



**#48 PRAWNS KASUNDI** 🇮🇳 🌶️ \$590  
Prawns served with kasundi coconut sauce (mustard seed).

**#50 PANEER MAKHANI** 🇮🇳 🌱 \$290  
Paneer cheese in cashews, almonds and butter tomato sauce.

**#55 SUBZ TAWA** 🇮🇳 🌱 🍷 \$268  
Assorted vegetables with paneer served in a special "tawa" sauce (cloves and cumin).

**#56 BETONG** 🇹🇭 🌶️ 🌱 \$380  
Spicy soy cheese with zucchini, potato and cashews.

**#57 DAL MAKHANI** 🇮🇳 🌱 🍷 \$199  
Our special 24 hour slow cooked black lentils. You have to try it!

**#58 BABY MUSHROOM KADAI** 🇮🇳 🌱 \$395  
Baby corn & mushrooms toasted with bell peppers, tomato and onion.

🌱 Dishes #55, #56 y #58  
You can order them vegan!

**#59 PANEER SINGHAARA** 🇮🇳 🌱 \$344  
Northern style sauteed paneer cheese & chestnuts with bell peppers, tomato and cashew nut sauce.

### MEAT, SEAFOOD AND CHICKEN

**#49 DHINGRI MUSKY MURG** 🇮🇳 🌶️ \$320  
Sliced chicken and mushrooms tossed with bell peppers in cashew nut yogurt sauce.

**#61 PAD KRA-PRAO NUA** 🇹🇭 🌶️ \$455  
Thai style sauteed sliced beef with garlic and basil, served in oyster sauce.

**#62 GOONG SIAM** 🇹🇭 🌶️🌶️ \$490  
Spicy shrimps with "guajillo" chili, bamboo shoots, leek and bell peppers.



**#63 NUA PHAD KRA THIRM PIK THAI** 🇹🇭 🌶️🌶️ \$782  
Roasted beef with bell peppers, onions and coriander served in a garlic and pepper Thai sauce.

**#65 THAI LAMB** 🇹🇭 \$1,215  
12oz thai style grilled New Zealand Prime lamb chops served with yellow rice and cold chili mint sauce.

**#66 KAI PHAT NAAM PIK PHAO** 🇹🇭 🌶️ \$391  
Deep fried chicken with cashews and sweet chili paste sauce.

**#67 PHAD PRIEW WAN PLA RUE GAI** 🇹🇭 🌶️ \$510  
Sweet and sour deep fried fish or chicken (your choice) with vegetables and pineapple (no mixtures).

**#68 GAI PHAD TRA KRAI** 🇹🇭 🌶️ \$340  
Grilled chicken with bamboo shoots sautéed in a wok with garlic, chili, lemon grass and chives in a very Thai soy and oyster sauce.

**#69 PLA DE PHUKET** 🇹🇭 🌶️ \$465  
Deep fried crunchy fish fillet flavored with ginger and tamarind chili sauce.

**#71 UNDRAMUN** 🇹🇭 🌶️ \$690  
Steamed fish fillet flavored with lemon-grass, fresh lime juice, crushed chili and glass noodles.

**#72 SONG QUAW** 🇹🇭 🌶️ \$565  
Stir-fried beef and shrimp with exotic spices, water chestnuts and mushrooms.

**#73 NUEAYANG RIBEYE BLACK ANGUS** 🇹🇭 \$1,350  
9oz. of Black Angus Ribeye steak with a creamy herb sauce, accompanied with papaya salad.

**#75 NUEAYANG** 🇹🇭 \$1,250  
9oz. Black Angus Steak accompanied by a creamy herb sauce and crunchy salad with cashews.

*If you would like a detailed menu of our list of drinks and dishes with their prices, please ask your waiter for it.*

*Prices in pesos. Tax included. Tip is not included. Alcohol only with food for diners over 18 years old.*



It's recommended to order food as it's done in Asia,  
"Family Style": at center and share.



## STARTERS

**#4 SATAY GAI** 🇹🇭 \$195  
Thai style chicken satay; peanut sauce and spicy pickled cucumbers on the side.

**#5 DIM SIM SCHEZWAN** 🇮🇳 🌶️🌶️🌶️🌿 \$215  
Sticky veggie and potato rolls, covered in a coriander "schezwan" sauce. 100% vegan!

**#6 POHPIA THOD** 🇹🇭 🌶️ \$195  
Crispy fried springs rolls filled with glass noodles, minced chicken and vegetables, sweet and sour chili sauce.

**#7 GOONG CHEA NAM PLA** 🇹🇭 🌶️🌶️ \$515  
U12 prawns precooked in a Thai chili lemon dressing with crunchy vegetables and rock salt on top, mounted on ice.

**#8 SPICY PANEER INDIAN STYLE** 🇮🇳 🌶️🌶️ \$280  
Indian southern style crispy paneer tossed with mustard Schezwan.

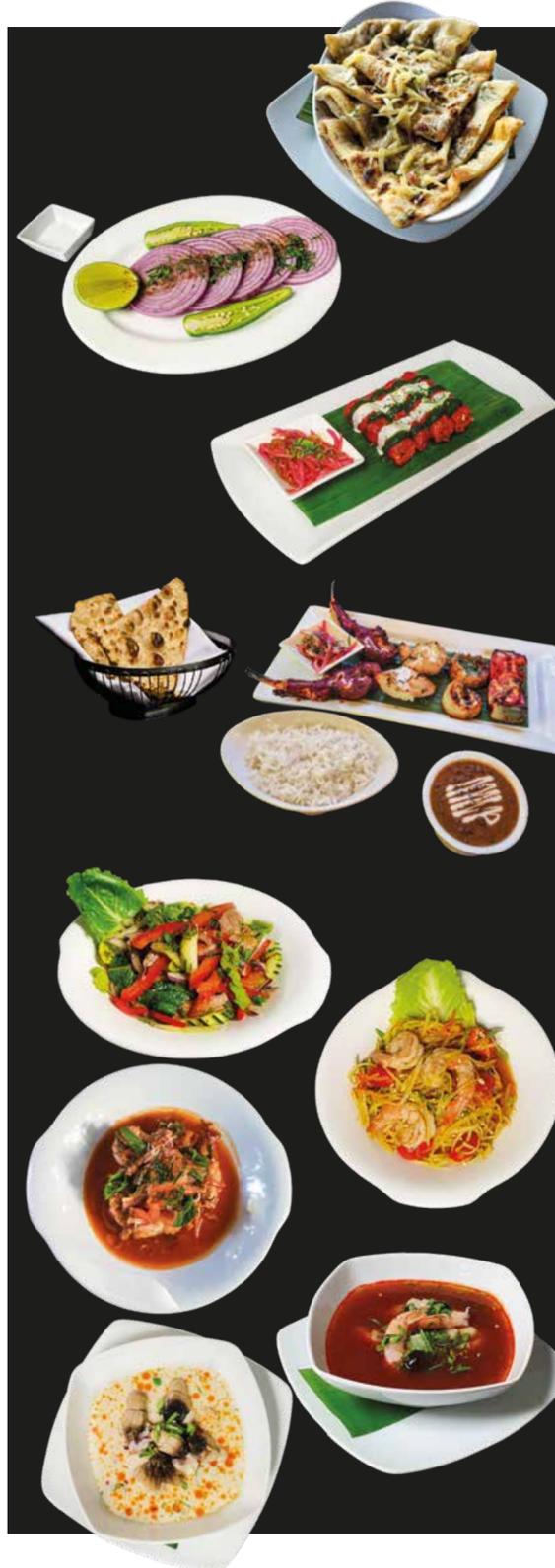
**#20 DUM KE JHINGE** 🇮🇳 \$653  
Saffron marinated U12 prawns with cheese, baked in the tandoor.

**#22 TANDOORI MURGH TIKKA** 🇮🇳 🌶️ \$359  
Pices of chicken marinated in spices and yoghurt, baked in the tandoor.

**#24 MALAI TIKKA** 🇮🇳 \$359  
Boneless chicken with cheese and cream, baked in the tandoor.

**#25 TANDOORI GOSHT KI CHAP** 🇮🇳 🌶️ \$1,215  
12oz rack of New Zealand lamb from the tandoor.

**#26 ANGARA PANEER** 🇮🇳 🌶️🌶️🌿 \$296  
Paneer cheese cubes marinated with yoghurt and "garam masala" grilled on tandoor.



**#27 TANDOOR PIZZA** 🇮🇳 \$265  
Tandoor pizza with cheese and oregano.

**#28 ONION SALAD** 🇮🇳 🌿🌶️🌶️ \$65  
Serrano pepper, red onion and rock salt.  
*\*Recommended for Tandoor dishes that are not spicy, if you wish spiciness.*

**#30 GALOUTI SEEKH KEBAB** 🇮🇳 🌶️🌶️ \$562  
Traditional cinnamon flavored minced lamb with fresh ginger, garlic and green chilli.

*\*For dishes from #20 to #30, it is recommended to add a side of rice and/or naan and lentils.*

**#33 CHEF'S SPECIAL** 🇮🇳 \$1,115  
A mix of dishes #20, #24, #25 & #26 (2 pieces of each), accompanied with black lentils and a Naan bread.  
**\*RECOMMENDED FOR 2 PEOPLE**

## SOUPS AND SALADS

**#21 YUM NUEA** 🇹🇭 🌶️🌶️🌶️ \$265  
Grilled warm beef salad with crunchy vegetables, fresh lime and chili dressing.

**#23 SOMTAM GOONG SOD** 🇹🇭 🌶️🌶️ \$259  
Spicy green papaya salad with fresh shrimp and roasted peanuts.

**#29 PHA GOONG** 🇹🇭 🌶️🌶️ \$280  
Spicy Thai shrimp salad flavored with mint leaves, onion, shallot, and lemon grass, served in a light dressing.

**#31 TOM YAM GOONG** 🇹🇭 🌶️🌶️ \$298  
Shrimp soup with mushrooms and citronella.

**#32 TOM KHA GAI** 🇹🇭 🌶️🌶️🌶️ \$240  
Chicken and coconut-milk soup with mushrooms and citronella.

## RICE AND NOODLES

**#51 KHAO SOI** 🇹🇭 \$425  
Garlic sauteed rice noodles topped with a creamy coconut curry, chicken strips and fried noodles.

**#52 #53 #54 KHAO PHAD GAI, GOONG OR RUAM** 🇹🇭  
Fried jasmine rice, minced carrot and spring onion with:  
**Chicken \$290 / Shrimp \$351 / Mix \$345**

**#70 BIRYANI RICE** 🇮🇳 🌶️  
Basmati rice cooked in whole spices with **Vegetables \$263** 🌿 **Chicken \$395** **Shrimp \$495**

## NAAN BREAD

**#60 TANDOORI NAAN** 🇮🇳 🌿  
Traditional bread baked on the hot wall of our tandoor.  
Plain \$45  
With garlic / Onion / Potato \$45  
Coconut \$55

## CURRIES

**#40 MURGH TIKKA MASALA** 🇮🇳 🌶️🌶️🌶️ \$345  
Roasted chicken served in a delicious creamy tomato sauce.

**#41 ATISHI KOFTA** 🇮🇳 🌿 \$310  
Creamy paneer dumplings stuffed with manchego cheese & cashews, served on a "makhani" sauce.

**#42 PHANAENG NUEA** 🇹🇭 🌶️🌶️ \$595  
Delicious dish of sliced beef tenderloin in an aromatic pha-naeng curry with peanuts served with jasmine rice on the side.

**#43 GAENG KIEW WAN GAI** 🇹🇭 🌶️🌶️ \$490  
All-time favorite green curry chicken with bamboo shoots.

**#46 MURGH NIZAMI** 🇮🇳 \$440  
Chicken breast stuffed with almonds, pistachios and cheese, served in onion and tomato gravy.