

TASTE OF THAILAND



## Appetiser

<b>GAJ HOR BAI TOY</b>	<b>42</b>
Deep-fried chicken wrapped in pandan leaf	
<b>THOD MUN PLA</b>	<b>42</b>
Deep-fried fishcake	
<b>MIANG KHAM</b> 🌶️	<b>30</b>
Crispy coconut savoury herbs with betel leaves and tamarind sauce	
<b>KHANOM PANG NA GOONG</b>	<b>45</b>
Deep-fried shrimp toast with cucumber relish	
<b>SOONG THONG CHAO SUAN</b>	<b>30</b>
Deep-fried vegetable spring roll with Thai sauce	
<b>GOONG THOD</b>	<b>50</b>
Deep-fried prawns with bread crumbs and sweet Thai sauce	
<b>POO NEIM THOD</b>	<b>48</b>
Crispy soft-shell crab with home-made chilli sauce	
<b>MAN GOONG YANG TA KHRAI</b>	<b>54</b>
Grilled prawn mousse in lemongrass skewer	

## Salad

<b>SOM TAM THAI</b> 🌶️	<b>31</b>
Thai style papaya salad	
<b>YUM MA - MUANG</b> 🌶️	<b>31</b>
Green mango salad	
<b>LARB GAI</b> 🌶️	<b>36</b>
Spicy minced chicken salad	
<b>YUM WUN SENT THA LAY</b> 🌶️	<b>48</b>
Spicy glass noodles with seafood salad	
<b>NUA NAM TOK</b>	<b>66</b>
Grilled Angus beef toasted with herbs and sauce	



## Soup

<b>TOM YUM GOONG 🌶️🌶️</b>	<b>54</b>
Spicy hot and sour prawn soup	
<b>TOM YUM GOONG NANG 🌶️🌶️</b>	<b>66</b>
Spicy hot and sour fresh water prawn soup	
<b>TOM KHA GAI 🌶️</b>	<b>36</b>
Chicken with galangal soup and coconut milk	
<b>TOM YUM THA LAY 🌶️🌶️</b>	<b>48</b>
Spicy hot and sour mixed seafood soup	
<b>TOM YUM GAI 🌶️🌶️</b>	<b>36</b>
Spicy hot and sour chicken soup	
<b>PHO TAK 🌶️</b>	<b>42</b>
Clear hot and sour seafood soup with basil leaves	

## Thai Curry

Choice of curry:

**Green Curry with Eggplant** | **Red Curry with Bamboo Shoots**

Cooked with:

<b>BEEF</b>	<b>48</b>
<b>CHICKEN</b>	<b>48</b>
<b>PRAWN</b>	<b>60</b>
<b>FRESH WATER PRAWN</b>	<b>72</b>

## Thai Omelette

<b>KHAI JIEW GOONG</b>	<b>42</b>
Thai omelette with prawns	
<b>KHAI JIEW HORAPA</b>	<b>30</b>
Thai omelette with long beans	
<b>KHAI JIEW GAI</b>	<b>36</b>
Thai omelette with chicken	

## Wok-fried

Choice of flavour:

**Black Pepper** | **Garlic & Pepper** | **Cashewnuts & Dried Chilli**  
**Sweet & Sour** | **Thai Basil** | **Ginger** | **Roasted Chilli**

Cooked with:

<b>SQUID</b>	<b>48</b>
<b>PRAWN</b>	<b>78</b>
<b>FRESH WATER PRAWN</b>	<b>90</b>
<b>MIX SEAFOOD</b>	<b>78</b>
<b>SCALLOP</b>	<b>90</b>
<b>CHICKEN</b>	<b>54</b>
<b>BEEF</b>	<b>54</b>

## Chef Recommendation

<b>HOR MOK THA LAY</b> Chef speciality steamed mix seafood in young coconut shell	<b>84</b>
<b>GOONG MANG KHORN KHING KRA TIAM</b> Deep-fried lobster with garlic and ginger sauce	<b>216</b>
<b>GOONG MANG KHORN YUM TRAK KHRAI</b> Deep-fried lobster with lemongrass sauce and cashewnuts	<b>216</b>
<b>GOONG NANG PHAO</b> Grilled fresh water prawn served with spicy seafood sauce	<b>108</b>
<b>GAJ YANG</b> Grilled chicken served with sweet Thai chilli sauce	<b>72</b>
<b>NUA YANG</b> Marinated grilled grain-fed sirloin with Thai herbs	<b>84</b>
<b>PLA HIK MA NUENG MA NAU</b> Steamed cod fish with chilli-lime sauce Thai style	<b>132</b>
<b>GOONG PHAD PONG KA REE</b> Wok-fried prawns with yellow curry	<b>78</b>

## Fresh Fish

<b>PLA KRA PONG CHAO WANG 🌶</b> Deep-fried seabass with lemongrass, chilli and tamarind sauce	<b>108</b>
<b>PLA KRA PONG PAE SA 🌶🌶</b> Steamed seabass with spicy and sour Thai style	<b>108</b>
<b>PLA KRA PONG DANG NEUNG MA NAW 🌶🌶</b> Steamed snapper with lemon, garlic and home-made chilli sauce	<b>132</b>
<b>PLA KRA PONG SAM ROD</b> Deep-fried snapper with spicy sweet and sour sauce	<b>132</b>

## Vegetable

<b>PHAD PHAK RUAM MID</b> Stir-fried mixed vegetable	<b>25</b>
<b>PHAD KHANA</b> Stir-fried kailan	<b>25</b>
<b>PHAD PHAK BUNG FAI DENG</b> 🌶️🌶️ Stir-fried morning glory	<b>25</b>
<b>BROCCOLI PHAD HOI SHELL</b> Stir-fried broccoli with scallops	<b>75</b>

## Rice and Noodles

<b>KHAO</b> Steamed fragrant rice	<b>6</b>
<b>KUAY TEOW PHAD THAI</b> 🌶️ Thai style fried noodles with prawns	<b>42</b>
<b>KHAO PHAD SUB PA ROD</b> Fried rice with pineapple and chicken	<b>42</b>
<b>KHAO PHAD GAI</b> Fried rice with chicken	<b>42</b>
<b>KHAO PHAD POO</b> Thai fried rice with jumbo crab meat	<b>42</b>
<b>KHAO PHAD GOONG</b> Fried rice with prawns	<b>42</b>

## Dessert

<b>TUB TIM CROB</b> Water chestnut with jackfruit and coconut cream	<b>18</b>
<b>PO LA MAI RUAM MID</b> Assorted tropical fruits	<b>18</b>
<b>GLUAY BUAD CHII</b> Banana with hot coconut cream	<b>18</b>
<b>KHAO NIEW MA-MUANG</b> Sweet Thai sticky rice with mango	<b>25</b>
<b>PAHN THAI STEAM SOUFFLE</b> Mango or coconut lime flavour served with vanilla ice-cream	<b>15</b>
<b>ICE-CREAM MA PHARO SONG KHRUNG</b> Coconut ice-cream with sweet sticky rice, red bean, attap seed and crushed peanuts	<b>18</b>

## Vegetarian

### SALAD

**SOM THUM THAI** 🌶️🌶️ **25**  
Spicy papaya salad

**YUM MA-MAUNG** 🌶️ **25**  
Green mango salad

### SOUP

**TOM YAM PHAK** 🌶️🌶️ **28**  
Spicy mixed vegetable soup

**TOM KHA PHAK** 🌶️ **28**  
Spicy vegetable with coconut milk

### THAI CURRY

**KAING KHIEW WAN TOW HU** 🌶️ **36**  
Green curry with vegetable and bean curd

**KAING KHIEW WAN PHAK** 🌶️ **36**  
Green curry with mixed vegetable

**KAING PHAD TOW HU** 🌶️🌶️ **36**  
Red curry with vegetable  
and bean curd

**KAING PHAD PHAK** 🌶️🌶️ **36**  
Red curry with mixed vegetable

### WOK-FRIED

**TAW HU SONG KHRUNG** 🌶️ **36**  
Stir-fried mixed vegetable with soft bean curd

**PHAD PRIEW WAN TOW HU** **36**  
Stir-fried bean curd with sweet and sour sauce

### RICE AND NOODLES

**KHAO PHAD PHAK** **28**  
Fried rice with mixed vegetable

**KUAY TEOW PHAD THAI** 🌶️ **30**  
Thai style fried noodles



## Set 1

RM150 per person

### Appetiser

#### SOONG THONG CHAO SUAN

Deep fried vegetable spring rolls with Thai sauce

### Soup

#### TOM YUM THA LAY NUMKHUN 🌶️🌶️

Spicy hot and sour seafood soup with milk

### Main Course

#### KAING PHED WAN (GAI OR NUA) 🌶️🌶️

Red curry with bamboo shoot (chicken or beef)

#### PLA KRA PONG PHAD PRICK PHAO 🌶️🌶️

Deep-fried seabass fillet with roasted chilli sauce

#### PHAD PHAK RUAM MID

Stir fried mixed vegetable

#### KHAO

Steamed rice

### Dessert

#### TUB TIM CROB

Water chestnut with jackfruit and coconut cream

## Set 2

RM150 per person

### Appetiser

#### SOM TAM THAI 🌶️🌶️

Thai style papaya salad

### Soup

#### TOM YUM GOONG 🌶️🌶️

Spicy hot and sour prawn soup

### Main Course

#### KAING KHIEW WAN (GAI OR NUA) 🌶️🌶️

Green curry with eggplant (chicken or beef)

#### PLA KRA PONG SAM ROM 🌶️

Deep-fried seabass fillet with spicy, sweet and sour sauce

#### PHAD PHAK KHANA

Stir-fried kailan

#### KHAO

Steamed rice

### Dessert

#### RUAM MID KRAK TIK SOD

Mix fruit with coconut milk

## Set 3 (Vegetarian)

RM150 per person

### Appetiser

#### YUM MA MUANG 🌶️

Green Mango Salad

### Soup

#### TOM TAM PHAK 🌶️🌶️

Spicy mixed vegetables soup

### Main Course

#### TAW HU PHAD PRIEW WAN

Stir-fried hard bean curd with sweet and sour sauce

#### GOONG JAY PHAD KRA PHRAO 🌶️

Stir-fried vegetable roll with Thai basil leaf

#### PHAD PHAK KHANA

Stir-fried kailan with garlic oyster sauce

#### KHAO

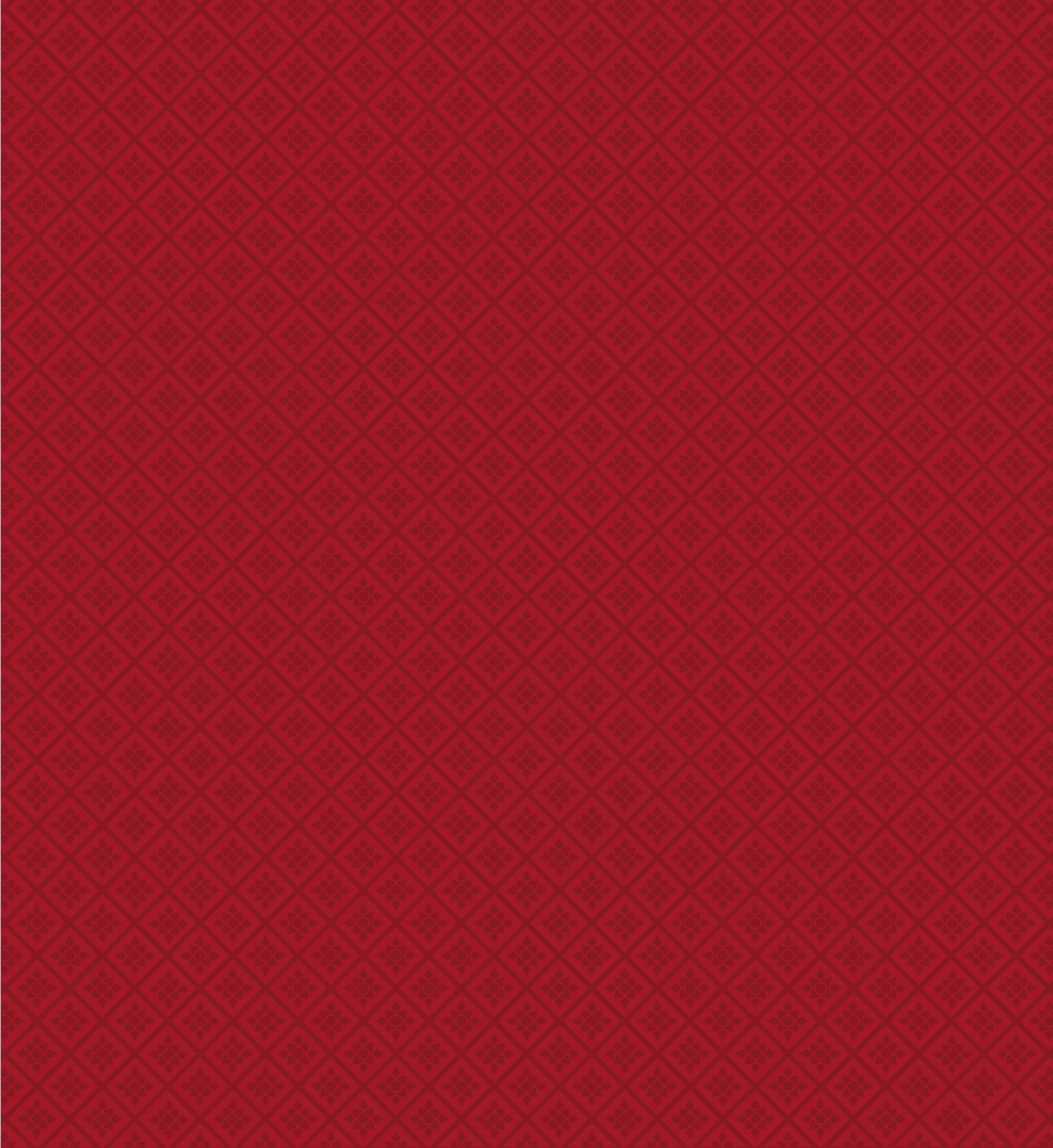
Steamed rice

### Dessert

#### POLA MAI RUAM MID

Assorted tropical fruits





BERJAYA  
LANGKAWI RESORT  
MALAYSIA

