



**MALAI**  
THAI CUISINE

M E N U







**SAWADEE KA**

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Every plate achieves that elusive, cuisine-defining balance of sweet, salty, and sour — even dessert.

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**WELCOME TO  
MALAI THAI CUISINE.**



APPETIZERS

1. **TOD MUN PLA** 25  
DEEP FRIED THAI FISH CAKE

2. **TOD MUN GOONG** 28  
DEEP FRIED SHRIMP BALLS

3. **POR PIER TOD** 22  
THAI SPRING ROLL WITH GLASS  
NOODLES AND VEGETABLE



4. **GAI SATAY** 23  
THAI CHICKEN SATAY SERVED  
WITH PEANUT SAUCE

5. **GAI HOR BAI THEAY** 27  
DEEP FRIED HONEY CHICKEN IN  
PANDAN LEAVES



6. **MUK SAI THONG** 25  
FRENCH FRIED SQUID

7. **PIK GAI TOD KRATEAM** 26  
DEEP FRIED CHICKEN WINGS  
WITH FRIED GARLIC



8. **GOONG PAK CHOOP PANG TOD** 35  
FRIED SHRIMP TEMPURA AND VEGETABLES

9. **YUM PHAK BOONG GROB** 27  
CRISPY MORNING GLORY SERVED WITH THAI STYLE SALAD SAUCE

10. **SOM TUM TOD** 22  
FRIED THAI GREEN PAPAYA SALAD

11. **PLA MUK TOD** 35  
CRISPY FRIED CALAMARI



SALAD

1. SOM TUM > PLAIN 22  
GREEN PAPAYA SALAD > SHRIMP 30



2. MANGO SALAD 23  
GREEN MANGO SALAD



3. YUM SAM GROB TALAY 40  
THREE CRISPY SEAFOOD SALAD



4. YUM RUEAM MID TALAY 40  
THAI STYLE SEAFOOD SALAD

5. YUM WOON SEN > MINCED CHICKEN 27  
SPICY GLASS NOODLES SALAD WITH (CHOICE) > SEAFOOD 40



6. PLA GOONG > SHRIMP 34  
SALAD WITH LEMONGRASS AND MINT



7. LAB GAI 27  
SPICY MINCED CHICKEN SALAD



8. YUM PLA DUK FOO 29  
THAI CRISPY FISH SERVED WITH GREEN MANGO SALAD



9. YUM SOM O KUNG GROB 28  
POMELO SALAD WITH CRISPY SHRIMPS

10. TUM KAO PHOD 24  
SPICY CORN SALAD





RICE NOODLES



1. KAO PAD

FRIED RICE

> EGG 25

> CHICKEN 28

> SHRIMP 30



2. KAO PAD SUB PLA ROD 38

PINEAPPLE FRIED RICE SERVED  
WITH CRISPY CHICKEN AND SHRIMPS



3. KAO PAD  
TOM YUM

TOM YUM  
FRIED RICE

> CHICKEN 28

> SHRIMP 30







RICE NOODLES



4. PAD THAI

STIR FRIED RICE  
NOODLES WITH  
PAD THAI SAUCE

- > CHICKEN 28
- > SHRIMP 32
- > RIVER PRAWN 39



5. PAD SEE EW

STIR-FRIED FLAT  
NOODLES WITH  
BLACK SOY SAUCE

- > CHICKEN 28
- > BEEF 30
- > SHRIMP 32



6. SEN YAI PAD  
KEE MOW

SPICY STIR-FRIED  
FLAT NOODLES  
WITH HOLY BASIL

- > CHICKEN 28
- > BEEF 30
- > SEAFOOD 39



7. SEN YAI  
RAD NAR

STIR-FRIED FLAT  
NOODLES WITH  
VEGETABLES AND  
GRAVY SAUCE

- > CHICKEN 28
- > BEEF 30
- > SHRIMP 32





# MALAI

THAI CUISINE

## SOUP

### 1. TOM YUM

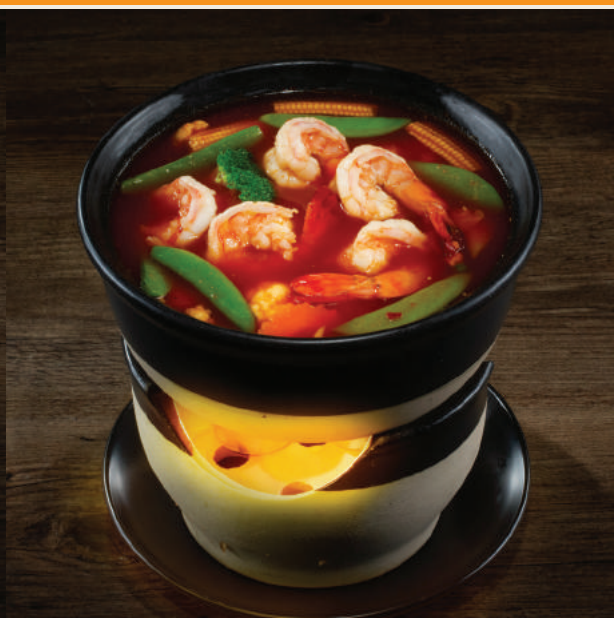
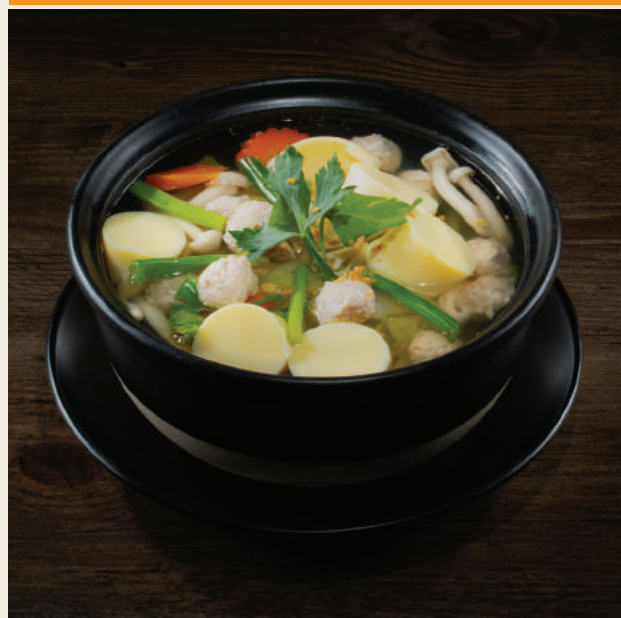
THAI HERB AND  
SPICES SOUP  
WITH (CHOICE)

- > CHICKEN 36
- > SEAFOOD 52
- > RIVER PRAWNS 66
- > SHRIMPS 45

### 2. TOM KHA

THAI (CHOICE) SOUP  
IN COCONUT MILK

- > CHICKEN 36
- > SHRIMPS 45
- > SEAFOOD 52



### 3. GAENG JUED TOW HOO GAI SUB

CLEAR SOUP WITH TOFU  
& MINCED CHICKEN

28

### 4. GAENG SOM

SOUR AND SPICY  
SOUP WITH  
VEGETABLES

- > FRIED SEABASS 65
- > SHRIMPS 45



# MALAI

THAI CUISINE

## STIR FRIED

1. **PAD MET  
MA MUANG** > CHICKEN 29  
> BEEF 31  
STIR FRIED (CHOICE)  
WITH CASHEW NUTS > SHRIMPS 38



2. **PAD KIENG  
SOD** > CHICKEN 29  
> BEEF 31  
STIR FRIED (CHOICE)  
WITH FRESH GINGER



3. **PAD PRIEOW  
WAAN** > CHICKEN 29  
> BEEF 31  
STIR FRIED (CHOICE)  
WITH SWEET AND  
SOUR SAUCE > SQUIDS 38  
> SHRIMPS 38



4. **PAD KRAPOW** > CHICKEN 29  
STIR FRIED (CHOICE)  
WITH HOLY BASIL > BEEF 31  
> SEAFOOD 39  
> SHRIMPS 38  
> SQUIDS 38



5. **PAD PAK BOONG** 21  
STIR FRIED MORNING GLORY





# MALAI

THAI CUISINE

## STIR FRIED

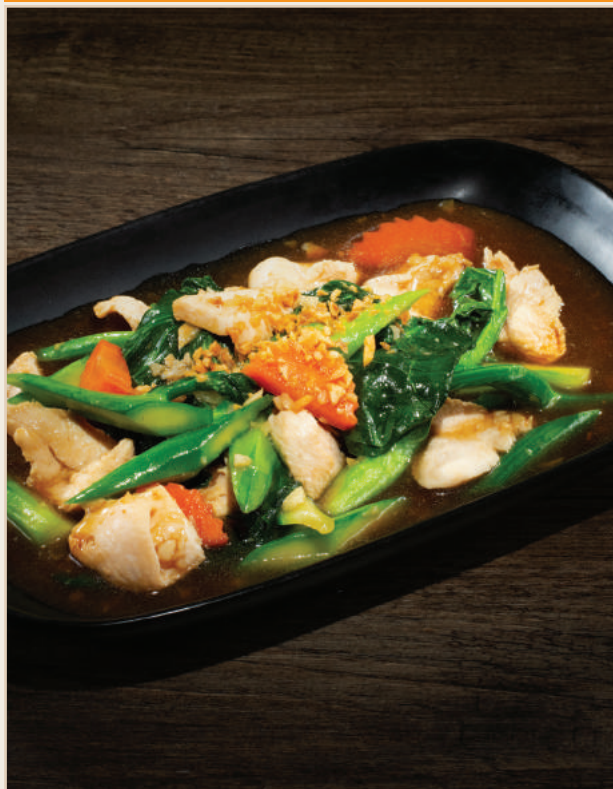
6. **PAD PAK RUAM MID**
- > PLAIN 24
  - > CHICKEN 29
  - > SHRIMP 38
- STIR FRIED MIXED VEGETABLE WITH (CHOICE)



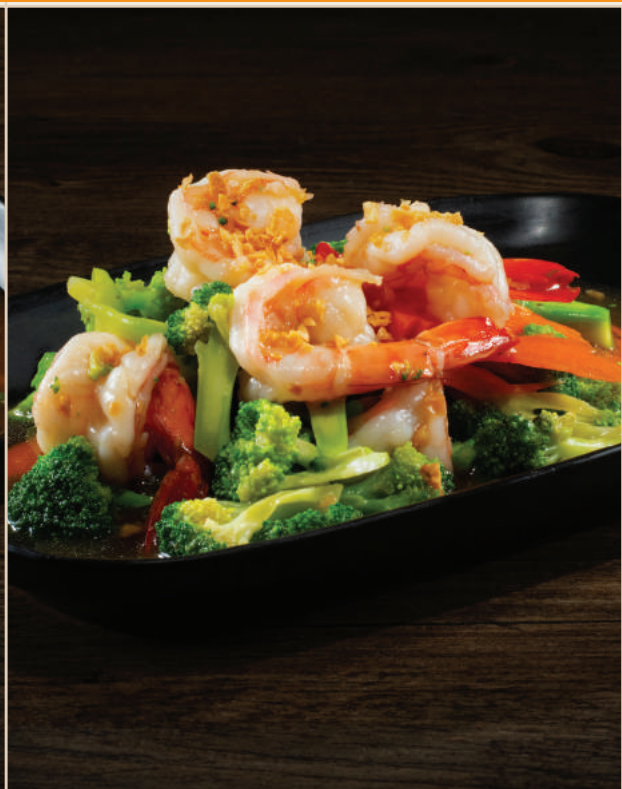
7. **PAD PRIK SOD**
- > CHICKEN 29
  - > BEEF 31
  - > SHRIMPS 38
- STIR FRIED (CHOICE) WITH CHILI, ONION AND RED PEPPERS



8. **PAD KANA**
- > PLAIN 22
  - > SALTED FISH 27
  - > CHICKEN 29
  - > BEEF 31
  - > SHRIMPS 38
- STIR FRIED KAILAN WITH (CHOICE)



9. **PAD BROCCOLI**
- > PLAIN 24
  - > CHICKEN 29
  - > BEEF 31
  - > SHRIMPS 38
- STIR FRIED BROCCOLI WITH OYSTER SAUCE







STIR FRIED



10. KUNG OP WOON SEN 50

THAI BAKED SHRIMPS WITH  
GLASS NOODLES

11. KUNG PAD PRIK GUER 52

STIR FRIED SHRIMP WITH  
CHILI AND SALT

12. PAD PONG KAREE > CHICKEN 29  
> SHRIMPS 68

STIR FRIED (CHOICE)  
IN YELLOW CURRY  
POWDER > SQUID 68  
> CRAB 400/g 77

13. PAD PRIK THAI DUM > CHICKEN 29  
> BEEF 31

STIR FRIED (CHOICE)  
IN BLACK PEPPER > SQUIDS 68  
> SHRIMP 68  
> CRAB 400/g 77



14. HOY PAD PRIK POW 34

STIR FRIED CLAMS WITH SWEET  
CHILI PASTE

15. GOONG RAD SAUCE MAKAM 49

DEEP FRIED SHRIMP  
WITH TAMARIND SAUCE



16. KAI GIEW > PLAIN 15

THAI OMELET > CHICKEN  
MINCE 21  
> SHRIMPS 28





# MALAI

THAI CUISINE



## FISH



1. NUNG MANOW > SQUID 59  
STEAMED (CHOICE) IN > FISH 65  
SPICY LEMON SAUCE (SEABASS)  
> SHRIMPS 59

2. PLA KRA PONG NUNG 65  
SEE EW  
STEAMED SEABASS IN  
SOY SAUCE AND GINGER



3. PLA KRA PONG NUNG 67  
SAUCE TOM YUM  
STEAMED SEABASS SERVED  
WITH TOM YUM SAUCE

4. PLA SAM ROD 65  
DEEP FRIED SEABASS WITH  
TRIPLE FLAVOUR SAUCE  
(HOT / SWEET / SOUR)



5. YUM BOLARN 65  
DEEP FRIED SEABASS FISH IN  
MANGO AND HERB SALAD

6. PLA KRAAPONG 65  
PAD PRIK THAI DUM  
STIR-FRIED SEABASS  
WITH BLACK PEPPER

7. PLA KRAPONG 65  
TOD NAM PLA  
DEEP FRIED SEABASS  
SERVED WITH FISH SAUCE



MALAI  
THAI CUISINE

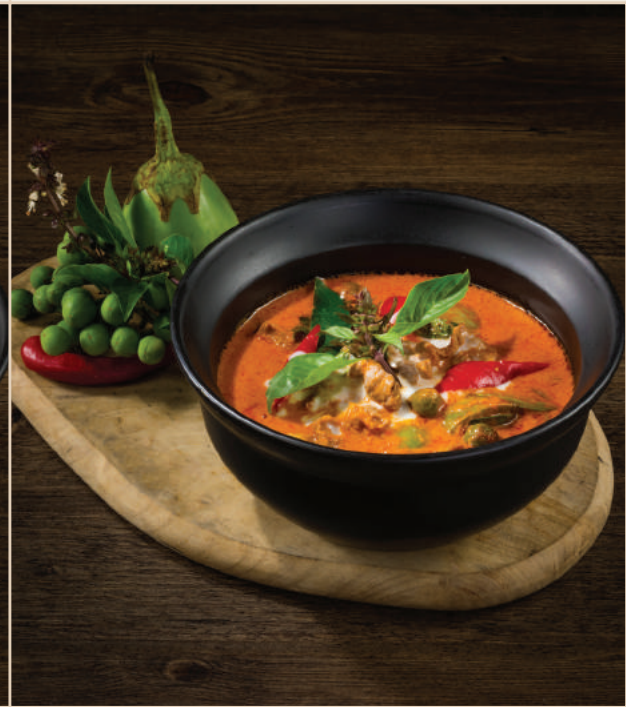
CURRIES

1. GEANG KEAW  
WAAN  
THAI GREEN CURRY

> CHICKEN 29  
> BEEF 31  
> SHRIMPS 45

2. GEANG PED  
THAI RED CURRY

> CHICKEN 29  
> BEEF 31  
> SHRIMPS 45



3. PANEANG  
THAI PANEANG CURRY

> CHICKEN 29  
> BEEF 31  
> SHRIMPS 45

4. GEANG  
MASSAMUN  
THAI MASSAMUN  
CURRY WITH POTATO  
AND PEANUT

> CHICKEN 30  
> BEEF 35  
> SHRIMPS 45





VEGETARIAN



- |                  |            |    |                                 |    |
|------------------|------------|----|---------------------------------|----|
| 1. LARB          | > TOFU     | 26 | 2. TOWHOO PAD KRAPOW            | 28 |
| THAI SPICY SALAD | > MUSHROOM | 23 | STIR-FRIED TOFU WITH HOLY BASIL |    |

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|-------------------------------|----|
| 3. YUM SAM GROB PAK           | 28 |
| THREE CRISPY SALAD VEGETARIAN |    |

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|--------------------------------------|----|
| 4. TOWHOO<br>PAD KIENG SOD           | 28 |
| STIR FRIED TOFU WITH<br>FRESH GINGER |    |



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|---|----|
| 5. TOWHOO<br>SAMROD                               | 28 |
| STIR FRIED TOFU WITH<br>HOT, SWEET AND SOUR SAUCE |    |



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|----------------------------------|----|
| 6. TOWHOO PAD TAU GNONK          | 24 |
| STIR FRIED TOFU WITH BEAN SPROUT |    |

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|-----------------------------------|----|
| 7. PAD THAI TOWHOO                | 28 |
| STIR FRIED RICE NOODLES WITH TOFU |    |

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|--|----|
| 8. PAD SEE EW TOWHOO                         | 28 |
| STIR FRIED FLAT NOODLES WITH BLACK SOY SAUCE |    |

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|--|----|
| 9. PAD KEE MOW HET                           | 28 |
| SPICY STIR FRIED FLAT NOODLES WITH MUSHROOMS |    |

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|---|----|
| 10. SEN YAI RAD NAR PAK                             | 28 |
| STIR FRIED FLAT NOODLES WITH VEGETARIAN GRAVY SAUCE |    |

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|----------------------|----|
| 11. KAO PAD PAK      | 23 |
| VEGETABLE FRIED RICE |    |







12. HET/PAK CHOOB PANG TOD

28

MUSHROOM AND VEGETABLE TEMPURA

13. TOM YUM HET/PAK

32

MUSHROOMS AND VEGETABLES  
IN SPICY SOUP



14. TOM KHA HET/PAK

33

THAI COCONUT SOUP WITH MUSHROOMS AND VEGETABLES

15. TOWHOO TOD

27

DEEP FRIED TOFU SERVED  
WITH PEANUT SAUCE



16. HET NUNG MA NOW

38

STEAMED MUSHROOMS IN SPICY  
LEMON SAUCE



17. PAD WOON SEN  
TOWHOO

29

STIR FRIED GLASS NOODLES  
WITH TOFU







1. KHAO NEAW MAMUANG

20

SWEET STICKY RICE SERVED WITH SWEET MANGO



2. TUB TIM GROB

16

WATER CHESTNUTS IN COCONUT MILK







3. COCONUT ICE CREAM

20

COCONUT ICE-CREAM SERVED WITH THAI SWEET CONDIMENTS











Traditional Thai food with  
a twist of modern flavors.

