



BAW

Named after the serene
and glorious Lotus Flower

MY TAI TAI

— A TASTE OF THAI FLAVOURS —

SMALL BITES

01 POR PHEA GOONG (3 PIECES) **\$128**
Crispy Tiger Prawn and Vegetable Spring Rolls, Tamarind and Chilli Dipping Sauce

02 TOD MUN GOONG **\$138**
Tiger Prawn Cake, Sweet Plum Sauce and Pickles

03 SATAY GAI (PER PIECE) **\$24**
Barbecue Marinated Organic Chicken Skewers, Peanut Miso and Pickled Cucumber

04 KHOR MOO YANG **\$110**
Charcoal Grill Marinated Pork Neck, Asian Slaw, Spicy Tamarind Sauce

05 PLA MAUK YANG NAM GIM TALAY **\$110**
Charcoal Grilled Baby Squid, Thai Chilli, Charred Lime, Garlic, Seafood Sauce

06 HO MOK TALAY **\$158**
Red Curry Flavour Seafood Soufflé, Prawn, Lump Crab Meat, Lime Leaf, Coconut and Dill

07 HOI SHELL YANG SORD GAENG DANG (PER PIECE) **\$98**
Baked Fresh Sea Scallop in Shell, Tomato Chilli Jam, Red Curry Butter, Lime Leaf Crumbs

FRESH RICE- PAPERROLL

08 POR PHEA SOD NEUA POO **\$128**
Japanese Taraba Crab and Green Mango, Thai Herbs, Tom Yam Mayo

09 YAM HED HEDGEHOG, TAU HOO HOISIN SORD **\$88**
Curried Hedgehog Mushrooms, Spiced Bean Curd, Pickled Veggies, Hoisin Sesame Glaze

SALADS

10 SOM TAM THAI **\$128**
Original Thai Green Papaya Salad, Dried Shrimp Peanut, Garlic, Chilli, Lime and Tamarind Sauce

11 YAM SOM O GOONG SOD **\$148**
Fresh Pomelo Salad, Tiger Prawn, Celery, Coriander, Spring Onions and Crispy Shallot

12 KHOR MOO YANG NAM TOK **\$148**
Issan Style Pork Neck Salad, Shallots, Coriander, Mint, Thai Herbs, Sticky Rice Tossed with Lime and Chilli

13 LARB GAI KHOAW TRANG **\$138**
Isaan Style Minced Chicken Salad, Shallots, Chilli, Dried Rice Powder, Lime, Garlic, Crispy Rice Crackers

14 PLA GOONG **\$178**
Fresh Tiger Prawn Salad, Lemongrass, Thai Herbs, Chilli and Garlic

15 YAM NEUA WAGYU YANG **\$178**
Isaan Style Wagyu Beef Salad, Sweet Onions, Tomato, Mint, Coriander, Lime Chilli Dressing

SOUPS

16



TOM YAM GOONG MAE NAM

(PER PERSON) \$148

Sweet and Sour Seafood Soup, River Prawn, Lime Leaf, Chilli

17



TOM KHA GAI

\$108

Slow-Cooked Organic Chicken and Organic Soup, Coriander, Lemongrass, Lime Leaf, Galangal

CURRIES

18

GAENG MASSAMAN KAE AUSTRALIA

\$198

Slow-Cooked Australia Lamb Massaman Curry, Sweet Potato, Peanuts, Crispy Shallot

19



PANANG NEUA WAGYU

\$210

Slow-Cooked Wagyu Beef Brisket in Panang Curry Chilli, Pepper, Coconut Milk

20



GAENG KHIAW WAAN GAI \$138

Organic Chicken in Green Curry, Peas, Eggplant, Coconut Milk, Sweet Basil Leaf

21



GAENG GAREE TALAY

\$268

Seafood Curry, River Prawn Scallop, Codfish in an Aromatic Yellow Curry

22



GOONG LOBSTER (500 gram) PHAD PONG GAREE \$488

Chef Phoon's Famous Yellow Egg Lobster Curry, Garlic Roti

23



GAENG DANG HED HEDGEHOG TAU HOO MAKUAR \$128

Red Curry of Sweet Potato, Hedgehog Mushroom, Tofu, Eggplant

24



PHUKET NAM YA POO \$328

Japanese Taraba Crab Yellow Curry, Lime Leaves, Basil, Cold Rice Vermicelli Noodles

SEAFOOD

25



HOI LAI PHAD PHRIK PHAO \$148

Stir-fried Clams, Chilli Paste, Holy Basil, Crispy Garlic

26



GOONG YAI YANG NAM GIM TALAY (2 PIECES) \$278

Charcoal Grilled Thai Style Big King Prawns, Thai Chilli Lime Seafood Sauce

27

PLA PAE SA

\$288

Steamed Black Cod Fish, Sour Plum, Chinese Celery Minced Pork, Spring Onion, Coriander

28

PLA PHAO GLUA (700 - 800 GRAM) \$328

Rock Salt-Baked Whole Sea Bass, Spicy Lime Chilli Sauce

29

GOONG YAI OB WOON SEN MORDIN \$248

Baked King Prawn, Glass-Noodles, Pork Belly, Crispy Garlic, Soya Jus, served in a Clay Pot

30



GAENG DANG PLA YANG \$268

Charcoal Grilled Black Cod, Baby Eggplant, Red Curry, Lime Leaves, Coconut Cream

31



GOONG DANG YAI YANG KRATIEM PHRINK THAI (PER PIECE) \$268

Crispy Giant Red Prawn, Garlic and Chilli Crumbs

MEATS

32 NEUA RIBEYE YANG SORD PANANG \$298

Charcoal Grilled Ribeye Beef, Panang Curry Sauce

33 SIE KRONG MOO YANG SORD MAKHAM \$248



Barbecue Iberico Pork Ribs, Tamarind, Sriracha Glaze

34 GAI PHAD MED MAMUANG \$148

Stir-fried Chicken, Cashew Nuts, Sesame Garlic Sauce

35 GAI YANG KHAO NIEW \$388

(2-3 SERVINGS)

Slow Cooked and Roasted Marinated Chicken, Isaan Style Sweet Chilli Sauce, Sticky Rice

36 PHAD KRAPAO GAI \$148



Stir-fried Minced Chicken, Chilli, Garlic, Hot Basil and Northern Thai Spices

RICE, NOODLES, SOUP NOODLES

37 KHOA PHAD SUPPAROD TALAY \$138

Seafood Fried Rice, Pineapple, Pork Floss

38 KHOA KLUK GAPEE \$108

Shrimps Paste Fried Rice, Minced Pork, Pork Sausage, Green Mango

39 PHAD THAI GOONG SOD \$168

Phad Thai Noodle, Prawn, Tofu Bean Sprouts in a Sweet and Sour Sauce

40 LARD NAA TALAY SORD PHRIK THAI DUM \$188

Wok-Fried Fresh Rice Noodle with Seafood and Black Pepper Sauce

41 KHAO PLAO \$20

Steamed Fragrant Rice

42 KHAO KLONG \$30

Riceberry

43 RO TEE (PER PIECE) \$22

Roti

44 GUAY TIEW NAM LAKSA TALAY \$168



Mixed Seafood Laksa in Spiced Coconut Soup

VEGE-TABLES

45 MA-KUAR YAW NUNG KAB SORD SUKIYAKI \$88



Steamed Eggplant, Thai Sukiyaki Sauce

46 PHAD PAK BOONG FAI DAENG \$68



Stir-fried Water Spinach, Fermented Bean Curd, Garlic, Chilli

47 PHAD PAK KANA PLAKEM \$68



Stir-fried Kale with Salted Fish, Garlic, Chilli

48 PHAD PAK KHA NAENG \$88



Stir-fried Thai Baby Cabbage, Chilli and Garlic