

Tasting menu

AED 259

STARTER

Yum Ma-Muang 🌶️🌶️ (SH) (N)

Green mango salad | chilli lime dressing | topped with cashew nuts

Charmkrop (N)(SH)(D)(E)

Vegetable spring rolls | crab rolls | shrimp donuts | satay beef | satay chicken | homemade sweet chilli & peanut sauces

SOUP

Keiow Goong Tom Yum 🌶️ (SH) (N)

shrimp wonton | fresh Thai herbs

Main Dish

Pad Khee-Mao Ta-Lay 🌶️🌶️ (SH)

Wok-fried flat noodles | mixed seafood | fresh Thai herbs

Gai yang Prik-Tai-Dam 🌶️ (SH) (D)

Thai-style grilled corn-fed chicken | black pepper | chilli-garlic sauce

Pad Puk Boong Pai Deang (V)

Stir-fried morning glory

Khao Hom Ma-Li (V)

Steamed Thai jasmine rice

DESSERT

Charm Thai delights (D) (N) (E)

Tub Tim Krob | Thai sweet sticky rice with mango | Thai cheesecake

All prices are in UAE Dirhams (AED) and are inclusive of 7% municipality fees, 10% service charge and 5% VAT

D-dairy, N-nuts, E-egg, V-vegetarian, SH, shellfish

Mix and match

AED 50 for any two drinks

BEER

Chang | Singha | Corona

WINE

Sparkling

Conte Fosco, Cuvée Brut, Italy

White

Ugni Blanc, Jean Des Vignes, Plaimont, France

Rosé

Pinot Grigio, Pink as Flamingo, Italy

Red

Cabernet Sauvignon-Merlot, Jean Des Vignes,
France

COCKTAIL

Tom Yum Maharaj

Tom Yum infused vodka | lychee juice |
lemon juice | sugar syrup

Sii Phraya

Sweet basil infused rum | lime wedges |
lemongrass | ginger | brown sugar |
lemon juice | ginger ale

Coconut Kick

Chili infused tequila | cointreau | lemon juice |
coconut milk | coconut juice | coconut syrup

MOCKTAIL

Tom Yum Maya

Lemongrass | kaffir lime leaves | galangal |
chili | lime juice | sugar syrup | soda water

Sathorn

Passion fruit | monin lychee |
monin Passion fruit | mint leaves | sprite

Thai Milk Tea

Tea | milk | sugar
served hot or cold