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STARTERS

Thai fish cake

Thod Mun Goong

Shrimp, cucumber, onion,
sweet chilli sauce
[GLU, FSH, CRU, SOY, MLS]

Rs 290

Tuna salad



Yam Tuna

Mint leaves, coriander, celery,
lemongrass, lime chilli sauce
[FSH, CEL]

Rs 230

Thai beef salad



Yum Nua Yang

Cucumber, coriander, tomato,
Esan sauce
[BEF, FSH, CEL]

Rs 560

Grilled squid, spicy red curry sauce

Muek Yang



Calamari, coriander, lime chilli sauce
[MLS, FSH]

Rs 345

Papaya salad

Som Tam

Papaya, green bean, peanut, lime
sauce
[VEG, VEGAN, PNT]

Rs 230

Papaya salad

Som Tam

Fish, papaya, green bean, peanut, lime
sauce

[FSH, PNT]

Rs 230

Thai corn fritters

Tod mun khao pod

Fried sweetcorn with sweet chilli sauce
[VEG, VEGAN]

Rs 430

Beef and chicken satay

Satay Ruam

Chicken, beef, cucumber, onion,
Arjad sauce, peanut sauce

[BEF, PNT]

Rs 545

Vegetable and crab stick spring roll

Pho Pia Pak

Cucumber, bell pepper, crab stick,
basil, coriander

[CRU, FSH, GLU, NUT]

Rs 345

Grilled eggplant salad

Yam Makreua Yao

Grilled eggplant salad with Thai
seasoning

[VEG, VEGAN]

Rs 240

SOUP

Thai soup



Tom Yum Goong

Shrimp, galangal, kaffir lime leaves, chilli

[CRU, FSH]

Rs 1265

Coconut soup with chicken



Tom Kha Gia

Coconut milk, chicken, galangal, lemongrass

Rs 775

Fish soup



Tom Som Pla

Galangal, lemongrass, chilli, sea bass

[FSH]

Rs 340

MAIN COURSE

Chicken & pineapple Thai fried rice

Khao Pad Sapparod



Chicken, pineapple, raisins, carrots, and cashew nuts

[NUT]

Rs 345

Steamed Sea bream with spicy sauce



Pla Nueng Manao

Sea bream, bok choy, lemongrass, lime

[FSH]

Rs 460

Sweet & sour marlin stir-fry



Pla Tod Sam Rod

Marlin, pineapple, basil, tomato

[FSH]

Rs 745

Fried Snapper & papaya salad

Pla Tod Yum Papaya

Snapper, papaya, coriander, mint

[FSH]

Rs 490

Beef stew with longan



Nua Tun Lumyai

Beef, logan, onion, pickles

[BEF, MLS, GLU, SOY]

Rs 690

Beef & black pepper stir-fry



Nua Pad Prik

Beef, onion, capsicum, black pepper

[BEF, MLS, GLU, SOY]

Rs 1380

Chicken & cashew nut stir-fry



Gai Pad Med Mamuang

Chicken, cashew nut, onion, bell pepper

[NUT, SOY, GLU, MLS]

Rs 660

Sautéed beef with hot basil



Phad Kapao

Beef, hot basil, chili, garlic

[BEF, SOY, CRU, MLS]

Rs 575

Beef Thai Massaman curry 

Gaeng Massaman Neua

Beef, onion, tomato, lotus seeds

[BEF]

Rs 1495

Chicken Thai green curry 

Gang Keaw Wan

Chicken, eggplant, chilli, coconut milk

[FSH]

Rs 575

Vegetable Thai green curry 

Gaeng keaw wan pak

Seasonal vegetables, chilli, coconut milk, jasmine rice

[VEG, VEGAN]

Rs 560

Glass noodle & shrimp stir-fry 

Phad Thai goong

Shrimp, bean sprouts, chives, peanut

[CRU, NUT, PNT, FSH]

Rs 400

Thai red curry tofu stir-fry 

Pad prik gaeng

Tofu, green beans, onions, lime

[VEG, VEGAN, SOY, GLU]

Rs 300

DESSERT

Thai coconut crème brûlée

Sang ka ya crème brûlée

Coconut milk, pandan, Thai tea

[EGG, MLK]

Rs 285

Mango sticky rice

Khao Niaow Mamuang

Mango, sticky rice, coconut milk

Rs 290

Coconut and sweet potato custard

Khanom Mo Kaeng

Sweet potato, egg, coconut milk

[EGG]

Rs 170

Thai Banana fritters

Kluay Thod

Banana, coconut flake, honey

[VEG, MLK]

Rs 345

Ice cream

Selection of ice creams

[MLK]

Rs 250

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips. Prices are in Mauritian rupees.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]