

MANAO

STARTERS

Tod Mun Kung

Prawn Cake

Prawn mince, bread crumbs, red curry paste, sweet chilli sauce

[CRU, GLU, EGG, SSE]

Rs 565

Yum Luam Mit Talay

Seafood Salad

Prawn, calamari, onion, tomato, celery, spring onion, Thai dressing

[CRU, CEL, FSH,MLS]

Rs 420

Kai Satay

Chicken Satay

Chicken, coconut milk, turmeric powder, peanut sauce

[PNT, NUT]

Rs 330

Lab Nuea Yang

Thai Beef Salad

Grilled beef, rice powder, chilli powder, mint leaves, celery & Thai dressing

[BEF, FSH, CEL,MLS, GLU]

Rs 515

Som Tum

Papaya Salad

Green papaya, lime juice, tomato, palm sugar, roasted peanuts

[VEG, VEGAN, PNT]

Rs 125

Thod mon khao pod

Thai Corn Fritters

Corn, red curry paste, basil, herbs

[VEG, VEGAN]

Rs 130

SOUP

Tom Yum Kung

Prawn Soup

Prawn, mushroom, lemongrass, coconut milk, lime juice, fish sauce

[CRU, FSH]

Rs 465

Tom Kha Kai

Chicken Coconut Soup

Chicken, mushroom, lemongrass, coconut milk, lime juice, fish sauce

[FSH]

Rs 325

Tofu Seaweed Mushroom Soup

Sweet & sour tofu, mushroom, seaweed, chilli sambal

[VEG, VEGAN, SOY, SSE]

Rs 250

MAIN COURSE

FISH AND SEAFOOD

Pla Phat Prieu Wan

Sweet & Sour Fish

Sweet & sour sauce, fish, pineapple, capsicum, onion, tomato ketchup

[FSH]

Rs 550

Pad Thai Kung

Prawn Pad Thai

Stir-fried, rice noodles, prawn, tamarind sauce, chives, beansprouts, peanut

[EGG, CRU, FSH, NUT, PNT,SOY]

Rs 730

BEEF AND LAMB

Kare Pud Sauce Prik

Chilli Lamb

Stir-fried lamb, capsicum, onion, spring onion, samba chilli paste, oyster sauce

[SOY, MLS, GLU]

Rs 755

Naue Pad Num Mon Hoi

Beef in Oyster Sauce

Stir-fried beef, oyster sauce, mushroom, spring onion

[SOY, MLS, GLU, BEF]

Rs 605

CHICKEN AND DUCK

Kai Pud Med Mamuang

Cashew Nut Chicken

Stir-fried chicken, cashew nuts, oyster sauce, onion, capsicum

[MLS, SOY, NUT, GLU]

Rs 560

Ped Pud Pad Kaprao

Chilli Basil Duck

Stir-fried duck, chilli, garlic, basil

[SOY, MLS, GLU]

Rs 504

CURRIES

Kaeng Kai Wan Kai

Green Curry Chicken

Chicken, Egg Plant, Coconut Milk & Basil

Rs 365

Kang Lueng Pla

Yellow Curry Fish

Deef-fried fish, eggplant, coconut milk, green curry

[FSH]

Rs 425

Kang Pad Kung

Red Curry Shrimp

Shrimp, red curry, coconut milk, pineapple, seasonal vegetables

[CRU]

Rs 615

Kaeng Dang Tofu

Red Curry Vegetable Tofu

Red curry, vegetables, tofu, coconut milk & basil

[VEGAN, VEG, SOY]

Rs 350

NOODLE

Kuay Tiaw Pad Prik Phao Kai

Chicken Rice Noodles

Stir Fried Rice Noodle, Chili Paste, Chicken, Coconut Cream, Capsicums, Onion

[SOY, MLS, GLU]

Rs 360

RICE

Steamed Jasmin Rice

Kow Pad Jae

Vegetable Rice Stir-fry

Stir-fried rice with vegetables

[SOY, VEGAN, VEG, GLU]

Rs 115

Khao Pad Gai

Chicken Rice Stir-fry

Stir-fried rice with chicken, egg & vegetables

[SOY, EGG, GLU]

Rs 285

DESSERT

Mango Creme Brulee

Mango, coconut milk, egg

[MLK, EGG]

Rs 255

Fried Banana & Vanilla Ice Cream

Deep-fried banana, palm sugar, vanilla ice cream

[VEG, MLK, GLU]

Rs 215

Pumpkin Custard

Pumpkin, coconut milk, egg, palm sugar, fried shallots

[MLK, EGG]

Rs 150

Sako Kao Pod

Tapioca Corn Coconut

Tapioca, corn, coconut cream milk

[VEG, MLK]

Rs 160

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

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]