

Mom Tri's Kitchen

THAI CUISINE

STARTERS

SIAM SOUP TRIO Poh teak soup, tom kha gai soup, tom klong goong soup	260
POR PIA PED Five-spice roasted duck spring rolls served with plum sauce	270
YAM TAKRAI Fresh lemongrass salad with minced pork, shrimp, cashew nuts and spicy shallot, lime dressing	240
MIXED SATAY Chicken, pork and beef satay served with peanut sauce and spicy sweet & sour cucumber	270
YAM SALAI King prawn, sea scallop, white jelly mushroom and seaweed salad, served with spicy lime dressing	330
ANDAMAN TAPAS A selection of phla tuna, goong manow, calamari and Asian ravioli	370
KIEW GUNG Warm Phuket rock lobster ravioli with peanut sauce	340
SOM TUM PU-NIM Warm fried soft-shell crab with green papaya salad flavoured with Tabasco and coriander	280
GOONG TRIO Prawns topped with piquant mustard, tom yam and spicy lemongrass sauce	290

SEAFOOD & FISH

GOONG MANGKORN SAUCE KHING Pan-grilled Phuket lobster with aromatic ginger, lime, coriander in a coconut cream sauce served with stir-fried edible fern and green vegetables	1,450
GOONG MAENAM PHAD NAM MAKHAM Stir-fried river prawns with a slightly sour fresh local tamarind sauce	620
GEANG KUA SAPPAROD GOONG-GUNG Andaman jumbo prawns and rock lobster with Phuket pineapple in a red curry sauce	690
TALAY PHAD PRIK KHING Stir-fried seafood, red curry and crab sauce, with green vegetables	570
SEAFOOD KRATIEM PRIK THAI Fried rock lobster, river prawn, tiger prawn with green and black peppercorn sauce served with rice and cashew nuts	920
TUBTIM-GOONG MAENAM RAD PRIK Thai fresh water fish fillet and river prawns drizzled with a sweet and sour chili sauce	660
TUBTIM TOM YAM HEANG Fillet of Thai fresh water fish with roasted chilli paste, herbs and lime juice	570

All prices are subject to 10% service charge and applicable VAT

KRAPONG DEANG BAI KRAPRAW Pan-roasted fillet of red snapper with hot basil and chilli sauce and served with stir-fried vegetables	570
CHU CHEE PLA KRAPONG Baked fillet of sea bass with creamy curry sauce	580
PLA GAO NEUNG MANOW Fillet of Thai grouper steamed in lime, chilli and garlic	570
GEANG KAREE PLA Duo of red and white snapper, onion, potatoes in a mild yellow curry served with sweet and sour cucumber	560
PLA PHAD SAMUNPRAI Stir-fried snapper with fresh herbs, spring onion, mushrooms and cashew nuts	560
GEANG KHUA KRACHAI PLA TUBTIM Thai fresh water fish with red curry, wild ginger, green peppercorn sauce and vegetables	560

MEAT & POULTRY

LAMB MASSAMAM Slow cooked lamb leg in a mild Massaman peanut curry sauce with potatoes	670
KIEW WAN NUEA Slices of Thai-French beef in green curry sauce and basil leaves	620
GEANG PHED PED YANG Grilled duck in red curry sauce with pineapple, cherry tomato and pea eggplant	560

RICE, NOODLE & VEGETABLES

KAO PHAD PU ALASKA Alaska king crab fried rice with asparagus and kale	550
PHAD THAI GOONG LAI Traditional Thai fried rice noodles with tiger prawns in a piquant tamarind sauce served with traditional condiments	550
TOFU KIEW WAN Tofu and vegetables in green curry	370

Sommelier Suggest

Authentic Thai cuisine is traditionally fresh, aromatic, spicy and sometimes a little sweet.
For an excellent alliance it is best to choose wines with mineral characteristics,
floral aromas and a hint of fresh acidity at the end of the mouth.
If you prefer red wine, Syrah grapes from south of France, will agreeably underline the spiciness.
The fine bubbles of Champagne or great sparkling wine are also a perfect complement to our
Royal Thai Cuisine

	Glass	Bottle
Viognier Viognier Organic Pic & Chapoutier 2008-France	400	1,600
Riesling Thelema Rhine Riesling 2006-South Africa		1,900
Chenin Village Cellar 2005-Thailand		1,300
Syrah Côtes du Rhône Organic Pic & Chapoutier 2006-France	400	1,600
Domaine Chandon by Moët & Chandon, Yarra Valley-Australia	520	2,600
Champagne Gosset Brut-France	760	3,800