

VEGETARIAN MENU

STARTERS

Por Pia Sod (N)

Thai fresh spring rolls, crunchy vegetables, fresh herbs and toasted nuts

Laab

Mushroom larb, chili, Thai basil, lettuce cups and Chef's signature sauce

SOUP

Tom Yum Jeh

Thailand's hot and sour soup with mushrooms and baby corn

MAIN COURSES

Gaeng Khiao Wan

Chef's homemade green curry paste, coconut milk, garden vegetables, tofu and sweet basil

Phad Thai (N)

Stir-fried rice noodles, crispy tofu, bean sprouts, ground and roasted peanuts with tamarind sauce

DESSERT

Ma-Muang (N)

Fresh mango, coconut cream, chopped pistachios

OMR 19 net per person

Some of our dishes may contain ingredients that are considered allergens. If you have any food allergy, we invite you to inform one of our team members, who will be pleased to assist you.

Prices are in Omani Rials inclusive of service charge and applicable taxes.

Fish (F), Seafood (SF), Mustard (M), Dairy (D), Gluten (G), Egg (E), Nuts (N)

NON- VEGETARIAN MENU

STARTERS

Tom Kha Panna Cotta (D, S)

Homemade panna cotta with delicate Tom Kha flavours,
lemongrass chicken salad

Yum Pla (S, D)

Crispy fried fish and green mango salad

SOUP

Tom Yum Koong (S)

The original and best, Thailand's hot and sour seafood soup

MAIN COURSES

Massaman (N,S)

Thai beef massaman curry with jasmine rice

Tom Som Kamin Pla Chow Mee (S)

Grilled seabass with a caramalised tamarind,
ginger and lemongrass sauce

DESSERT

Khat Sa Tat (E,N)

Coconut flan, toasted coconut and almonds

OMR 19 net per person

Some of our dishes may contain ingredients that are considered allergens. If you have any food allergy,
we invite you to inform one of our team members, who will be pleased to assist you.

Prices are in Omani Rials inclusive of service charge and applicable taxes.

Fish (F), Seafood (SF), Mustard (M), Dairy (D), Gluten (G), Egg (E), Nuts (N)