Rai talay terrace

TO START WITH

BANH HOI BEEF © N Vietnamese style grilled beef wrapped in betel leaf with garlic vermicelli noodles and radish dip	490
WAGYU MAKI BBQ ROLL G Bbq beef roll with cream cheese cucumber, teriyaki and crispy shallots	580
SATE LILIT G N / Balinese style minced seafood satay on lemongrass sticks, spicy pickles and peanut sauce	490
YAM PED KROP N / Crispy duck shreds tossed with spicy green mango salad	420
RAILAY YAKITORI G Yakitori style chicken, pork and beef skewers marinated in soy mirin sake sauce	450
TUNA TARTARE FRESH SUMMER ROLLS 🖊	490

Yellow fin tuna strips and fresh herbs wrapped with rice paper spicy seafood dressing

SALADS

KHAO LARB PLA TORD N Fried fish, rice berry salad with Thai herbs and chili cashew nuts, boiled egg	490
SOM TUM TORD G N 🖌 Spicy green papaya tempura prawn peanut tamarind dressing	490
BUN CHA HANOI G N / Grilled pork and crispy spring rolls Vietnamese rice noodle salad	440
SAMBAL SEAFOOD SALAD (N) Pan-seared assorted seafood mixed vegetables and lettuce Sambal dressing	540



Prices are in Thai Baht and subject to 10% service charge and applicable government tax

INDIAN CUISINE

PALAK PANEER (V D Indian cottage cheese in delicious creamy spinach gravy	390
CHANA PANEER MASALA (V) (D) / Chickpeas and paneer in tomato gravy sauce	390
DAL TADKA ♥ D Creamed lentils with aromatic Indian spices cooked with fresh tomatoes, ginger and garlic	250
DAL MAKHANI (V) (D) Buttery slow-cooked black lentils with Indian spices	250
TANDOORI FISH TIKKA D Red snapper marinated in yoghurt and Indian spices roasted in tandoor, green chutney	520
CHICKEN MASALA STYLE D / Chicken tikka in spice masala gravy	540
TANDOORI CHICKEN TIKKA D / Chicken marinated in yoghurt and Indian spices roasted in tandoor, green chutney	520
VEGETABLE PULAO (V) (D) Mixed vegetables basmati rice with Indian spices	290
PLAIN NAAN VGD	120
GARLIC NAAN VGD	150
SWEET CORNER	
MEKONG CHOCOLATE PIE G D Dark chocolate chili meringue pie Thai rum, mulberry coulis, raspberry sorbet	340
CHINESE PLUM PUDDING G D N Warm plum pudding, lemongrass toffee carame sauce, roasted cashew nuts, vanilla ice cream	290
MANGO STICKY RICE SPRING ROLL G D N Sweet sticky rice spring roll, fresh mango mango espuma, mango sorbet, coconut coulis	310
ROTI ⓒ ℗ ℕ Roti pancake, glazed banana, mango compote	290

EXOTIC SEASONAL FRUIT PLATTER 270

ICE CREAM (PER SCOOP) D

170

Tahiti vanilla, Belgium dark chocolate Malaga rum raisin, Cookies and cream Blueberry yoghurt, Banana

SORBETS (PER SCOOP)

170

White Chocolate And Raspberry, Lime Raspberry, Supreme Mango Young Coconut, Strawberry



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