

THIPTARA SET MENU

ทิพย์ธารา

KHONG WANG RUAM ROD: ของว่างรวมรส



Grilled prawns with pomelo fruit salad, vegetable golden bags
and marinated pork satay with peanut sauce

Siam Winery, Monsoon Valley, White Shiraz



TOM YUM GOONG: ต้มยำกุ้ง



Traditional spicy soup with tiger prawns and lemongrass

Siam Winery, Monsoon Valley, Colombard



PLA HI MA SAM ROD: ปลาหิมะสามรส

Deep-fried snow fish with spicy, sweet and sour sauce

GAENG PHED PED YANG: แกงเผ็ดเปิดอย่าง



Roasted duck simmered in red curry and sweet basil

HOI SHELL YANG: หอยเชลล์ย่าง

Roasted scallops with Thai herbs and lemongrass dressing

PHAD PHAK KA NA HED: ผัดผักคะน้าเห็ด

Wok-fried kale, straw mushrooms, garlic and oyster sauce

with

รับประทานกับ

KHAO KLONG, KHAO SUAY

ข้าวกล้อง หรือ ข้าวสวย

Served with organic whole grain or Jasmine rice

Khao Yai PB Valley, Shiraz



KHAO NIEW MA MUANG: ข้าวเหนียวมะม่วง

Thai mango and sticky rice with coconut cream

Granmonte, Sakuna, Asoke Valley, White Syrah

THB 1,890 per person food only

THB 990 per person Thai wine-pairing

Contains Nuts Contains Pork Spicy

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

RUENTHIP SET MENU

เรือนทิพย์

LAAB MOO: ลาบหมู



Spicy minced pork salad with shallots and mint leaves

Siam Winery, Monsoon Valley, White Shiraz



TOM KHA GAI: ต้มข่าไก่



Citrus-flavoured coconut soup with chicken and galangal

Siam Winery, Monsoon Valley, Colombard



GOONG NUENG SA MOON PRAI: กุ้งนึ่งสมุนไพร

Steamed tiger prawns with Thai herbs

GAI PHAD MED MA MUANG: ไก่ผัดเม็ดมะม่วงหิมพานต์



Wok-fried chicken with capsicums and cashew nuts

GAENG KHUA NUA YANG BAI CHA PLU: แกงคั่วเนื้อย่างใบชะพลู



Yellow curry with grilled beef rump, turmeric, coconut milk

and betel leaves from The Peninsula garden

PHAD PHAK BOONG: ผัดผักนึ่ง

Wok-fried morning glory with oyster sauce, chilli and garlic

with

รับประทานกับ

KHAO KLONG, KHAO SUAY

ข้าวกล้อง หรือ ข้าวสวย

Served with organic whole grain or Jasmine rice

Khao Yai PB Valley, Shiraz



TAB TIM SIAM: ทับทิมสยาม

Ruby water chestnuts in coconut milk and syrup

Granmonte, Sakuna, Asoke Valley, White Syrah

THB 1,890 per person food only

THB 990 per person Thai wine-pairing

Gluten Free Contains Nuts Contains Pork Spicy

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SIGNATURE TABLESIDE | ทิพย์ธาราติตล้อย

- YUM SOM O GOONG PHAO | ยำส้มโอกุ้งเผา**   620
"Nakonchaisi" Organic pomelo, grilled river prawn, roasted coconut peanut, dried shrimp and Kaffir lime leave
- YUM NUA YANG | ยำเนื้อย่าง**  880
Spicy grilled wagyu striploin with romaine lettuce, tomatoes and mint
- TOM KHA GAI | ต้มข่าไก่**   500
Citrus-flavoured coconut soup with black chicken, galangal and lemongrass
- CHU CHEE LOBSTER | จู๋ชี้ออบสเตอร์**  1,920
Chu chee red curry with grilled Boston lobster
- KHAONIEW MAMUANG | ข้าวเหนียวมะม่วง**    380
Thai mango and sticky rice with coconut cream



Chef's recommended menu



Gluten Free



Contains Nuts















Spicy



Vegan

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COLD APPETISERS | ของว่างแบบเย็น

- CHOOD KHONG WANG THIPTARA | ชุดของว่างทิพย์ธารา**   620
Assorted signature appetisers of Thiptara:
Grilled prawns with organic pomelo salad
Marinated beef with mint in cucumber
Minced chicken and shrimp in a crispy tart
Chicken satay with peanut sauce
- LHON POO | หลนปู**   620
Crab meat with spicy coconut dip and fresh vegetables
- MIANG KHAM | เมี่ยงคำ**   360
Thai-style bite-sized treasures filled with:
Roasted coconut, lime, ginger, shallots,
peanuts and dried shrimps topped with an aromatic tamarind sauce, wrapped in betel leaves
- YUM PHAK BOONG GROB GOONG | ยำผักบุ้งกรอบกุ้ง**   460
Crispy morning glory with grilled tiger prawns in chilli dressing
- SOM TUM | ส้มตำ**    340
Spicy green papaya salad with dried shrimps, nuts and cherry tomatoes
- YUM SOM O GOONG PHAO | ยำส้มโอกุ้งเผา**  480
Grilled prawn with pomelo fruit salad, roasted coconut and kaffir lime leaves



Chef's recommended menu



Gluten Free










Contains Nuts



Spicy

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HOT APPETISERS | ของว่างแบบร้อน

- SATAY GAI | สต๊ะไก่**   420
Grilled marinated chicken satay with peanut sauce and cucumber relish
- THOD MON GOONG | ทอดมันกุ้ง**  580
Deep-fried Thai shrimp cakes served with plum sauce
- THOD MON HUA PLEE | ทอดมันหัวปลี**  380
Homemade banana flower cake with red curry
- GAI HOR BAI TOEY | ไก่ห่อใบเตย** 420
Marinated chicken thighs wrapped in pandan leaves
- YUM NUA YANG | ยำเนื้อย่าง**   690
Spicy grilled rump steak with romaine lettuce, tomatoes and mint
- POH PIA PAK | ฝาะเนื้ะผัก**  290
Crispy vegetable spring rolls



Chef's recommended menu



Contains Nuts



Spicy



Vegan

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SOUP | ซุป

TOM YUM GOONG LAI SUA | ต้มยำกุ้งลายเสือ



680

Traditional spicy and sour soup with tiger prawns, straw mushroom, lemongrass and galangal

TOM SEB NUA | ต้มแซบเนื้อ



440

Northeastern-style beef soup with roasted chilli, tomatoes and basil

TOM KHA PHAK RUAM | ต้มข่าผักรวม

320

Citrus-flavoured coconut soup with galangal, carrot, snap pea, Orinji mushroom and dill

TOM KHA GAI | ต้มข่าไก่



420

Citrus-flavoured coconut soup with chicken, galangal and straw mushroom



Chef's recommended menu



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Spicy



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CURRIES | แกงต่างๆ

- GAENG PHED PED YANG | แกงเผ็ดเปิดอย่าง**  590
Red curry with roasted duck
- GAENG KIEW WAN GOONG | แกงเขียวหวานกุ้ง**   520
Green curry with tiger prawns
- GAENG MUSSAMUN GAE | แกงมัสมั่นแกะ**  720
Mussamun curry with lamb shank
- GEANG PANAENG NUA | แกงพะนางเนื้อ**    620
Panaeng curry with sliced wagyu beef, coconut milk and sweet basil
- CHU CHEE POO | จูจี๋ปู**   920
Chu Chee curry with soft shell crab, kaffir lime leave
- GEANG DEANG PAK KAB TAUHOO | แกงแดงผัดกับเต้าหู้**  320
Red curry with tofu and vegetables



Chef's recommended menu



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MEAT AND POULTRY | เนื้อและสัตว์ปีก

- KORMOO YANG | คอหมูย่าง**   450
Marinated pork cheek and Thai herbs served with chilli paste dip
- PHAD PRIK KHING MOO GROB | ผัดพริกขิงหมูกรอบ**   420
Crispy pork belly with red curry and ginger
- GAI PHAD MED MAMUANG | ไก่ผัดเม็ดมะม่วงหิมพานต์**   490
Crispy chicken and cashew nut with sweet and sour sauce
- PED PHAD PRIK HEANG | เป็ดผัดพริกแห้ง** 520
Duck breast with yellow curry powder and coriander sauce
- SUA RONG HAI | เสือร้องไห้**  1,420
Grilled beef striploin with “Thai coriander” leave and spicy tamarind sauce

FISH AND SHELLFISH | ปลาและอาหารทะเล

PLA KA PONG NEUNG MA NAO | ปลากะพงนึ่งมะนาว

Steamed seabass with lime and chilli dressing



820

PLA HI MA SAM ROD | ปลาหิมะสามรส

Crispy snow fish served with trio sauce and young peppercorn

980

POO NIM THOD KRAPRAO GROB | ปูนิ่มทอดกะเพรากรอบ

Soft-shell crab, chilli and holy basil served with spicy Thai sauce



620

GOONG PHAO SAUCE MA KHAM | กุ้งเผาซอสมะขาม

Grilled tiger prawns served with sweet tamarind sauce and Thai herbs

1,200

PLA MUK PHAD KAI KEM | ปลาหมึกผัดไข่เค็ม

Stir-fried squid with egg yolk, curry powder, shallots and celery

580



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Spicy

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NOODLES AND RICE | ข้าวและก๋วยเตี๋ยว

- KHAO PHAD THIPTARA | ข้าวผัดทิพย์ธารา**  490
Fried rice with shrimp, chilli paste and salted egg
- KHAO PHAD SABPAROD | ข้าวผัดสับประรด**  490
Fried rice with pineapple, tiger prawn and Chinese sausage
- PHAD THAI GOONG SOD | ผัดไทยกุ้งสด**  490
Stir-fried noodles with tiger prawns, tofu, chive and peanut
- KHAO SOI GAI | ข้าวซอยไก่** 480
Northern style curry with chicken and egg noodles served with pickled cabbage and chili sauce
- PHAD THAI JAY | ผัดไทยเจ**  370
Stir-fried noodles with tofu, vegetables and peanut

SIDE DISH AND VEGETABLES | ผัดผักต่างๆ

PHAD PHAK BOONG | ผัดผักบุ้ง



Wok-fried morning glory with chilli, garlic and soybean paste

280

PHAD YOD MA PRAW ONN | ผัดยอดมะพร้าวอ่อน

Wok-fried coconut heart with salt and pepper

280

PHAD KA PRAW TAO HOO | ผัดกะเพราเต้าหู้



Stir-fried tofu, chilli and holy basil

280

PHAD TUEA WAAN | ผัดถั้วหวานเห็ดหูหนูดำ

Stir-fried snap peas and black fungus

280

PAK LUAK | ผักลวก














Steamed broccoli, cauliflower, carrots and baby corn

280



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DESSERT | ของหวาน

- KLUEY THOD ICE CREAM KA THI | กล้วยทอดไอศครีมกะทิ**   320
Fried banana with coconut ice cream and honey
- KANOM MOR GENG | ขนมหม้อแกง**   320
Baked egg custard, taro with crispy shallots
- MA GROOD LOI KEAW | มะกรูดลอยแก้ว**   290
Compote kaffir lime and basil seed
- POL LA MAI RUEM | ผลไม้รวม**   290
Assorted seasonal fruits
- KHAONIEW MAMUANG | ข้าวเหนียวมะม่วง**    310
Thai mango and sticky rice with coconut cream



Chef's recommended menu



Gluten Free



Vegetarian



Vegan

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