



tiffin

Authentic Indian Cuisine

Two countries. Two cultures. Two cuisine philosophies.

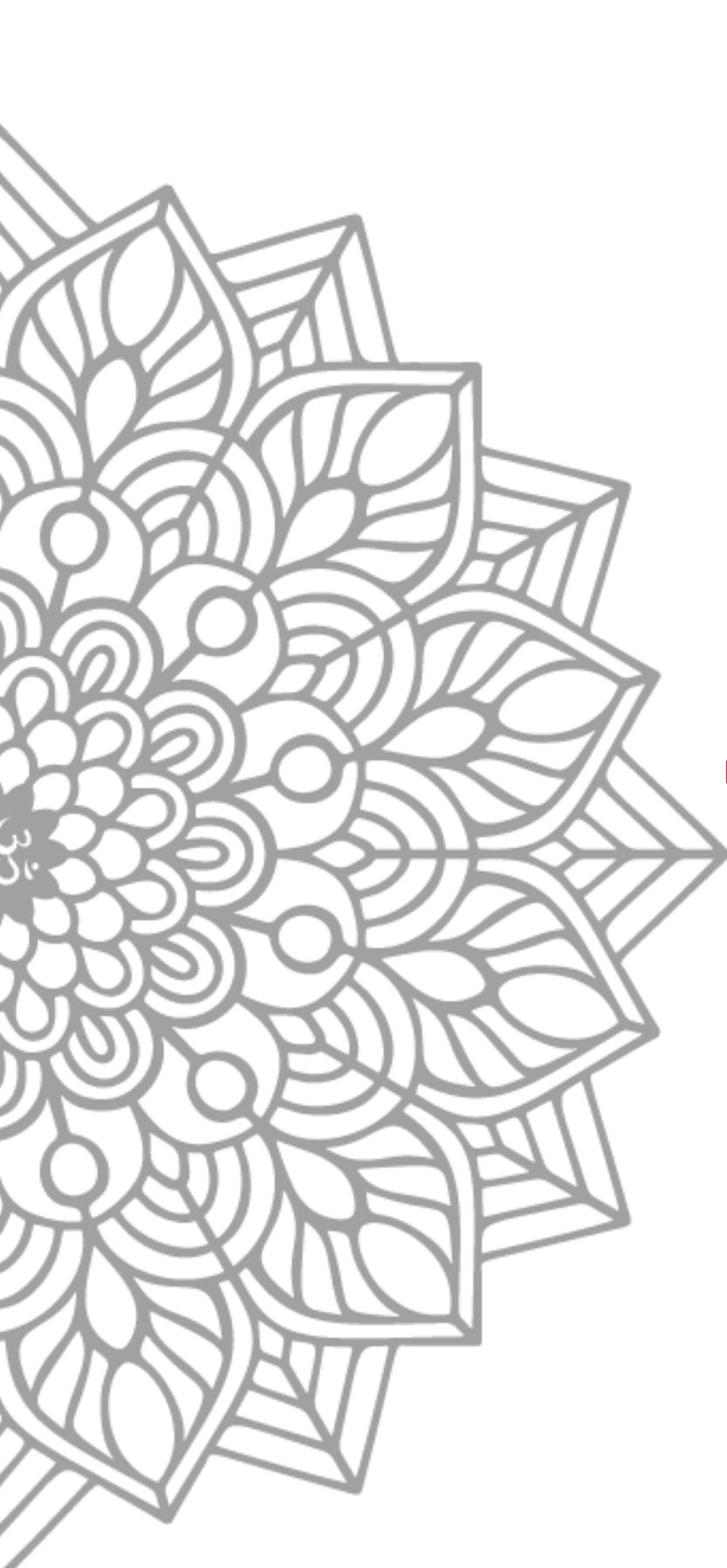
Thailand and India, although very different, stem from an entwined history. Modern Thai language, for example, is derived from an ancient Indian alphabet. On the culinary side, the ancient spice route brought new flavours and ingredients, influencing the cuisine of the Land of Smiles..

Thanks to **tiffin** and **sala**, prepare to embark on a culinary journey between two of the greatest food cultures in South Asia.

sala

Authentic Thai Cuisine





tiffin

Authentic Indian Cuisine

Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

Discover with me the depth of our culinary culture and the result of over 8000 years of history blend in a creative menu.

Authenticity. Indian cuisine is not a cuisine that you learn in books but an art you learn with your hands, mouth and feelings.

Spices. One thousand and one different flavors, fragrances, textures and tastes.

My team and I wish you a wonderful culinary journey at **tiffin**

Sunil Bhojar, Indian Chef



Sunil

Appetizers

Papadi Chaat - 220

Dough wafers, potato, chick peas, tamarind chutney, sweet yogurt, mint sauce, sev bhujia, Indian spice

Vegetables Samosa - 250

Pastry filled with mashed potato, green peas, ginger, garlic

Tandoor Oven

Tandoori Murg Tikka - 370

Tandoori marinated red chicken skewers

Lamb Sheek Kabab - 450

Spiced ground lamb skewer

Tandoori Paneer Tikka - 450

Marinated Indian cheese skewer

tiffin Signature

Saffroni Butter Chicken - 460

Chicken tikka, butter, cashew nuts, ginger, garlic, tomato gravy, cream

Mughlai Paneer Kofta - 350

Fried Paneer stuffed with dry nuts, tomato gravy sauce

Kashmiri Mutton Rogan Josh - 550

Fresh mutton with spicy Kashmiri chili and tomato sauce

Southern Indian Crab Curry - 490

Phuket Jumbo crab meat with with Indian curry sauce and coconut

Authentic Pan

Chicken Tikka Masala - 450

Chicken tikka, cashew nuts, ginger, garlic, tomato gravy, capsicum

Goan Fish Curry - 470

Sea bass fillet, ginger, garlic, red chili, mustard seeds, tomato puree, coconut milk

Paneer Butter Masala - 390

Paneer, onion masala, ginger, garlic, tomato gravy, capsicum

Aloo Gobi - 320

Cauliflower, potatoes, onion, tomato, ginger, garlic

Paneer Saag - 380

Spinach, butter, cream, ginger, garlic

Dal Anantara - 350

Black whole lentil, Indian butter, tomato, cream

Rices

Matka chicken Biryani - 510

Rice, chicken, Indian spices, yogurt, mint

Plain Basmati Rice - 100

Jeera Rice - 100

Saffron Pulao Rice - 120

Naans

Classic Naan - 100

Plain, butter or garlic

Cheese Naan - 120

Tandoori Roti - 100

Raita - 120

Sweets

Gulab Jamun with carrot pudding - 210

Rose flavored sugar syrup, Green Cardamom served with carrot pudding



Rice Pudding - 210

Indian basmati rice, Indian ghee, sugar, cardamom powder, milk, dry nuts



Saffron pistachio kulfi - 190

Homemade indian ice cream, saffron, pistachio, almonds, cashew nuts, cardamom powder



lo sala

Authentic Thai Cuisine

Flavorful. Thai cuisine is often characterized by 5 flavor profiles: sweet, sour, bitter, salty, and spicy.

Regional. From north to south, east to west, Thai cuisine is very diverse, each region has its own signature dishes, defining the pride of their people.

Varied. From “tom” (boiled dishes) to “yam” (spicy salads), from “tam” (pounded foods) to “gaeng” (curries), discover what Thai cuisine has to offer in its different forms.

 team really wish you a wonderful culinary discovery.



Appetizers



Satay Ruam - 360

Marinated chicken, pork and beef skewers with peanut sauce and cucumber relish

Por Pia Poo Thod - 350

Deep-fried crab spring roll served with sweet chili sauce

Por Pia Goong Sod - 370

Fresh spring rolls with shrimp, glass noodles, mushroom, cucumber and mint leaves, served with sweet and sour sauce

Salads

Som Tum Thai - 370

Green papaya salad, green beans, lemongrass tiger prawns

Yam Som-O - 350

Thai pomelo salad, marinated river prawns, Tamarind dressing

Yam Woon Sen Talay - 470

Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery

Soups

Tom Yum Goong Nam Kon - 390

Signature Thai soup with prawns, mushrooms, kaffir lime and lemongrass

Tom Kha Gai - 350

Coconut milk soup with chicken, mushroom and Thai herbs



Mains

Ped Yang Naam Ma-Kham - 520
Grilled duck breast with Tamarind sauce and crispy shallots

Pla Muk Thod Kratiam Prik Tai - 450
Deep-fried squid with crispy garlic and pepper

  Phad Kraprao - 490
Choice of chicken or pork wok fried with chili, garlic and hot basil leaves

  Goong Pad Char - 850
Wok-fried Andaman tiger prawns with Thai herbs and hot basil

La Sata Favorites

Phuket Moo Hong - 590 

Slow cooked pork belly with black sweet soy sauce, palm sugar and cinnamon sticks

Gai Phad Med Mamuang - 450 

Stir-fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

  Gaeng Kiew Waan Gai - 490

Roasted half chicken flavored with Thai spices with signature Thai green curry

Pla Grapong Yang - 850

Grilled whole sea bass wrapped in banana leaf with a selection of Thai sauces

Curries

  Gang Phed Ped Yang - 590

Roasted duck in mild Thai red curry, lychee, eggplant, basil and pineapple

 Gang Kalee Goong - 610

Southern Thai curry with Andaman king prawns and cucumber pickles

  Kaeng Poo Bai Cha-Ploo - 650

Crab meat curry in coconut milk served with small rice noodles and crispy garlic

 Massaman Nuea - 680

Australian beef short ribs sous vide cooked in Massaman curry, sweet potato, crispy tempura flowers

Vegetarian



 Phad Pak Miang Khai - 350
Wok-fried betel leaves with egg

  Phad Pak Boong Fai Daeng - 350
Morning glory with oyster sauce

  Laab Thord Jay - 320
Spicy fried plant-based minced meat with fresh herb

  Phad Kapraow Jay - 320
Wok-fried plant-based minced meat, garlic, chili and hot basil



Rice

Khao Phad

Thai-style fried rice with carrot, onion and tomato

With chicken or pork - 280

With crab - 350

With prawns - 320

Phuket Fried Rice - 420

Wok-fried rice, prawns, curry powder, egg, raisins and cashew nuts in pineapple

Noodles



Phad Thai Goong Sod - 480

Stir-fried rice noodles with prawns, tofu, shallots, chives and sweet Tamarind sauce

Phad See Ew Gai - 420

Wok-fried flat noodles with vegetables and chicken



Sweets



Khao Niew Ma Muang - 290
Mango with sticky rice and coconut cream



I Tim Ruam Mit - 300
3 scoops of Thai ice cream with a selection of garnishes

Polamai Ruam - 250
Assorted seasonal fruits



Phuket Pineapple Crumble - 280

Caramelized pineapple from Phuket, vanilla sauce, coconut ice cream