

Festive Funderland Special Menu

paithai

STARTER

LARB GAI GUANG (F)(V)

Minced Turkey Salad, Coriander, Spring Onion, Ground Roasted Rice, Thai Parsley
Dried Chili Dressing

THOD MON GOONG (SF)(E)

Breaded Prawn Cake, Coriander, Sesame Oil, Plum Sauce

SOM TAM JE (V)(N)(S)(V)

Green Papaya Salad, Tomato, Apple, Cashew Nut, Tamarind Dressing

SOUP

TOM POO PRIK THAI DUM (SF)(S)

Crab Meat Soup, Coconut Shoot, Black Pepper, Garlic, Onion, Carrot, Oyster Sauce

MAIN COURSE

GAENG PANANG GAI GUANG YANG (SF)(F)(S)(V)

Roasted Turkey Red Curry, Ripe mango, Kaffir Lime Leave, Red Chili, Thai Basil

GOONG GRA TIEM PRIK THAI (SF)

Crispy Tiger Prawns, Garlic, Coriander, Green Pepper sauce

KANA NUEA NAM MAN HOY (SF)

Wok Fried Beef, Thai Broccoli, Garlic, Mushroom, Oyster Sauce

TAO HOO PHAD PRIK THAI DUM (V)(S)(V)

Wok Fried Crispy Tofu, Onion, Capsicum, Green Pepper Corn, Baby Corn, Black pepper, Soya Sauce

KHAO MAN KA THI

Thai Coconut Rice

DESSERT

KAO NIEW MA MAUG (GF)

Sweet Sticky Rice, Ripe Mango, Coconut Syrup, Sesame Seeds

or

SAI THA RA (E)

Pandan Crème Brulee, Tropical Fruit, Thai Cookie, Sweet Coconut Rice, Pandan Coconut Sauce

AED295 PER PERSON

FESTIVE FAMILY SHARING STYLE MENU

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% Service charge and Value Added Tax.

🍷Alcohol 🥜Nuts 🌱Gluten-Free 🥬Vegetarian 🥛Dairy Free 🌿Vegan 🐠Shellfish 🍷Diabetic Friendly