



patara
FINE THAI CUISINE

MENU





Be it in Singapore, Bangkok, London or Pataras all over Asia and Europe, we seek to offer the best Thai culinary experience: well-crafted, refined, delicious, and authentically unique. We curate our Singapore menu to present diners with the opportunity to enjoy Thai cuisine in all diversity. From various flavours, cooking styles and traditional influences, diners can bask in a holistic experience to celebrate the richly distinctive characters of various indigenous Thai dishes.

We pride ourselves in recreating authentically unique Thai flavours and acquainting diners with the true roots of our cuisine through the use of various seasonal produce and fresh ingredients. Our authentically unique food philosophy inspires and propels us to create innovative and playful interpretations of our culinary legacy.

We hope that this exquisite selection of Thai dishes we have curated will indulge your adventurous palate. Bon Appétit!

“Cooking is an art that comes straight from the heart. To turn a simple dish into quelque delice, simply add ‘Love’ from start to finish.”

Patara
Patara Sila-On

BENJARONG SPECIALS

Vegetarian Benjarong Set

\$68⁺⁺ per diner

min. 2 diners

amuse bouche

ma hor

"galloping horse" relish of minced tofu on pineapple

appetizers

satay hed & tofu

tofu and mushroom satay with aromatic peanut and cucumber salsa

yum mak khea yao

grilled eggplant salad with herbs and tofu paired with a lime dressing

soup

tom yum hed

classic tom yum soup with vegetables and mushrooms

main courses

pad hed ruam

stir-fried mixed eryngii, button and shitake mushrooms

gang dang phak

red curry with assorted vegetables and mushrooms

tofu prik thai dum

stir-fried beancurd with black pepper sauce

khao hom mali

thai jasmine rice

desserts

khao niew ma muang

fresh thai nam dok mai mangoes with aromatic glutinous rice

Benjarong Set

\$68⁺⁺ per diner

min. 2 diners

amuse bouche

ma hor

"galloping horse" relish of minced tofu on pineapple

appetizers

pu nim

flash fried soft shell crab with thai herbs paired with sweet and tangy dressing

salad

yum som-o

fresh pomelo and prawns salad tossed with lemongrass and lime leaf

soup

tom kamin gai

southern hot and sour turmeric soup of chicken and coriander

main courses

pad hed ruam

stir-fried mixed eryngii, button and shitake mushrooms

neau pad kiew waan

dry green curry with tender beef short rib

pla tod sam rod

flash fried grouper in three flavoured sauce

khao hom mali

thai jasmine rice

desserts

khao niew ma muang

fresh thai nam dok mai mangoes with aromatic glutinous rice

BENJARONG SPECIALS

Benjarong II

\$78⁺⁺ per diner

minimum two diners

amuse bouche

appetisers

Grilled Iberico pork collar salad with northeastern Thai style dressing

Fresh prawn and seasonal vegetables spring roll

soup

Sea bass fillet with dry smoked fish spicy soup

main courses

Stir-fried Australian grass-fed wagyu flat iron with leek and ginger

Grilled prawn in sizzling chuchee sauce

Stir-fried broccoli with shiitake mushrooms

Roasted coconut rice with smoked coconut water

dessert

Caramelised tapioca with coconut milk

Vegetarian Benjarong II

\$78⁺⁺ per diner

minimum two diners

amuse bouche

appetisers

Handcrafted flower dumpling with chives and mushroom filling

Seasonal vegetables wrapped with rice paper sheet with Thai sweet and sour sauce

soup

Clear soup with mixed seasonal vegetables

main courses

Claypot tofu and vegetables with ginger and spring onions

Red curry with long bean and bittergourd

Stir-fried broccoli with shiitake mushrooms

Roasted coconut rice with smoked coconut water

dessert

Caramelised tapioca with coconut milk

PATARA SET DINNER

\$54⁺⁺ (3-course) | \$59⁺⁺ (4-course)

minimum two diners

appetiser

Fresh prawn and seasonal vegetables spring roll

or

Spice-marinated golden-fried prawns wrapped in crispy filo pastry

or

Grilled Australian grass-fed wagyu flat iron (+\$2)
with toasted rice powder and heirloom tomatoes

or

Fresh pomelo and prawns salad tossed with lemongrass and lime leaf

soup

Authentic tom yum soup with prawns

or

Iron Chef Noom Thai style oxtail soup

or

Sea bass fillet with dry smoked fish spicy soup (+\$2)

main course

Beef brisket curry with zucchini, burnt tomatoes served with roti

or

Crispy seafood hor fun with bell peppers, carrots, broccoli, scallops, squid and prawns

or

Pan-seared lamb rack served with glutinous rice pancake and mixed seasonal vegetables (+\$6)

or

Steamed sea bass with lime, garlic and chilli broth (+\$4)

or

Pan-seared Australian grass-fed wagyu flat iron with leek and ginger (+\$6)
served with roasted coconut rice and broccoli

dessert

Mango sticky rice

or

Thai style crunchy water chestnut in coconut milk

or

Pandan creme brûlée (+\$2)

or

Caramelised tapioca with coconut milk (+\$2)

menu items are subject to change, terms & conditions apply
prices are subject to service charge and GST, not applicable with any other promotions

LOBSTER SPECIAL SET - \$88⁺⁺

amuse bouche

appetisers

Pandan chicken skewers
with Thai palm sauce

Amaebi with green papaya salad

soup

Iron Chef Noom
Thai style oxtail soup
with fried tomato, shallots,
ginger root and kaffir lime

main courses

Beef brisket curry
with zucchini, burnt tomatoes,
served with roti

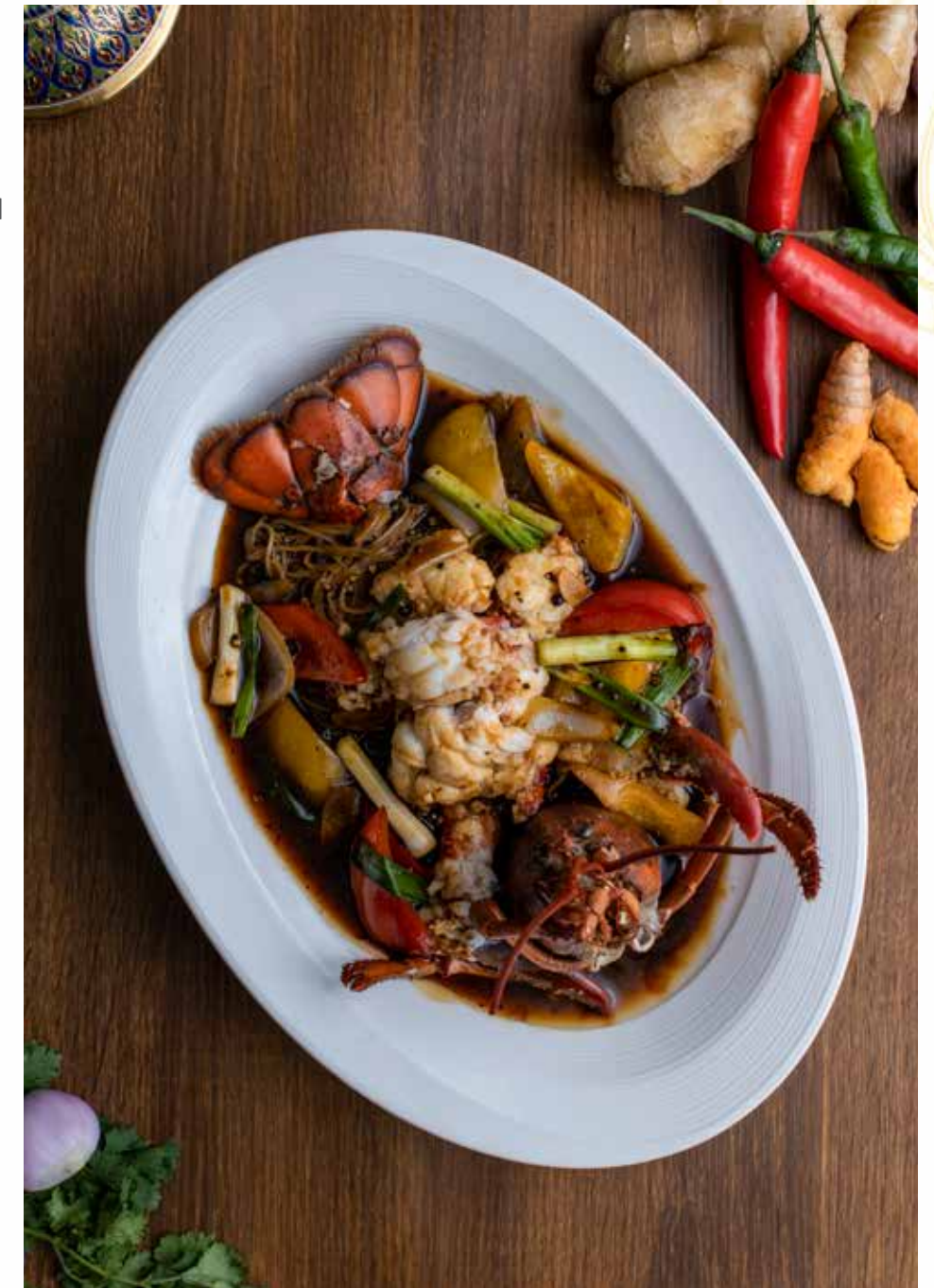
Stir-fried half lobster
sautéed in black pepper sauce,
served with egg noodles

Butternut squash
with zucchini, mushrooms,
bamboo shoots, melon squash
and Thai aubergine

Salted fish fried rice

dessert

Pandan creme brûlée



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STARTERS

11. PATARA PREMIUM



2. GOONG SARONG



5. TOD MUN PLA



- | | | |
|--------------------------|--|------|
| 1. ก๋วยเตี๋ยวม้วน | KHUY TEW MUN 鲜虾卷
Fresh prawn and seasonal vegetables spring roll wrapped with rice paper sheet with Thai sweet and sour sauce * | \$19 |
| 2. กุ้งโสร่ง | 🍴 GOONG SARONG (3pcs) 酥脆炸虾
Spice-marinated golden-fried prawns wrapped in crispy filo pastry, served with avocado mousse and chilli crab sauce | \$17 |
| 3. แจงลอนกุ้ง | JANG LORN GOONG 烤虾饼
Prawn cakes on lemongrass sticks, served with sweet chilli dip * | \$20 |
| 4. หอยเชลล์ย่างซอสตะไคร้ | HOYSHELL YARNG (6 pcs) 香煎扇贝佐特制香烤辣椒酱
Scallops with Patara homemade chilli jam, topped with lemongrass floss ** | \$24 |
| 5. ทอดมันปลา | 🍴 TOD MUN PLA 泰式炸鱼饼
Red curry fish cakes with kaffir lime leaves and sweet basil, served with cucumber salsa and sweet chilli sauce, topped with crushed peanuts * | \$22 |
| 6. ซ่อม่วง | 🍴 CHOR MUANG 鸡肉花形蒸饺
Handcrafted flower dumplings with caramelised chicken, sweet turnip and peanut filling * | \$20 |
| 7. ปอเปี๊ยะปากอ้า | PORPIA PAK AR 泰式玉米饼
Crispy Thai tacos with minced chicken, prawns, tofu and bean sprouts | \$19 |
| 8. ข้าวตังหน้าตั้ง | KHAO TANG 酥脆米饼佐特制鲜虾鸡肉椰汁酱
Crispy Thai rice crackers accompanied with simmered minced chicken and prawns dip | \$17 |
| 9. ไก่ห่อใบเตย | GAI HOO BI TAY GAB NAM JIM BAUY (6pcs) 班兰叶裹鸡肉串
Pandan chicken skewer with Thai palm sauce | \$20 |
| 10. สะเต๊ะไก่และกุ้ง | 🍴 SATAY DUO 泰式沙爹(鸡肉、鲜虾)
Char-grilled prawns and chicken marinated in coconut cream curry, served with peanut sauce and cucumber salsa * | \$20 |
| 11. ภัทราพรีเมียม | 🍴 PATARA PREMIUM (for two persons)
前菜拼盘: 鲜虾卷, 酥脆炸虾, 鸡肉花形蒸饺, 泰式沙爹(鸡肉)
Patara signature starters:
Fresh prawn spring roll, golden-fried prawns, handcrafted flower dumplings, chicken satay | \$29 |

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SALADS




19. KOR MOO
YANG NAMTOK

12. GONG CHEE NAMPLA

18. YUM NEU MA KEU PHO

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12. กุ้งแช่น้ำปลา

 GONG CHEE NAMPLA 甜虾沙拉
Amaebi with green papaya salad **

\$22

13. ยำมะม่วงปูนิ่มทอด

YUM MAMUANG PUNIM 泰式芒果沙拉搭配酥炸软壳蟹
Julienned Thai mango salad with lightly battered soft-shell crab,
roasted coconut, cashews and crispy shallots **

\$23

14. ส้มตำไทย

SOM TUM 香辣青木瓜沙拉佐虾米
Spicy green papaya salad with dried prawns ***

\$20

15. ยำส้มโอกุ้งสด

YUM SOM-O 鲜虾柚子沙拉佐特制香茅辣酱
Fresh pomelo and prawns salad tossed with lemongrass and lime leaf **

\$21

16. ยำวุ้นเส้นทะเล

YUM WOONSEN 泰式海鲜冬粉沙拉
Thai style seafood salad with glass noodles **


\$25

17. ยำมะเฟืองเนื้อปู

YUM MAFUANG NUAPUU 鲜蟹肉沙拉佐特制辣椒芝麻酱
Hand-picked crab meat salad with starfruits and Thai aubergine,
served with chilli jam and sesame dressing *


\$22

18. ยำเนื้อมะเขือเปาะ


 YUM NEU MA KEU PHO 烤澳大利亚和牛沙拉
Grilled Australian grass-fed wagyu flat iron with toasted rice powder and
heirloom tomatoes **

\$25

19. คอหมูย่างนํ้าตก

 KOR MOO YANG NAMTOK 烤猪肉领沙拉
Grilled Iberico pork collar salad with northeastern Thai style dressing **

\$20

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SOUPS



20. TOM KLONG PLA

21. SOUP HARNG WUA

20. TOM KLONG PLA

25. TOM YUM GOONG

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20. ต้มโคล้งปลากระพง

 TOM KLONG PLA 熏鱼汤(一碗)
Sea bass fillet with dry smoked fish spicy soup **

\$12 per bowl

21. ซุปหางวัว

 SOUP HARNG WUA 泰式招牌牛尾汤(一碗)
Iron Chef Noom Thai style oxtail soup with fried tomato, shallots, ginger root and kaffir lime
Choice of spicy level:
- Medium Spicy **
- Extra Spicy

\$14 per bowl

22. ต้มข่าลิ้นอบสเตอร์

TOM KHA LOBSTER 椰浆鲜龙虾浓汤(一碗)
Lobster and galangal in mild coconut cream soup *

\$17 per bowl

23. ต้มข่าหอยเชลล์กับสาครู

 TOM KHA HOYSHELL 扇贝椰子汤(一碗)
Braised coconut soup with seared Hokkaido scallop *

\$12 per bowl

24. ต้มข่าไก่

TOM KHA GAI 椰浆鸡肉南姜浓汤(一碗)
Chicken and galangal in silken, herb-infused, coconut cream soup *

\$12 per bowl

25. ต้มยำกุ้ง

TOM YUM GOONG 鲜虾东炎汤(一碗)
Authentic hot and sour soup with prawns flavoured with Thai herbs, mushrooms and slices of young coconut meat **

\$12 per bowl

26. ปะเตกทะเล


POH TAAK TALAY 酸辣海鲜清汤(一碗)
Spicy and sour clear seafood soup, with hot basil and kaffir lime leaves **

\$12 per bowl

27. กระเพาะปลา

KRA PO PLA 鱼鳔汤
Full-bodied fish maw soup with crab meat and quail eggs

\$16 per bowl

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33. MOO KROB PAD PRIG



35. GAI YANG KHAMIN



38. SEEKRONG GAE



28. NUA YANG



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MEAT & POULTRY

28.เนื้อย่าง	🍴 NUA YANG 香烤澳大利亚和牛佐罗王子酱 Grilled Australian grass-fed wagyu flat iron served with spicy tamarind sauce *	\$38
29.เนื้อพริกไทยดำ	NUA PRIK THAI DUM 黑胡椒炒澳大利亚和牛搭配芦笋 Australian grass-fed wagyu flat iron sautéed in black pepper sauce, served with asparagus and garlic chips *	\$36
30.เนื้อผัดขิง	🍴 NEU PAD KING 姜葱牛肉 Stir-fried Australian grass-fed wagyu flat iron with leek, ginger, carrots, mushroom, bell pepper and onion **	\$40
31.ลาบหมูย่าง	LARB MOO YANG 泰式烤猪排 Grilled pork chop or tok kor style	\$35
32.ซี่โครงหมูย่าง	SEEKRONG MOO YANG 腌烤排骨佐搭蜂蜜姜釉 Grilled and marinated pork ribs with honey and ginger glazing *	\$28
33.หมูกรอบผัดพริก ขิง	🍴 MOO KROB PAD PRIG KHING 香炒酥脆猪肉咖喱佐四季豆 Stir-fried crispy pork with homemade curry paste and long bean **	\$26
34.ไก่ผัดเม็ดมะม่วงหิมพานต์	GAI MED MAMUANG 香炒鸡柳 Stir-fried chicken tenderloin with cashew nuts and spring onions *	\$29
35.ไก่ย่างขมิ้น	🍴 GAI YANG KHAMIN 泰式香烤童子鸡 Grilled spring chicken marinated with tumeric and Thai herbs, served with chilli coriander sauce	\$28
36.ไก่กะเพรา	GAI GAPRAW 自制香炒鸡肉佐辣椒罗勒 Stir-fried chicken with chilli and crispy basil **	\$27
37.ปีกไก่สอดไส้	PEEK GAI SOD SAI 香料腌鸡翅 Herb-marinated stuffed chicken wings with fragrant lemongrass rings	\$24
38.ซี่โครงแกะย่างตะไคร้	SEEKRONG GAE 香煎羊排搭配烤糯米饼 Pan-seared lamb rack marinated in lemongrass, served with glutinous rice pancake	\$35


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39. BOSTON LOBSTER



39. ล็อบสเตอร์

- ผัดพริกไทยดำ
- ผัดแกงเขียวหวาน
- ผัดผงกะหรี่
- ผัดพริกแกงแดง
- ผัดฉ่า
- ต้มซำ

 BOSTON LOBSTER (choice of cooking method)
波士顿龙虾 (请选择烹煮方式)

- Sautéed in black pepper sauce 佐黑胡椒酱
- Sautéed in green curry sauce * 佐绿咖喱酱
- Sautéed in yellow curry sauce with onions and celery 佐黄咖喱酱搭配葱头与芹菜
- Sautéed in wild ginger and fresh peppercorn sauce 佐姜丝胡椒子酱
- Sautéed in kaffir lime and red curry sauce 佐青柠与红咖喱酱
- Chef Noom's lobster panang thermidor 佐泰式帕囊咖喱与蛋黄

All dishes are served with a choice of egg noodles or your choice of jasmine rice, brown rice or sticky rice
可选择鸡蛋面, 茉莉香米, 糙米或糯米饭

\$79

40. ปลากระพง

- นึ่งมะนาว
- นึ่งซีอิ๊ว
- ทอดน้ำปลา

WHOLE SEABASS 鲈鱼

- Steamed in lime, garlic and chilli broth ** 搭配青柠、蒜头与辣椒酱汤
- With superior soya sauce, shiitake mushrooms and ginger 搭配上等酱青、香菇与姜片
- With sweet fish sauce accompanied with green mango salad 搭配青木瓜沙拉佐香甜鱼露

\$42

41. ปลาเก๋า

- ทอดสามรส
- ทอดซอสตะไคร้

WHOLE GROUPER 石斑鱼

- Savoury sweet and spicy sauce 佐甜辣酱
- In lemongrass sauce 佐香茅酱

\$42

42. กุ้ง

- ย่างตะไคร้
- ซู่ฉี

GRILLED RIVER PRAWNS 香烤鲜虾

- With lemongrass seafood sauce 佐香茅海鲜酱
- In sizzling chuchee sauce * 佐香浓红咖喱酱

\$18
per piece

43. ปลาหมึก

- ผัดไข่เค็ม
- นึ่งมะนาว

SQUID 墨鱼

- Char-grilled squid tentacles with seafood sauce 烤鱿鱼佐海鲜酱
- Steamed with lime and chilli-coriander sauce ** 蒸青柠与辣椒香菜

\$29

44. กุ้งและปูอบวุ้นเส้น

GOONG PUU OB WOONSEN 砂煲搭配鲜虾与冬粉、青葱与姜
Baked tiger prawns and crab meat in claypot with glass noodles, ginger and spring onions

\$34

45. กุ้งผัดพริกขี้หนู

GOONG PAD PRIG KE HNOO 香炒鲜虾佐鸡肉与椰奶(辣)
Stir-fried king prawn with chicken, coconut milk and bird's eye chilli ***

\$36

46. กุ้งผัดขมิ้นสด

GOONG PAD KAMIN SOD 姜黄烤虾佐干黄咖喱
Turmeric grilled prawn with dry yellow curry **

\$36

47. หอยผัดพริกเผา

HOY PAD PRIG PAW 泰式蛤蜊
Thai style clams with Thai chilli and basil curry **

\$29

CURRIES



57. GANG BOOM BAI

53. GANG MALA GOONG

49. GANG KIEW WAN NUA

54. GANG SINGHOL GAM WUA

56. GANG HLUNG NAE POO BI CAPOO

48. แกงแดงไก่

49. แกงเขียวหวานเนื้อ
พริกชี้หนู

50. มัสมันแกะ

51. แกงเผ็ดเปิดอย่างผลไม้

52. พะแนงเนื้อย่าง

53. แกงคั่วมะระกุ่มสด

54. แกงสิงหลแก้มวัว

55. แกงเหลืองหอยกับปลาเก๋ายักษ์

56. แกงเหลืองเนื้อปูใบชะพู

57. แกงเนื้อต้มใบ

GANG DANG GAI 鸡肉椰奶红咖喱搭配竹笋与小茄子
Chicken in red curry with coconut milk, bamboo shoots and baby eggplants *

🍴 GANG KIEW WAN NUA 牛脰佐泰式绿咖喱搭配甜罗勒与指天椒
Classic Thai beef shin in green curry with sweet basil and bird's eye chilli **

MASSAMAN GAE 新西兰羊柳佐马玛莎曼咖喱与莲子
New Zealand lamb massaman curry with lotus seeds

GANG PHED PED YANG 红咖喱搭配香烤鸭胸肉佐热带水果与泰式香料
Roasted duck breast in red curry, served with tropical fruits and Thai herbs

PANANG NUA YANG 香烤澳大利亚牛腩佐帕囊咖喱
Grilled Australian beef sirloin in aromatic panang curry sauce *

🍴 GANG MALA 香烤澳大利亚牛腩佐帕囊咖喱
Red curry with prawns and bittergourd

🍴 GANG SINGHOL GAM WUA 牛颊肉炖三味咖喱
Wagyu beef cheek slow-cooked in three flavoured curry ***

GANG HLUNG HOY GAP PLA GAW 普吉岛咖喱搭配蛤蜊、炸石斑鱼与秋葵
Phuket curry with clam, fried grouper and lady finger **

🍴 GANG HLUNG NAE POO BI CAPOO 鲜蟹佐黄咖喱
Hand-picked crab meat with yellow curry, edible ferns and betel nuts **

🍴 GANG BOOM BAI 咖喱牛腩
Beef brisket curry with zucchini, burnt tomato, burnt shallot and spanish padong chilli, served with roti **

\$24

\$28

\$29

\$28

\$28

\$34

\$35

\$29

\$29

\$34

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VEGETARIAN MENU STARTERS

58.ของทอดเจ	PORPIA JAY 酥炸春卷搭配香芋、白果与泰式香料 An assortment of crispy spring rolls with Thai herbs, taro and ginkgo fillings	\$19
59.ของนึ่งเจ	KHONG NUNG JAY 泰式蒸饺裹韭菜与香菇陷 Handcrafted flower dumplings with chives and mushroom filling	\$19
60.สะเต๊ะเต้าหู้เห็ดโคน	SATAY HED & TOFU 泰式豆腐与香菇沙爹 Tofu and mushroom satay with aromatic peanut sauce and cucumber salsa *	\$18
61.ยำมะม่วงเต้าหู้กรอบ	YUM MAMUANG 香辣青芒果沙拉佐香蒜与炒辣味豆腐 Spicy green mango salad with crispy garlic and chilli tofu *	\$19
62.ทอดมันข้าวโพด	KAFFIR CORN FRITTERS 泰式酥炸玉米饼 Sweet corn cakes with hint of curry paste and kaffir lime *	\$18
63.กล้วยเตี้ยวม้วนเจ	KHUY TEW MAN VG 鲜素卷 Seasonal vegetables wrapped with rice paper sheet with Thai sweet and sour sauce	\$17

SOUPS

64.ต้มข่าเห็ด	TOM KHA HED 椰浆香菇浓汤 Creamy coconut soup with mushrooms	\$10 per bowl
65.ต้มยำเห็ด	TOM YUM HED 什锦鲜蔬与香菇东炎汤 Classic tom yum soup with vegetables and mushrooms **	\$10 per bowl
66.ซूपผัก	SOUP PHAK 什锦鲜蔬清汤 Clear broth with mixed vegetables	\$10 per bowl

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VEGETARIAN MENU MAIN COURSES

67.เต้าหู้ทอดซอสสามรส	TOFU SAMROD 酥炸豆腐佐辣椒罗望子酱 Deep-fried beancurd with chilli-tamarind sauce	\$21
68.เต้าหู้ผัดพริกไทยดำ	TOFU PRIKTHAI DUM 香炒豆腐佐黑胡椒酱 Stir-fried beancurd with black pepper sauce	\$21
69.เต้าหู้ฉ่ำซีอิ๊ว	TOFU SEE-AEW 香炒豆腐搭配香菇佐酱青 Stir-fried beancurd with shiitake soy sauce	\$21
70.ไก่เจผัดกะเพรา	GAJ JAY KRPAO 香炒素鸡肉佐香蒜、辣椒与九层塔 Sautéed mock chicken with garlic, chilli and crispy basil *	\$20
71.เต้าหู้อบหม้อดินเจ	TOFU OB MOR DIN JAY 砂煲豆腐与鲜蔬 Claypot tofu and vegetables with ginger and spring onions	\$21
72.แกงเขียวหวานเต้าหู้เห็ด	GANG KIEW WAN HED 绿咖喱搭配香菇、豆腐与什锦鲜蔬 Green curry with mushrooms, tofu and assorted vegetables **	\$24
73.แกงแดงผักรวม	GANG DANG PHAK 红咖喱搭配什锦鲜蔬与香菇 Red curry with assorted vegetables and mushrooms	\$24
74.แกงคั่วมะระกุ่มสด	GANG MALA 红咖喱搭配四季豆与苦瓜 Red curry with long bean and bittergourd *	\$24
75.เส้นใหญ่กรอบราดหน้าเจ	SEN YAI GROP RAT NA VEG 脆河粉 Crispy hor fun with bell peppers, carrots and broccoli	\$19

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VEGETABLES

76. ผัดผักบุ้งไฟแดง	PHAD PHAK BUNG FAI DAENG (V) 香炒空心菜佐香蒜与辣椒 (V) Stir-fried morning glory with garlic and chilli *	\$19
77. ผักบุ้งผัดกะปิ	🍴 PHAD PHAK BUNG KAPI 香炒空心菜佐虾酱与辣椒 Stir-fried morning glory with shrimp paste and chilli	\$19
78. ผัดมะเขือยาว	PHAD MAKHUA YAO (V) 泰国茄子炒辣椒与九层塔 (V) Stir-fried Thai aubergine with chilli and hot basil leaves	\$18
79. บรอกโคลีเห็ดหอม	BROCCOLI PHAD HED (V) 花椰菜炒香菇 (V) Stir-fried broccoli with shiitake mushrooms	\$20
80. ผัดคะน้าจีนหมูกรอบ	KHANA MOO GROB 芥兰炒烧肉 Stir-fried Chinese kai lan with roasted pork	\$22
81. ผัดหน่อไม้ฝรั่ง	NORMAI FARANG (V) 美国绿芦笋炒小胡萝卜佐蘑菇酱 (V) Stir-fried US green asparagus with fresh baby carrots and mushroom sauce	\$20
82. ผัดผักรวมมิตร	PHAD PHAK RUAM (V) 什锦鲜蔬炒蘑菇酱 (V) Stir-fried mixed vegetables with mushroom sauce	\$19
83. ผัดป่าผักรวมมิตร	🍴 PAT PA PAG RUM MID (V) 胡桃南瓜 (V) Butternut squash with zucchini, mushroom, bamboo shoots, melon squash and Thai aubergine *	\$19

77. PHAD PHAK
BUNG KAPI

83. PAT PA
PAG RUM MID

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RICE & NOODLES



91. KAW PAD PLA KEM



93. SEN YAI GROP
RAT NA TALAY



84. KHAO OB MAPRAO



88. KAW PAD
HNUM LEAP



Image is for illustrative purpose only. Actual presentation may vary.

84. ข้าวอบมะพร้าวอ่อน	☞ KHAO OB MAPRAO 特制椰浆饭 Roasted coconut rice with smoked coconut water	\$7.50
85. ข้าวเหนียว	KHAO NIEW 泰式糯米饭 Sticky rice	\$3.50
86. ข้าวสวย	KHAO HOM MALI 白饭 Thai jasmine rice	\$3.50
87. ข้าวกล้อง	KHAO KLONG 糙米饭 Brown rice	\$3.50
88. ข้าวผัดหน้าเลียบ	☞ KAW PAD HNUM LEAP 鸡肉橄榄炒饭 Black olive fried rice with chicken, served with fresh chilli, lime, shallots and cashew nuts *	\$22
89. ข้าวผัดสับประรด	KHAO PHAD SAPPAROD 凤梨炒饭 Pineapple fried rice - ผัก with vegetables * (V) 搭配时蔬 (V) - ทะเล with seafood * 搭配海鲜	\$19 \$22
90. ข้าวผัดปู	KHAO PHAD PUU 蟹肉炒饭佐青葱 Fried rice with crabmeat and spring onions	\$24
91. ข้าวผัดปลาเค็ม	KAW PAD PLA KEME 咸鱼炒饭 Authentic Thai salted fish fried rice	\$22
92. ผัดไทย	PHAD THAI 泰式炒面 Thai Style fried noodles or glass noodles - ผัก with assorted vegetables * (V) 搭配时蔬 (V) - กุ้ง with prawns * 搭配鲜虾	\$19 \$21
93. เส้นใหญ่กรอบราดหน้าทะเล	☞ SEN YAI GROP RAT NA TALAY 脆海鲜河粉 Crispy seafood hor fun with bell peppers, carrots, broccoli, scallops, squid and prawns	\$19

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DESSERTS



98. MOR KAN
DURIAN

95. GLUY TOD
CHOCOLATE
RAS SOS

101. DESSERT
PLATTER

94. KREM BU LAE BI TAY

94.ครีมบุเลไบเตย	☞ KREM BU LAE BI TAY 班兰焦糖布丁 Thai style pandan creme brûlée	\$17
95.กล้วยทอดช็อกโกแลต	GLUY TOD CHOCOLATE RAS SOS 酥炸巧克力香蕉 Chocolate banana fritters topped with caramel palm sugar	\$16
96.ข้าวเหนียวมะม่วง	MANGO STICKY RICE 泰国芒果搭配香甜糯米饭 Thai fragrant mango with sweet coconut rice *	\$16
97.ข้าวเหนียวทุเรียน	DURIAN STICKY RICE 榴莲搭配香甜糯米饭 Durian with sweet coconut rice	\$16
98.ขนมหม้อแกงทุเรียน	☞ MOR KANG DURIAN 泰式榴梿蛋糕搭配椰子/香草冰淇淋 Baked Thai style durian cake with a choice of coconut or vanilla ice cream	\$14
99.ทับทิมกรอบรวมมิตร	TAB TIM KROB 泰式经典红宝石甜汤 Thai style crunchy water chestnut in coconut milk	\$13
100.มันเชื่อม	MUN CHUEM 木薯 Caramelised tapioca with coconut milk	\$14
101.ของหวานรวมหลากหลายรส	DESSERT PLATTER (for two persons) 甜点拼盘(两人份) An assortment of Patara desserts	\$22
102.ไอศกรีมรสต่าง ๆ	ICE CREAM 冰淇淋 Selection of premium ice cream	\$10

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