



Conceptualized as an 'Asian Bar and Grill', BO-TAI embodies the global, vibrant and fabled alliance of a super-creative designer "Lee" and an exploratory chef "Serena". BO-TAI is an inspired labour of love; an amalgamation of the native cultures of both these lovers, woven with global ambition.

With a design and décor done by the best in the industry, the menu itself is a modern reinvention of Thai cuisine that also features a unique, exotic and international grill menu. The menu is designed to connect with each patron, lending a uniquely bespoke feel.

The cocktails have been conceptualised by a star bartending from London from one of the best bars in the world.

BO-TAI is international; it is contemporary and it is indeed, luxury.

Join us for a journey into something truly unique!

Mr. Zorawar Kalra

Mrs. Dildeep Kalra

THAI

SOUPS AND SALADS

●	YUM WOON SEN (THAI GLASS NOODLE SALAD)	545
●🌶️🌶️	SOM TAM	545
●	PRESERVED RAW MANGO AVOCADO	595
●	LARB GAI (THAI MINCED CHICKEN SALAD WITH RICE POWDER)	625
●	PLA GOONG (SPICED PRAWNS SALAD WITH NAM PRIK PAO)	825
© ●	RAW MANGO, SOFT SHELL CRAB	895
© ●	YUM SOM O SALAD (crispy soft shell crab salad with pomelo)	895
© 🌶️🌶️	TOM YUM HOT POT veg/chicken/seafood	675/775/975
🌶️	TOM KHA veg/chicken/seafood	475/545/595

● Non Vegetarian ● Vegetarian 🌶️ Spice © Chef's recommendation
Please advise the server should you be allergic to any ingredient(s) /dietary restriction(s).
All prices are in Indian rupees, exclusive of applicable government taxes.
We collect 10% optional service charge.

FROM THE COLD STATION

- AVOCADO CORN TARTARE, JAPANESE RICE CRISPS 895
- © ● SIGNATURE PIZZETE, EDAMAME, ASPARAGUS, AVOCADO, CRISP TORTILLA, SPICY MAYO, TRUFFLE OIL 675
- TARTAR OF SALMON/YELLOWTAIL/TUNA 1195
- TUNA TATAKI PIZZA, SEARED TUNA SLICES, CRISP TORTILLA, WASABI MAYO, TRUFFLE OIL 995



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SUSHI MAKI ROLL

●	SPICY AVOCADO	995
●	VEGETABLE CALIFORNIA	995
●	AVOCADO MANGO	995
●	RAINBOW ROLL (avocado, asparagus, cucumber, carrot, beetroot)	995
●	ASPARAGUS TEMPURA	995
●	ASPARAGUS CREAM CHEESE	995
●	KATSU CHICKEN	1045
●	CALIFORNIA MAKI (crab stick, avocado, cucumber)	1045
●	SALMON CREAM CHEESE	1045
●	SPICY SALMON	1045
●	SPICY TUNA	1045
●	ALASKA ROLL (salmon, cucumber, avocado)	1045
●	BOSTON ROLL (crab, salmon, avocado, cucumber)	1045
●	PHILADELPHIA ROLL (cream cheese, avocado, cucumber, salmon)	1045
●	SPICY RED DRAGON ROLL (prawn tempura, salmon, tuna, jalapeno, avocado)	1045
●	YELLOW TAIL RAW MANGO	1045
●	SPICY PRAWN TEMPURA	1045

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SASHIMI (3PCS)

- MAGURO SASHIMI (tuna) 995
- SAKE SASHIMI (salmon) 995
- KANI SASHIMI (crab stick) 995
- HAMACHI SASHIMI (yellow tail) 995

NIGIRI (3PCS) CLASSIC/ABURI

- MAGURO NIGIRI (tuna) 995
- SAKE NIGIRI (salmon) 995
- KANI NIGIRI (crab stick) 995
- HAMACHI NIGIRI (yellow tail) 995

SIGNATURE DIM SUM

- ASPARAGUS, CORN & BURNT SPRING ONION 595
- CRYSTAL TRUFFLE CREAM CHEESE 595
- CHICKEN GYOZA 745
- CHICKEN DIMSUM, THAI CHILLI OIL 745
- CHOR MUANG GOONG (prawns & crab meat dumpling) 745
- CHARCOAL PRAWN DUMPLINGS 795

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APPETIZERS

- MEDLEY OF FRANGIBLE MUSHROOMS 625
- © ● CRISPY LOTUS STEM, SMOKED HONEY CHILLI 675
- CRISPY CREAM CORN CURD, FIVE SPICE, RED CHILLI, PEPPER 745
- EDAMAME STEAMED OR STIR- FRIED 625
- CRISPY TOFU, CHILLI TAMARIND, THAI HERBS 595
- OPEN LOTUS FLOUR BUNS, WRENCHED JACKFRUIT, RED CURRY CREAM 645
- RICE CRACKER SERVED WITH DRY RED CURRY TOFU 675
- CLASSIC CORN CAKE 675
- © ● LARB MUSHROOM & PANIPURI (water balls stuffed with spiced melange of mushroom) 675
- STIR-FRIED BEANS, CRISPY GARLIC 525

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APPETIZERS

●	CORN FED CHICKEN, THOUSAND CHILLI	745
◎ ●	DISTENDED CHICKEN, NAM PRIK PAO	795
●	STUFFED CHICKEN WINGS AND TURMERIC	745
◎ ●	RICE CRACKER SERVED WITH DRY RED CURRY CHICKEN	795
◎ ●	CRISPY PRAWNS, CARAMALIZED THAI RAW MANGO	895
●	TORD MUN GAI (grilled chicken cake with thai herbs)	795
●	CRISPY PRAWNS ROLL WITH CRISPY NOODLES	925
◎ ●	GRILLED PRAWNS SALSA WITH BRIOCHE TOAST	975
●	BO TAI SATAY (chicken/lamb)	745/795
●	OPEN LOTUS FLOUR BUN (cripsy chicken/pork belly/prawn tempura)	795/895/1045
◎ ●	STEAMED CHILEAN SEABASS, THAI LEMON CHILLI DRESSING	1895
●	FRAGRANT CRISPY CHILLI FISH	895
●	STIR-FRIED FISH, THAI CHILLI, BASIL	795
●	CURRY LEAF PEPPERED CALAMARI	895
●	THAI HERB & THREE CHEESE INFUSED MINCED THAI	
●	HERBS INFUSED MINCED LAMB WITH NACHOS	925
●	XINJINAG LAMB	825
●	JAGGERY, TAMARIND SMEARED SCORCHED LAMB	895
●	SMOKED BBQ PORK SPARE RIBS	1125
●	TWICE COOKED PORK BELLY FRAGRANT CHILLI	925

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NOODLES

- ●

 PHAD THAI (veg/chicken/seafood) 445/495/525
- ●

 KANOMJIN NOODLES (veg/chicken/seafood) 445/495/525
- MEE GORENG SEAFOOD 1145
- ●

 PAD KEE MOA veg/chicken/prawns (stir fried flat noodles with krachai sauce) 475/525/595

FRIED RICE

- ●

 FRAGRANT CRISPY CHILLI (veg/chicken/prawns) 475/525/595
- ●

 CORN & SPINACH (veg/chicken/prawns) 475/525/595
- ●

 PINEAPPLE FRIED RICE (veg/chicken/prawns) 475/525/595
- ●

 GREEN CURRY FRIED RICE (veg/chicken/prawns) 475/525/595

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MAIN COURSE

●	MAPO TOFU, SICHUAN PEPPER OIL	745
●	MELANGE OF WILD MUSHROOMS, THAI BASIL	725
●	SEASONAL VEG IN BLACK BEAN CORIANDER SAUCE	745
© ●	STIR FRIED ASIAN GREENS	725
●	PHAK PHAD RUAM MIT (assorted vegetables with thai herbs and cashewnuts)	725
●	DICED CHICKEN, SAMBAL OLEK	795
●	MINCED CHICKEN WITH BASIL, BIRD EYE CHILIES	795
●	ROASTED VOLCANO THAI CHICKEN (flambéd whole baby chicken with pancakes)	1250
●	SLICED CHICKEN BLACK BEAN CORIANDER SAUCE	845
●	STEAMED CHICKEN MORSEL WITH BOK CHOI, PRIK THAI DUM SAUCE	925
●	FLASH FRIED SLICED LAMB	895
●	LAMB CRUMBLE, PURPLE POTATO & BLACK PEPPER CORN	1125
●	WOK FRIED PRAWNS SUPERIOR CHILLI XO SAUCE	1145
●	BAKED PRAWNS WITH GLASS NOODLES	1145
© ●	SICHUAN STYLE PRAWNS, FRAGRANT CHILLI SAUCE	1145
© ●	STEAMED FISH, PRESERVED BEANS, CORIANDER, FRESH RED CHILLI	1145

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MAIN COURSE

- PAN SEARED SNAPPER FILLET 1045
CHILLI TAMARIND SAUCE
- WHOLE RED SNAPPER, 1295
THAI CHILLI GARLIC SAUCE
- GRILLED LAMB CHOPS, 1595
WHOLEGRAIN MUSTARD, ROSEMARY JUS
- GRILLED CHILEAN SEABASS, 1895
ARUGULA SALAD, POTATO QUENELLE
- KHAO SOI (veg/gai/prawns) 825/925/1025
- STEAMED SOFT SHELL CRAB 1450
IN CREAMY RED SAUCE

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THAI CURRY

- RED CURRY 695/795/895
(veg/chicken/seafood)
- ©●● GREEN CURRY 695/795/895
(veg/chicken/seafood)
- MASSAMAN CURRY 695/795/895
(veg/chicken/seafood)
- MASSAMAN LAMB SHANK 995
- CHU CHEE PLA SALMON 1475
(pan grilled salmon steak with home made panang curry)
- CHU CHEE PRAWNS 1145
(pan grilled tiger prawns with home made panang curry)

DESSERTS

- ©● BELGIAN CHOCOLATE TART, COFFEE MOUSSE 545
- ©● CLASSIC TIRAMISU 545
- MANGO ROCK N ROLL 645
- ASSORTMENT OF CRÈME BRULÉE 645
- CHOCOLATE FONDUE 925
- CREPE SUZETTE 675

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