

# Royal Thai

Lunch: 12.00noon - 3.00pm | Dinner: 7.00pm - 11.00pm

## Appetizer

**Gai Satay**  
Thai chicken satay with spicy peanut sauce LKR 1,150

**Gai Hor Bai Toey**  
Deep fried chicken wrapped in pandanus leaves LKR 1,800

**Thod Mun Pla**  
Fried fish cake with chilli cucumber sauce LKR 1,900

**Ka Nom Pung Na Goong**  
Golden fried sesame prawn toast with sweet chilli sauce LKR 2,600

**Thod Mun Goong**  
Fried prawn cake with sweet chilli sauce LKR 3,350

**Pla Muek Tod Sriracha Mayo**  
Fried calamari with chilli sauce mayonnaise LKR 3,400

**Kong Wang Thai Ruammit**  
Royal Thai combination platter LKR 5,300

## Vegetarian

**Hed Choob Pang Thod**  
Crispy white mushroom with chilli sauce LKR 1,300

**Por Pia Pak**  
Vegetable spring rolls with sweet chilli sauce LKR 1,400

**Thod Mun Kao Phod**  
Corn fritters with sweet chilli sauce LKR 2,600

## Soup

**Tom Kha Gai**  
Chicken coconut milk soup with Thai herbs LKR 1,550

**Tom Sab Sikrong Moo**  
Hot & sour spicy pork ribs soup with lemongrass LKR 2,550

**Tom Yum Poe Taek**  
Thai hot seafood soup flavoured with lime, lemongrass, chilli & basil leaf LKR 2,550

**Tom Yum Goong**  
Spicy prawn soup with Thai herbs LKR 2,600

## Vegetarian

**Gaeng Jued Woon Sen Pak Ruam**  
Clear vegetable & glass noodles soup with celery LKR 1,650

**Tom Yum Hed**  
Traditional mushroom soup with chilli & lemongrass LKR 1,750

**Tom Kha Hed**  
Mushroom coconut milk soup with Thai herbs LKR 1,750

## Salad

**Yum Ma Muang**  
Raw mango salad with dried shrimp LKR 3,250

**Som Tum Goong**  
Spicy raw papaya salad with prawn LKR 3,300

**Laab Gai, Nuea, Rue, Moo**  
Spicy minced chicken, beef, pork salad with spring onion & roasted herb rice LKR 3,350

**Yum Ruammit Talay**  
Spicy Seafood salad with glass noodles & chilli lime sauce LKR 3,850

**Laab Gai, Nuea, Rue, Moo**  
Spicy minced chicken, beef, pork salad with spring onion & roasted herb rice LKR 3,350

**Yum Ruammit Talay**  
Spicy seafood salad with glass noodles & chilli lime sauce LKR 3,850

**Salmon Saab**  
Fresh salmon with spicy seafood & wasabi sauce LKR 5,550

## Vegetarian

**Som Tum Mung Sa Vi Rat**  
Raw papaya salad with peanuts LKR 1,100

**Yum Hed Ruam Mit**  
Mix mushroom & exotic vegetable salad LKR 1,250

**Yum Ma Muang Mung Sa Vi Rat**  
Raw mango salad with cashew nuts LKR 1,350

## Main

**Egg**  
**Kai Jiew**  
Thai omelette LKR 2,150

**Kai Jiew Goong Rue Poo**  
Prawn or crab meat omelette LKR 2,750

## Prawn

**Gaeng Kiew Waan Rue Gaeng Dang Goong**  
Green or red curry prawns LKR 6,800

**Choo Chee Goong**  
Prawn in homemade chilli paste LKR 6,800

**Goong Phad Gra Tiem Prik Thai Dum**  
Garlic prawns & black pepper sauce LKR 6,800

**Goong Phad Ga Phrao**  
Spicy lagoon prawns in hot basil & red chilli LKR 6,800

**Goong Phad Prieo Wan**  
Crispy fried prawns in sweet & sour sauce LKR 6,800

## Cuttlefish

**Pla Muek Phad Prik Phao**  
Cuttlefish in spicy chilli sauce LKR 3,950

**Pla Muek Phad Ga Phrao**  
Stir fried cuttlefish with hot basil LKR 3,950

**Pla Muek Phad Pong Karee**  
Stir Fried cuttlefish with yellow curry powder LKR 4,100

## Scallop

**Hoy Chell Phad Gra Tiem Prik Thai Dum**  
Scallop garlic black pepper LKR 8,000

**Hoy Chell Phad Med Mamuang Himaphan**  
Scallop cashew nut LKR 8,000

**Hoy Chell Phad Prik Gaeng**  
Scallop in red chili peppercorn LKR 8,000

## Lobster

**Goong Mung Korn Phad Gra Tiem Prik Thai Dum**  
Lobster garlic & black pepper sauce LKR 7,200

**Goong Mung Korn Phad Pong Karee**  
Yellow curry lobster with spring onion & celery LKR 7,200

**Choo Chee Goong Mung Korn**  
Homemade chili paste lobster LKR 7,200

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## Fish Fillet

<b>Pla Ga Phong Phad Prik Gaeng</b> Stir fried snapper chili pepper corn	LKR 2,850
<b>Gaeng Kiew Waan Rua Gaeng Dang Pla Ga Phong</b> Green or red curry of snapper fillet with coconut cream	LKR 2,850
<b>Pla Ga Phong Jian Nam Ma Kham</b> Fried snapper fish with tamarind sauce	LKR 2,850

## Whole Fish

<b>Pla Gao Nueng Manao</b> Steamed garoupa with lime & chili dressing	LKR 5,350
<b>Pla Gao Thod Smoon Prai</b> Deep fried garoupa with thai chili sauce & herbs	LKR 5,350
<b>Pla Gao Thod Phad Cha</b> Deep fried garoupa with young pepper corn, red chili paste & sweet basil leaf	LKR 5,350

## Chicken

<b>Gai Phad Ga Phrao</b> Spicy chicken in chilli hot basil	LKR 2,400
<b>Gaeng Kiew Waan Rue Gaeng Dang Gai</b> Green or red curry chicken	LKR 2,400
<b>Panaeng Gai</b> Chicken in thick red curry & peanut	LKR 2,400

## Crab

<b>Poo Phad Pong Karee</b> Yellow curry of lagoon crab with spring onion & chili	LKR 5,950
<b>Poo Phad Gra Tiem Prik Thai</b> Lagoon crab in black pepper sauce	LKR 5,950
<b>Poo Phad Prik Phao</b> Stir fried crab in Thai chilli sauce	LKR 5,950

## Beef

<b>Nuea Phad Ga Phrao</b> Beef in hot basil sauce	LKR 3,900
<b>Gaeng Kiew Waan Rue Gaeng Dang Nuea</b> Green or red curry beef	LKR 3,900
<b>Massaman Nuea</b> Famous Thai beef in mild peanut sauce	LKR 3,900

## Lamb

<b>Massaman Gae</b> Lamb curry in mild peanut sauce	LKR 7,650
<b>Gae Phad Ga Phrao</b> Spicy lamb with hot basil	LKR 7,650
<b>Gae Phad Prik Gaeng</b> Lamb in red chili pepper corn	LKR 7,650

## Duck

<b>Gaeng Phed Ped Yang</b> Red curry duck with lychee & pineapple	LKR 16,000
<b>Ped Phed Ga Phrao</b> Spicy roasted duck in hot basil & red chilli	LKR 16,000
<b>Ped Phed Med Ma Muang Him Ma Pharn</b> Wok fried duck with cashew nut	LKR 18,150

## Vegetable

<b>Tao Hoo Prieo Wan</b> Fried tofu in sweet & sour sauce with vegetable	LKR 2,300
<b>Phad Pak Boong Fai Dang</b> Spicy water morning glory and chilli garlic soybean	LKR 2,650
<b>Phad Pak Ruam Mit</b> Stir fried mixed vegetables in soya gravy	LKR 2,700
<b>Gaeng Kiew Waan Rue Gaeng Dang Pak Ruam</b> (Green or red curry vegetable)	LKR 3,100
<b>Hed Phad Ga Phrao</b> Wok fried spicy mushroom with hot basil	LKR 3,950

## Rice

<b>Kao Phad Kai</b> Vegetable & egg fried rice	LKR 2,550
<b>Kao Phad Gai, Nuea, Moo</b> Chicken, beef, pork fried rice with egg	LKR 3,100
<b>Kao Phad Poorue Goong</b> Crab, prawn fried rice with egg	LKR 3,450
<b>Kao Phad Talay</b> Seafood fried rice with egg	LKR 3,850
<b>Kao Phad Tom Yum</b> Spicy Thai herbs & lemon rice with seafood	LKR 3,850
<b>Kao Ob Sub Pa Rod</b> Rice baked in pineapple shell with raisins & prawn	LKR 4,700

## Vegetarian

<b>Kao Suay</b> Steamed Thai rice	LKR 800
<b>Kao Phad Gra Tiem</b> Garlic fried rice	LKR 1,900
<b>Kao Phad Pak</b> Vegetable fried rice	LKR 2,750

## Noodles

<b>Pad Mee Luang Hang Sai Kai</b> Egg & vegetable noodle	LKR 2,300
<b>Phad Thai Mung Sa Vi Rat</b> Traditional vegetable phad Thai	LKR 2,800
<b>Phad Thai Goong Rue Talay</b> Traditional phad Thai with prawn or seafood	LKR 4,800