

## Welcome to Thiptara

Coming from the South of Thailand, my love for cooking classic cuisine was passed down from my family over many decades. I now bring these traditions to you at Thiptara which in my native language means, 'magic on the water.'

Passion is the key ingredients when cooking, my team and I will try to share with you the passion through our creations.

Paying tribute to traditional, authentic Thai recipes with Bangkok style influences, you will be sure to find all the favourite dishes within these menu pages.

I encourage you to be adventurous – explore new flavours, be daring and try something new but most importantly enjoy every bite!



For those who wish for some guidance through the menu I have carefully selected some of my personal favourite meals as 'Signature Dish,' and guarantee a classic dish that pleases all.

**CHAIWAT KAWIKITPRAPHAT**  
Thiptara Chef De Cuisine

# THIPTARA'S GARDEN

## CHILI "PHRIK"

Chili is an erect, branched, shrub-like herb with fruits used as garnishing & flavoring in Thai dishes. There are many different species. All contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart. Other therapeutic uses include being a carminative, anti-flatulence agent & digestant.

## SACRED BASIL "KA-PHRAO"

Sacred Basil is an annual herbaceous plant that resembles Sweet Basil but has narrower & often times reddish-purple leaves. The fresh leaves, which are used as flavoring, contain 0.5% volatile oil, which exhibits antimicrobial activity, specifically as a carminative, diaphoretic, expectorant & stomachic.

## GALANGA "KHA"

Greater Galanga is an erect annual plant with aromatic, ginger-like rhizomes & commonly used in Thai cooking as a flavoring. The approximately 0.4% volatile oil content has therapeutic uses as carminative, stomachic, ant rheumatic & antimicrobial agents.

## LEMON GRASS "TA-KHRAI"

This erect annual plant resembles a coarse gray-green grass. Fresh leaves & grass are used as flavoring. Lemon grass contains 0.4% volatile oil. Therapeutic properties are as a diuretic, emmanagogue, anti-flatulence, anti-flu & antimicrobial agent.

## KAFFIR "MA-KRUT"

The leaves, peel and juice of the Kaffir Lime are used as a flavouring in Thai cuisine. The leaves and peel contain a volatile oil. The major therapeutic benefit of the juice is as an appetizer.

# TO SHARE

## THAN SUWAAN (GOLD RIVER)

Thod Man Poo **S** **N** 

Thai deep fried crab cakes, diced cucumber, peanut, sweet chili sauce

Poh Piah Phak **V** 

Crispy mixed vegetables, mushroom spring rolls, sweet chili sauce

Satay Nuer **N**

Grilled beef skewers, yellow curry, peanut sauce

Ka Noum Jeehp Sai Gai **S**

Steamed minced chicken, prawn, squid, wonton, tobiko eggs

Yum Som-O

Pomelo salad, tiger prawns, grilled chicken breast, crispy coconut, tamarind sauce



Tom Yum Goong **S** 

Thai traditional spicy prawn soup, Thai herbs, mushrooms



Geang Kiew Wan Pla

Steamed sea bass fillet in green curry sauce, baby eggplant, Thai basil leaves

Phad Grapao Goong Yai **S** 

Stir fried tiger prawns, chili, garlic, hot basil leaves, oyster sauce

Phed Sam Rod

Duck barbeque, tamarind sauce, fried onion

Phad Phak Ruam Mit **S**

Sautéed seasonal mixed vegetables, oyster sauce, fried garlic

Khao Suai

Steamed Thai jasmine rice



Guey Hom Tod I- Tim

Tempura fried banana, honey, coconut ice cream

**AED 358 per person (Minimum of 2 pax)**



Mild



Medium



Strong



Signature Dish



Nuts



Vegetarian



Shellfish

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## PRA THUM THONG (GOLD LOTUS FLOWER)

### Yum Mamuang Poo Yaak

Spicy green mango salad with Alaska crab in Thai dressing

### Poh Piah Pak

Crispy mixed vegetables spring roll with water chestnut served with sweet chili sauce

### Sa-La-Pao Nung Sai Gai

Steamed dumpling filled with marinated minced chicken

### Goong Satay

Grilled marinated prawn skewers served with peanut sauce

### Tod Man Pla

Deep fried fish cake served with sweet chili sauce



### Tom Yum Poh Tak Talay

Thai style spicy seafood flavored with mushroom, Thai herbs, chili, cherry tomato & lemon juice



### Geang Daeng Gai

Chicken red curry with baby eggplants & sweet basil leaves

### Nuer Phad Prik Tai Dum

Sautéed beef wagyu with green pepper sauce

### Chu-Chee Pla Hih-Mah Yang

Black cod fish served with chu-chee sauce & vegetables on the side

### Pad Pak Ruam Mit

Sautéed seasonal mixed vegetables with oyster sauce topped with fried garlic

### Khao Suai

Steamed Thai jasmine rice




### Sang Kha Yah Bai Toey

Traditional Thai caramel eggs custard flavored pandan with coconut meat in coconut milk

**AED 398 per person (Minimum of 2 pax)**

 Mild  Medium  Strong  Signature Dish

 Nuts  Vegetarian  Shellfish

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# APPETIZERS

	<b>Thod Maan Poo</b> <b>N</b> <b>S</b> 	<b>78</b>
	Thai deep fried crab cakes, diced cucumber, peanut, sweet chili sauce	
	<b>Poh Piah Gai</b> 	<b>78</b>
	Crispy rolls stuffed with minced chicken, mushroom, sweet chili sauce	
	<b>Poh Piah Phak</b> <b>V</b> 	<b>68</b>
	Crispy mixed vegetables, mushroom spring rolls, sweet chili sauce	
	<b>Satay Gai</b> <b>N</b> 	<b>78</b>
	Grilled chicken thigh skewers, marinated with yellow curry, peanut sauce	
	<b>Goong Thod Krob</b> <b>S</b> 	<b>88</b>
	Deep fried prawns, hot chili sauce	
	<b>Chor Muang Sai Talay</b> <b>S</b>	<b>78</b>
	Steamed Thai dim sum, scallop, prawn, cuttlefish, shiracha sauce	
	<b>Pla Mhaug Thod Ta Kai</b> 	<b>88</b>
	Deep fried calamari, Thai herbs, Thai hot chili sauce	
	<b>Pla Hor Bai Toey</b> 	<b>88</b>
	Deep fried marinated fish, pandan leaves, hot chili sauce	
	<b>Ka Noum Jeehp Sai Gai</b> <b>S</b>	<b>88</b>
	Steamed minced chicken, prawns, squids, wonton, tobiko eggs	
	<b>Poh Piah Phed</b>	<b>98</b>
	Duck spring rolls, water chestnuts, sweet chili sauce	
	<b>Thiptara Baan Haou</b> <b>N</b>	<b>168</b>
	Best selection of Thiptara appetizers Papaya salad, chicken satay, wontons, corn cakes and fish cakes	

 Mild  Medium  Strong  Signature Dish








**N** Nuts **V** Vegetarian **S** Shellfish

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## SALADS

	<b>Som Tum Thai</b> Spicy green papaya salad, long bean, tomatoes, Thai lime chili dressing	<b>78</b>
	<b>Yum Woon Sen Goong</b>  	<b>88</b>
	Spicy glass noodle salad, fresh prawns, minced chicken, Thai herbs lime chili dressing	
	<b>Lab Ped E- San Style</b> E- san styled minced duck salad, roasted rice, Thai herbs	<b>78</b>
	<b>Yum Som – O</b>   	<b>88</b>
	Pomelo salad, tiger prawns, grilled chicken breast, crispy coconut, tamarind sauce	
	<b>Yum Nuer Yang</b>  	<b>88</b>
	Grilled beef salad, vegetable, herbs, lemon dressing	
	<b>Som Tum Thai Poo Yaak</b> 	<b>118</b>
	Spicy green papaya salad, Alaska Crab, Thai lime chili dressing	

## SOUPS

	<b>Tom Yum Goong</b>  	<b>68</b>
	Thai traditional hot and spicy prawn soup, Thai herbs, mushrooms	
	<b>Tom Kha Gai</b>  	<b>58</b>
	Thai traditional chicken coconut milk soup, Thai herbs, mushrooms	
	<b>Tom Kha Talay</b>  	<b>68</b>
	Traditional coconut milk soup, mixed seafood, mushroom, chili, Thai herbs	

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# MAIN COURSES

## SEAFOOD

	<b>Goong Mung Korn Phad Grapao</b>  	<b>208</b>
	Stir fried lobster, garlic, chili, hot basil leaves, oyster sauce	
	<b>Goong Mung Korn Phad Phrik Tai Dum</b>  	<b>208</b>
	Stir fried lobster, onion, green peppers, black pepper sauce	
	<b>Goong Phad Med Mamueng</b>   	<b>148</b>
	Sautéed prawns, cashew nuts, capsicum, onions, dry chili	
	<b>Goong Phad Phrik Pao</b>   	<b>148</b>
	Stir fried prawns, mushrooms, onions, sweet basil, Thai chili paste	
	<b>Pla Yang Nam Ma Kham</b> 	<b>188</b>
	Grilled black cod fish, tamarind sauce, crispy onion	
	<b>Phad Char Hoy Shell</b>  	<b>178</b>
	Spicy sautéed scallops, Thai herbs, oyster sauce	
	<b>Phad Phet Talay</b>  	<b>178</b>
	Stir fried seafood, eggplant, green pepper, sweet basil, Thai phad-phet sauce	
	<b>Hoy Phad Prik Phao</b> 	<b>178</b>
	Stir fried scallops, Thai chili paste, sweet basil, pak-choy	
	<b>Pla Talay Nueng Manow</b> 	<b>158</b>
	Steamed fresh sea bream, Thai herbs, garlic, lime chili dressing	
	<b>Pla Nueng Se-Ew</b>  	<b>158</b>
	Steamed fish, ginger, spring onion, black mushroom, soya sauce	
	<b>Pla Kapong Sam Rod</b> 	<b>158</b>
	Crispy fried sea bass, mild spiced sweet sour sauce, fried basil	
	<b>Pla Hi-Ma Yang</b>	<b>188</b>
	Grilled black cod fish, BBQ sauce, crispy onion	










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# MAIN COURSES

## MEAT & POULTRY

 <b>Nuer Phad Phrik Tai Dum</b> 	288
Wagyu beef tenderloin, onion and green peppers in black pepper sauce	
<b>Nuer Phad Phrik Tai Dum</b>  	148
Sautéed beef tenderloin, onion and green peppers in black pepper sauce	
<b>Gai Phad Khing</b>  	128
Stir fried chicken breast, fresh ginger, mushroom, onion, oyster, soya sauce	
<b>Gai Phad Med Mamueng</b>  	128
Wok chicken, cashew nuts, capsicum, onions, dry chili	
<b>Ped Sam Rod</b> 	148
Barbeque duck breast, sweet sour sauce, crispy fried onions, onion rings	

## CURRY

 <b>Gaeng Kiew Wan Gai</b>  	128
Chicken in green curry, eggplant, sweet basil leaves	
<b>Gaeng Kiew Wan Pla</b>  	148
Fish in green curry, baby eggplant, Thai basil leaves	
<b>Gaeng Kiew Wan Goong</b>  	148
Prawns in green curry, eggplant, sweet basil leaves	
<b>Gaeng Phed Ped Yang</b>  	148
Spicy roasted duck red curry, pineapple, lychees, cherry tomatoes	
<b>Panaeng Gai</b>   	128
Chicken paneang curry, coconut milk, Thai basil leaves	
<b>Panaeng Nuer</b>   	148
Beef tenderloin in paneang curry, coconut milk, Thai basil leaves	
<b>Choo Chee Tow Hu</b>  	118
Tofu in thick red curry, kaffir lime leaves, vegetables	
<b>Gaeng Kiew Wan Phak</b>  	118
Tofu and mixed vegetables green curry, sweet basil leaves	

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## SIDE DISHES

### RICE, NOODLES & VEGETABLES

<b>Khao Phad Goong</b> 	128
Fried rice, shrimps, egg	
<b>Phad Thai Goong</b>  	128
Thai style fried noodle, fresh shrimps, bean sprout, peanut	
 <b>Phad Se Eiw Gai</b> 	128
Thai style fried noodle, egg, chicken, vegetables	
<b>Phad Phak Ruam Mit</b> 	68
Seasonal mixed vegetables, oyster sauce, fried garlic	
<b>Khao Suai</b>	28
Steamed Thai jasmine rice	
<b>Khao Neaw</b>	28
Steamed Sticky rice	



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## DESSERTS

	<b>I-Tim Kub Phon La Mai Ruam</b> Asian fruity sorbet, exotic fruits selection on crush ice	<b>98</b>
	<b>Khao Neaw Mamuang</b> Thai ripe yellow mango, sweet sticky rice, coconut cream	<b>48</b>
	<b>Poh Piah Sord Sai</b> Chocolate spring roll, lemon sorbet	<b>48</b>
	<b>Thab Thim Grob</b> Water chestnut rubies, jack fruit, coconut ice cream	<b>48</b>
	<b>Gluey Horm Thod I-tim</b> Tempura fried banana, honey, coconut ice cream	<b>48</b>
	<b>Phonramai Ruam</b> Assorted seasonal fresh fruit platter	<b>48</b>
	<b>Thiptara Kha Nom Thai</b> Selection of homemade Thai desserts	<b>68</b>
	<b>Sang Kha Yaa Faag Tong Kab I-Tim Tod</b> Steamed pumpkin egg custard, deep fried ice cream	<b>58</b>
	<b>Ruam Mit I - Tim</b> Selection of homemade ice cream; ginger, coconut and lemon	<b>48</b>
	<b>Ruam Mit Sorbet</b> Selection of sorbet: mango and lemon	<b>per scoop 20</b>



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## THAI ICED TEAS

<b>Char Takrai</b> Lemongrass, black tea, sugar syrup	30
<b>Char Nom Yen</b> Thai tea leaves, milk, sugar	30
<b>Peth Cha Rat</b> Lychee, lychee juice, lime juice, lime wedge, sugar syrup, 7-Up	30
<b>Pai Lin</b> Sala Syrup, soda, lime juice	30
<b>Mor Ra Kot</b> Cream soda syrup, soda, mint	30

## COFFEE

<b>Caffe Latte</b>	30
<b>Cappuccino</b>	30
<b>Americano</b>	25
<b>Espresso</b>	25
<b>Double Espresso</b>	35

## TEA

<b>Waterfruit Green Tea</b>	30
<b>Jasmine Tea</b>	30
<b>English Breakfast Tea</b>	30
<b>Moroccan Mint Tea</b>	30
<b>Chamomile Tea</b>	30
<b>Creme Caramel Tea</b>	30
<b>Earl Grey Tea</b>	30
<b>Emperor Sencha Tea</b>	30
<b>Royal Darjeeling Tea</b>	30

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 **LIQUER** 

<b>Amaretto</b>	<b>55</b>
<b>Baileys</b>	<b>55</b>
<b>Sambucca</b>	<b>55</b>
<b>Southern Comfort</b>	<b>55</b>

 **COGNAC & ARMAGNAC** 

<b>Hennessy VS</b>	<b>60</b>
<b>Hennessy VSOP</b>	<b>90</b>
<b>Remy Martin VSOP</b>	<b>90</b>
<b>Hennessy XO</b>	<b>180</b>
<b>Remy Martin XO</b>	<b>255</b>
<b>Hennessy Paradis Extra</b>	<b>415</b>
<b>Louis XIII</b>	<b>1950</b>

 **CALVADOS & GRAPPA** 

<b>Calvados, Chateau du Breuil</b>	<b>55</b>
<b>Grappa Alexander</b>	<b>55</b>

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