

Koon

THAI CUISINE

Blending elements of several Southeast Asian traditions, Thai cooking places emphasis on lightly prepared dishes with strong aromatic components. The spiciness of Thai cuisine is well known. As with other Asian cuisines, balance, detail and variety are of great significance to Thai Chefs. Thai food is known for its balance of three to four fundamental taste senses in each dish or the overall meal: sour, sweet, salty, and sometimes bitter.

Although popularly considered a single cuisine, Thai cuisine is more accurately described as four regional cuisines corresponding to the four main regions of the country: Northern, Northeastern (or Isan), Central, and Southern, each cuisine sharing similar foods or foods derived from those of neighboring countries and regions: Burma to the northwest, the Chinese province of Yunnan and Laos to the north, Vietnam and Cambodia to the east and Malaysia to the south of Thailand.







BANDOS
MALDIVES

APPETIZERS

-  **KUAY TIAO LUI SUAN** **\$ 10.00**
 Delicate rice paper wrapped with carrot, bean sprout, mint, egg sheet, shitake and tofu with sweet plum sauce
- POH PIA GAI** **\$ 10.00**
 Thai fried Chicken spring rolls with sweet chili dip
- GOONG HOM SABAI** **\$ 16.00**
 Crisp prawn spring roll with sweet chili sauce
-  **SATAY GAI** **\$ 12.00**
 Thai style chicken satay with sweet and sour pickled vegetables and peanut sauce

SALADS

-  **YAM WUN SEN TALAY** **\$ 16.00**
 Seafood and glass noodle salad with Thai spices
-   **SOM TUM GAIYANG** **\$ 12.00**
 Grilled chicken with Thai spicy papaya salad
-  **SOM TUM** **\$ 10.00**
 Green papaya, green beans, tomato tossed with lime juice and palm sugar dressing
- YUM NUEA** **\$ 12.00**
 Sliced beef, cucumber, tomatoes, red onions, and spring onions served on a bed of lettuce

 Spicy
 Contains Nuts

All Inclusive – Dine Around are entitled for 50% discount on items marked ★
 Kindly notify our associates if you have any dietary requirements or allergic intolerance
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THAI SOUP

🍲 TOM YUM PRIK SOD – GAI/ GOONG/ PAK RUM

Clear Spicy broth blended with exotic spices, mushrooms, fresh lemon grass and kaffir lime leaves

Prawns	\$ 10.00
Chicken	\$ 14.00
Vegetable	\$ 12.00

🍲 TOM KHA SOUP – GAI/ TALAY/ PAK RUM

Aromatic spicy creamy coconut soup with Thai herbs

Prawns	\$ 18.00
Chicken	\$ 14.00
Mushroom and tofu	\$ 12.00

GEANG JUED WOON SEN – GAI/ PAK RUM

Clear broth cooked with diced tofu and glass noodle and garnished with green onion and garlic oil

Chicken	\$ 14.00
Mushroom and vegetables	\$ 12.00

MAIN DISHES

SEA FOODS

🍲 PLA LARD PRIK ★ \$ 26.00

Deep fried whole fish served with sweet and sour chili sauce and fresh cilantro

POO PHAD PONG KAREE ★ \$ 26.00

Stir fried crab curry

GOONG KRATHIAM PRIK THAI \$ 22.00

Stir fried prawns with garlic and black pepper sauce

TALAY PAO \$ 22.00

Pan fried seafood with Thai chili lime sauce

PHAD PRIK PAO

Stir fried with chili paste and sweet basil

Prawn \$ 22.00

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MAIN DISHES

MEAT AND POULTRY


 **PHAD BAI KAPROW** \$ 16.00
Spicy ground chicken or beef stir fried with hot basil

GAI PHAD PRIK \$ 16.00
Stir fried chicken with beans, ginger and pepper

 **GAI PAD MED MAMUANG** \$ 16.00
Stir fried chicken with cashew nuts, mushroom and dry chili

PHAD PRIK PAO \$ 16.00
Stir fried with chili paste and sweet basil
Chicken/ Beef


NOODLES

 **PAD THAI** \$ 22.00
Stir-fried rice noodle with chicken, shrimps, eggs,
bean sprouts, tofu and peanuts in the special Phad Thai sauce

PAD SEE EW
Rice noodles cooked in sweet soy sauce with egg,
broccoli and carrots
Prawn \$ 22.00
Chicken/ Beef \$ 16.00
Vegetables \$ 14.00

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CURRIES

🌶️ KANG KEO WAN - GOONG / KAI / NEUA / PAK RUM

Thai green curry	
Prawn	\$ 22.00
Chicken/ Beef	\$ 16.00
Mixed vegetables	\$ 14.00

🌶️ GANG DANG - GOONG / KAI / NEUA / PAK RUM

Thai Red curry eggplant	
Prawn	\$ 22.00
Chicken/ Beef	\$ 16.00
Mixed vegetables	\$ 14.00

🌶️ PANANG - GOONG / KAI / NEUA / PAK RUM

Rich and spicy curry with Thai basil and peppers	
Prawn	\$ 22.00
Chicken/ Beef	\$ 16.00
Mixed vegetables	\$ 14.00

MASSAMAN - GOONG / KAI / NEUA / PAK RUM

Massaman curry with potato	
Prawn	\$ 22.00
Chicken/ Beef	\$ 16.00
Mixed vegetables	\$ 14.00

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MALDIVES



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VEGETABLES

 **PHAD MED MANGUANG** **\$ 14.00**
Wok fried vegetable with mushroom, tofu,
cashew nuts and chili paste

PHAD PAK RUAM **\$ 14.00**
Stir fried mixed vegetables with soya sauce

RICE

 **KAOW PHAD - KAI / GOONG / POO / PAK RUM**
Fried rice with mixed vegetables, egg and cashew nuts

Seafood	\$ 24.00
Prawn	\$ 22.00
Chicken	\$ 16.00
Vegetables	\$ 14.00


KAOW SUAY **\$ 05.00**
Steamed Rice

KAOW PHAD KHATI **\$ 06.00**
Coconut Fried Rice

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DESSERTS

SAKOO KATI CANTALOUPE	\$ 11.00
Tapioca Pudding, Cantaloupe in Coconut Milk	
KHAO NIEW MAMUANG	\$ 14.00
Sticky Rice Pudding with Coconut Cream and Fresh Thai Mango	
PHONLAMAI RUAM	\$ 12.00
Assorted Tropical Fresh Fruit	
KLUAY KAEK	\$ 11.00
Golden Fried Banana Fritters with Vanilla Ice Cream, Palm Sugar Syrup	

ICE CREAM SUNDAES

FRUIT INDULGENCE	\$ 06.50
Fruit Salad Topped with Mango Twist, Fruit, Nut and Strawberry Topped with Roasted Cashew Nuts and Chocolate Sauce	
MOCHA MADNESS	\$ 07.50
Coffee Cookies Topped With Coffee Grande and Chocolate Ice Cream with Butter Scotch, Roasted Macadamia	
COCONUT BLISS	\$ 07.00
Coconut Ice Cream and Palm Sugar Vanilla with Coconut Cookie Crunch Butter Scotch Toppings	
TOPLESS 4	\$ 07.00
Your 4 Favourite Ice Cream Flavours with Nothing on (Vanilla, Chocolate, Strawberry, Fruit and Nut, Mango Twist, Palm Sugar Mix, Coffee Grande, Butter Crunch Coconut Ice Cream)	

HOT BEVERAGES

EXOTIC DILMAH TEAS \$ 04.00

Peppermint : Medium Body, Fragrant Touch of Sweetness
English Breakfast : Bright Full Body
Chamomile : Light and Mild
Ceylon Supreme : Strong & Intense, Full Bodied Tea
Mango & Strawberry : Gently Aromatic and Elegant Nature
Pure Green Tea : Pure and Elegant Green Tea
Earl Grey : Strong Bergamot Aroma
Vanilla : Light and Bright, Creamy Aroma of Vanilla
Darjeeling : Light, Medium, Gentle Tea
Lemon : Mildly Tangy and Juicy Lemon Note
Ginger & Honey : Fragrant, Slightly Sweet and Spicy
Peach : Sweet and Tangy Peach Flavour

COFFEES

Espresso / Double Espresso	\$ 04.00 / 05.00
Americano	\$ 05.00
Cappuccino / Mocha / Café Latte	\$ 06.00

SPECIALTY COFFEES ★ \$ 12.00

IRISH COFFEE
Irish Whisky, Black Coffee, Brown Sugar, Sweet Cream

JAMAICAN
Dark Rum, Black Coffee, Sweet Cream

CAFÉ ROYALE
Brandy, Black Coffee, White Sugar Cube

BAILEY'S COFFEE
Bailey's Irish Cream, Black Coffee, Sweet Cream

AFTER DINNER DRINKS

DISTILLATES ★ 40ml

Napolean Brandy	\$ 06.00
Rémy Martin VS	\$ 10.00
Courvoisier	\$ 12.00
Rémy Martin XO	\$ 16.00
Hennessy VSOP	\$ 12.00

GRAPPA ★ 40ml

Alexander, Bianca **\$ 07.00**

LIQUEURS & PORTS ★ 40ml \$ 06.00

2007 Nieport (LBV)	Jägermeister
Cointreau	Grand Marnier
Galliano	Tia Maria
Drambuie	Sambuca
Calvados	Crème Cassis

Items marked ★ are not included in All Inclusive – Dine Around
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