THIPTARA

เรือนแห่งสยาม

WELCOME TO THIPTARA

Coming from the South of Thailand, our love for cooking classic Thai dishes have been passed down through our generations over many decades. We now bring these traditions to you at Thiptara which in our native language means, Spirit of the water'.

Passion is the key ingredient when cooking, our team will share their passion with you through their creations. You will find many favorites within these menu pages which pay tribute to traditional, authentic Thai recipes with Bangkok style influences. We also encourage you to be adventurous – explore new flavors, be daring and try something deliciously different. Most importantly we want you to enjoy every bite!

For those of you who would like some guidance, we have carefully selected some of our personal favorites as 'Signature Dish,' we are confident you will love these dishes as much as we do!

THIPTARA CULINARY TEAM

THIPTARA'S GARDEN

CHILI "PHRIK"

Chili is an erect, branched, shrub-like plant 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.

SACRED BASIL "KA-PHRAO"

Sacred Basil is an annual herbaceous plant that resembles Sweet Basil but has narrower & often reddishpurple 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 Galangal 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, emmenagogue, anti-flu & antimicrobial agent.

KAFFIR "MA-KRUT"

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

(SD) Signature Dish, (N) Nuts (including peanuts and tree nuts), (V) Vegetarian, (S) Seafood (including fish and shellfish), (E) Egg and egg products, (D) Dairy products (milk), (G) Gluten and cereal containing gluten, (C) Celery and their products, (M) Mustard and their products, (SP) Sulphur dioxide and sulphites, (SB) Soybeans and their products, (SS) Sesame seeds and their products. Spicy

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WAREE

SHARING STYLE SET MENU

YUM SOM-O GOONG
Pomelo salad with tiger prawn, grilled chicken, roasted coconut, tamarind sauce (N) (SP)

SATAY GAI
Grilled Thai spiced marinated chicken, served with peanut sauce and pickled vegetables

THOD MAN POO
Crumbed Fried crab meat and minced chicken cake, served with sweet chili sauce (S) (SP)

POH PIAH PHAK
Crispy mixed vegetables, mushroom spring roll (V) (G) (SS)

KA NOUM JEEHP SAI GAI
Steamed mixed chicken, prawn, back mushroom and water chestnut (S) (G) (E) (SP)

TOM YUM GOONG
Thai traditional spicy prawn, galangal, lemon grass, kaffir leaf, mushroom soup (S) (N) (SP)

PLA KAPONG SAM ROD
Crispy fried sea bass with barbecue sauce (S) (G)

GEANG DANG GAI
Thai Chicken red curry, baby eggplant, sweet basil leaf (S)

NUER PHAD KHING SOD
Stir fried beef ribeye with onion, fresh ginger, soya sauce (S) (SS) (G)

PHAD PHAK RUAM MIT
Stir fried seasonal mixed vegetables, garlic with oyster sauce (S) (SS) (G)

STEAMED THAI JASMINE RICE

CITRUS MILK CHOCOLATE CAKE WITH LEMONGRASS (G) (N) (E) (D)

AED 395 PER PERSON

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SAITHARN

SHARING STYLE SET MENU

YUM MAMUENG POO
Spicy green mango salad with jumbo crab meat, Thai lime and chili dressing (S) (N)

SATAY GOONG
Grilled spiced marinated Prawn, served with peanut sauce (S) (N)

TOD MAAN PLA
Fried fish cake, kaffir lime leaf, long bean, red curry paste with sweet chili sauce (S) (E) (SP)

POH PIAH PAK
Crispy mixed vegetables, mushroom spring roll (V) (G) (SS)

HAR GOW
Steamed Prawn dim sum with homemade black vinegar and soya sauce (S) (G) (SP)

TOM YUM TALAY
Traditional spicy seafood, galangal, lemon grass, kaffir leaf, mushroom soup (S) (N) (SP)

NUER PHAD PRIK TAI DUM
Stir fried Beef ribeye with onion, asparagus and black pepper sauce (S) (G) (SS)

GEANG GAI SABPAROD
Thai Chicken red curry, tomato, pineapple and sweet basil leaf (S)

PLA HI-MA OB
Baked black cod with pak choy and barbecue sauce (S) (SP)

PHAD PHAK RUAM MIT
Stir fried seasonal mixed vegetables, garlic with oyster sauce (S) (SS) (G)

STEAMED THAI JASMINE RICE

TAB THIM GROB
Water chestnut pearls, jack fruit, coconut ice cream

AED 420 PER PERSON

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CHALALAI

SHARING STYLE SET MENU

SOM TUM POO NIM
Spicy Thai green papaya salad with crispy softshell crab, lime garlic chili dressing (S) (N)

THIPTARA CHEF'S SELECTION
Chicken satay, duck spring roll, crab cake, prawn dim sum(S) (N) (V) (G)

TOM YUM TALAY
Traditional spicy seafood, galangal, lemon grass, kaffir leaf, mushroom soup (S) (N) (SP)

GAENG KIEW WAN GAI
Chicken in Thai green curry, baby eggplant with sweet basil leaf (S)

GOONG MUNG KURN PHAD NAM MAKHAM
Stir fried lobster, onion, dry chili, cashew nut with tamarind sauce (S) (SP) (N)

NUER PHAD BAI KAPHRAO
Stir fried beef ribeye with garlic, chilli, onion, Thai hot basil leaf (S) (SS) (G)

PHAD PHAK RUAM MIT
Stir fried seasonal mixed vegetables, garlic with oyster sauce (S) (SS) (G)

KHAO PHAD KHAI
Egg and vegetable fried rice (S)

GLUEY THOD I-TIM
Fried banana with white sesame seed, honey and vanilla ice cream (G) (SS)

PHONRAMAI RUAM
Assorted fresh fruit platter

AED 550 PER PERSON

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KHONG WANG / APPETIZERS

TOD MAAN PLA / FISH CAKE

Fried fish cake, kaffir lime leaf, long bean, red curry paste with peanut, sweet chili sauce (S) (N) (SP) 85

THOD MAAN POO / CRAB CAKE

Crumbed Fried crab meat and minced chicken cake with sweet plum sauce (G) (S) (SP) 90

POH PIAH / SPRING ROLL

Crispy mixed vegetables and mushroom spring roll (V) (G) (SP) (SB) 75

Duck with vegetables and mushroom spring roll (S) (G) (SP) (SB) 110

Prawn with vegetables and mushroom spring roll (S) (G) (SP) (SB) 110

SATE / SATAY (SD)

Grilled and spiced marinated served with peanut sauce and pickled vegetables

Chicken satay (N) (S) 85

Prawn satay (N) (S) 110

KHANUM JEAB / STEAMED DIMSUM

Mixed vegetables dim sum (V) (SB) (SP) (G) 85

Steamed prawn dim sum (S) (G) (SP) 90

Steamed mixed chicken, prawn, back mushroom and water chestnut (S) (G) (E) (SP) 95

Signature dim sum Chef's selection (9 pieces) (SD)
served with homemade black vinegar sauce (S) (G) (SP) (SB) 165

THIPTARA RUAM MIT (SD) 180

Chef's selection of appetizers

Glass noodle salad (N) (S) (SP) (SB)

Chicken satay (N)

Vegetable dim sum (V) (G) (SB) (SS)

Fish cake (S)

Duck spring roll (S) (G) (SS)

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YAM / SALAD

SOM TUM THAI / PAPAYA SALAD
Spicy green papaya, carrot salad with long bean, tomato, roasted peanut and Thai lime chili dressing (S) (N) (SP) 80

YAM YAI PLA THU NA / SEARED TUNA, ASSORTED VEGETABLE SALAD
Seared yellow fin tuna, boiled egg, sesame seed, white turnip, red radish, carrot, green bean, cucumber and Sweet chili dressing (S) (SP) (SS) 125

YAM WOON SEN TA-LAY / GLASS NOODLE SALAD
Spicy glass noodle salad with seafood, minced chicken, mushroom and garlic chili lime dressing (S) (N) (SP). 135

PHLA GOONG / PRAWN SALAD (SD)
Spicy tiger prawn salad with onion, kaffir lime leaf, lemon grass and dry chili dressing (S) (N) (SP). 125

YAM SOM – O / POMELO SALAD
Pomelo salad with chicken, tiger prawn, roasted coconut and tamarind chili paste dressing (S) (N) (SP) 130

LARB GAI / MINCED CHICKEN SALAD
Thai North-eastern style spiced minced chicken with red onion, spring onion, coriander, lime leaves and crunchy roasted rice (S) (SP). 90

YAM NEUA YANG / BBQ BEEF SALAD
Grilled beef striploin salad with white onion, cherry tomato, cucumber, mint leaf (S) (G) (SP) 125

YAM NEUA SOD / WAGYU BEEF CARPACCIO
Thai style sliced wagyu beef tenderloin with spicy tamarind, chili, garlic, crunchy vegetable ribbons, truffle soy sauce, homemade rice cracker (N) (S) (G) 135

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SUP / SOUP

TOM YUM / THAI HOT AND SOUR SOUP

Mixed mushroom (V) (N) (SP) 65
Chicken and mushroom (N) (S) (SP) 75
Prawn and mushroom (N) (S) (SP) (SD) 85
Seafood and mushroom (N) (S) (SP) 95

TOM KHA / THAI COCONUT MILK SOUP

Mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP) 65
Chicken, galangal, lemon grass, lime leaf and mushroom (N) (S) (SP) 75
Prawn, galangal, lemon grass, lime leaf and mushroom (N) (S) (SP) 85
Seafood, galangal, lemon grass, lime leaf and mushroom (N) (S) (SP) 95

CHAN HLAK / MAIN COURSES

SEAFOOD & FISH

HOI MALAENG PHU OP / MUSSEL (SD) 165

Baked mussel with galangal, lemon grass, chili, basil leaf, soya and oyster sauce (G) (S)

POO NIM / CRISPY FRIED SOFTSHELL CRAB 185

Asparagus, onion with black pepper sauce(G) (S) (SS)
Thai hot basil leaf, chili with oyster sauce(G) (S)

GOONG / STIR FRIED TIGER PRAWN 175

Cashew nut, assorted pepper, onion with dry chili sauce (G) (S) (N) (SP)
Asparagus, onion with black pepper sauce (G) (S) (SS)

GOONG YANG / GRILLED PRAWN 225

Grilled Jumbo tiger prawn with skewered roasted eggplant, zucchini, peppers and garlic tamarind sauce (S) (G) (SD)

PLA / FISH

Steamed sea bream with mushroom, ginger and soya sauce (G) (S) 175
Grilled salmon steak with Thai spices mashed sweet potato, baby green zucchini, baby carrot
and Thai red curry sauce (G) (S) (SD) 185
Baked black cod with pak choy and barbeque sauce (S) (SP) 200

GOONG MUNG KURN / STIR FRIED LOBSTER 285

Thai hot basil leaf, chili with oyster sauce (G) (S)
Asparagus, onion with black pepper sauce (G) (S) (SS) (SD)
Cashew nut, assorted peppers, onion with dry chili sauce (G) (S) (N)

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MEAT & POULTRY

PED / ROASTED DUCK BREAST 165
Onion ring, crispy onion with barbecue sauce (G)
Thai hot basil leaf, chili, garlic with oyster sauce (G) (S)

GAI / CHICKEN 165
Minced chicken, garlic, chili, onion, long bean, Thai hot basil leaf with fried egg (S)(E) (G)
Sliced chicken breast with cashew nut, assorted pepper, onion with dry chili sauce (S) (N) (G)
Roasted chicken breast with Thai basil mashed potato, wild mushroom, asparagus and Thai green curry dip (S) (G) (SD)

NUER / BEEF

BEEF RIBEYE 225
Asparagus, onion with black pepper sauce (G) (S)
Garlic, chili, onion, Thai hot basil leaf with oyster sauce (G) (S)

WAGYU BEEF TENDERLOIN 325
Asparagus onion with black pepper sauce (G) (S)
Garlic, chili, onion, Thai hot basil leaf with oyster sauce (G) (S)

GAENG / CURRY
All curries served with a portion of steamed Thai jasmine rice

GAENG KIEW WAN
Thai green curry with eggplant, bamboo shoot and sweet basil leaf
Chicken thigh (S) (SD) 165
Beef ribeye (S) 175
Prawn (S) 185

GAENG PHED PED YANG
Roasted Red duck breast curry, pineapple, lychee, cherry tomato (S) 165

PANAENG CURRY
Mild and sweet Thai red curry with peanut, coconut cream, kaffir leaf
Chicken breast (N) (S) (SD) 165
Beef ribeye (N) (S) 175
Prawn (N) (S) 185

MASSAMAN CURRY WITH CINNAMON, POTATO, CASHEW NUT
Chicken leg with bone (N) (S) (G) 165
Lamb shank (N) (S) (G) (SD) 175

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RICE & NOODLES

KHAO PHAD

Egg fried rice (S) (E) (G) 95
Chicken fried rice (S)(E)(G) 125
Shrimp fried rice (S)(E)(G) 135

KHAO PAD PAK

Vegetable fried rice (V) (G) 95

PHAD THAI

Stir fried rice noodle, egg, peanut with tamarind sauce
Chicken (S) (SP) (SB) (N) 125
Prawn (S) (SP) (SB) (N) (SD) 135

PHAD SE EIW

Thai style stir fried rice noodle, egg, vegetable with oyster sauce
Chicken (S) (E) (G) 125
Prawn (S) (E) (G) 135

PHAD KWY-TEIW SEN KHAI

Fried egg noodle, egg, soya sauce with pak choy
Chicken (S) (E) (G) 125
Prawn (S) (E) (G) 135

KHERUNG KHEING / SIDE DISHES

KHAO SUAI

Steamed Thai jasmine rice 30

KHAO NEAW

Steamed sticky rice 30

PHAD PHAK RUAM MIT

Stir fried seasonal mixed vegetable, garlic with oyster sauce (S) (G) (SS) 85

PHAD KAPHRAO TOFU

Stir fried tofu, garlic, chili, hot basil leaf and oyster sauce (S) (G) (SB) 95

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PHAD PAK CHOY
Stir fried garlic, pak choy with oyster sauce (S)(G) (SS) 85

PHAD ASPARAGUS
Stir fried garlic, asparagus with oyster sauce (S) (G) (SS) 85

PHAD BROCCOLI
Stir fried garlic, broccoli with oyster sauce (S) (G) (SS) 85

KHONG HWAN / DESSERTS

RUAM MIT I-TIM
Selection of homemade ice cream
chocolate, vanilla, strawberry, coconut, Banana (D) (E) (per scoop) 25

RUAM MIT SORBET
Selection of sorbet
Mango, Lemon, Mandarin, Ginger (per scoop) 25

THAB THIM GROB (SD)
Water chestnut pearls, jack fruit with coconut ice cream (N) 50

GLUEY HORM THOD I-TIM
Tempura fried banana, honey with coconut ice cream (G) (SS) 50

I-TIM MAPHRAW KA-THI SOD (SD)
Coconut ice cream with sweet corn, jack fruit, palm seed, lychee and roasted peanut (E) 50

KHAO NEAW MAMUENG (SD)
Thai ripe yellow mango, sweet sticky rice with coconut cream (SB) 60

CHOCOLATE FONDANT I-TIM MAPHRAW
Single origin Chocolate Fondant, Coconut ice cream (G) (E) (D) 60

PHONRAMAI RUAM
Assorted seasonal fresh fruit platter 60

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SAICHOL

SHARING STYLE SET MENU

SOM TUM THAI
Spicy green papaya, carrot salad with long bean, tomato, peanut and tamarind dressing (V)(N)(SP)

SATAY TAO HUU
Grilled spiced marinated tofu marinated with onion, assorted peppers and sweet plum sauce (V) (G)

POH PIAH PAK
Crispy mixed vegetables and mushroom spring roll (V) (G)

TOD MUN KHAO PHOD
Crisp Fried golden sweet corn cake (V) (G)

VEGETABLE DIM SUM
Mixed vegetables dim sum with homemade soya black vinegar sauce (V) (SB) (SP) (G)

TOM YAM HED
Thai Hot and sour soup with mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP)

GAENG KIEW WAN PAK RUAM
Thai green curry with Tofu, mixed vegetables and sweet basil leaf (V)

PHAD KAPHRAO PHAK
Stir fried Plant based protein, garlic, onion, chili, hot basil leaf with soya sauce(V) (G)

PHAD PHAK RUAM MIT
Stir fried seasonal mixed vegetables with garlic and soya sauce (V) (G) (SS)

KHAO SUAI
Steamed Thai Jasmine rice

GLUEY HORM THOD I-TIM
Tempura fried banana, honey with mango sorbet (V) (G) (SS)

AED 325 PER PERSON

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KHONG WANG - APPETIZERS

POH PIAH PAK / VEGETABLE SPRING ROLL
Crispy mixed vegetables and mushroom spring roll with sweet chili sauce (V) (G) (SP) (SB) (SS) 75

TOD MUN KHAO PHOD / CORN CAKE
Crisp fried Golden sweet corn cake with sweet plum sauce (V) (G) (SP). 80

SATAY TAO HUU
Grilled spiced marinated tofu with onion, assorted pepper, served with sweet plum sauce (V) (G) 75

STEAMED DIMSUM
Mixed vegetables dim sum with homemade soya black vinegar sauce (V) (SB) (SP) (G) 80

YAM / SALAD

SOM TUM THAI
Spicy green papaya, carrot salad with long bean, tomato, peanut and tamarind dressing (V)(N)(SP) 80

YUM SOM – O
Pomelo salad with onion, roasted coconut, onion, mint leaves and tamarind sauce (V) (SP). 80

YUM WOON SEN HED
Spicy glass noodle salad, mushroom, minced tofu, tomato, peanut with lime chili dressing (V)(N)(SP) 85

YAM TAO HUU
Fried tofu salad with onion, tomato, cucumber, mint leaf and sweet chili dressing (V) (SP) 85

SUP / SOUP

TOM YUM HED
Thai Hot and sour soup with mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP) 65

TOM KHA HED
Thai coconut Milk Soup with mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP) 65

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CHAN HLAK / MAIN COURSES

GAENG KIEW WAN PAK RUAM
Thai green curry with Tofu, mixed vegetables and sweet basil leaf (V) 125

GAENG DANG PAK RUAM
Thai red curry with Tofu, mixed vegetables and sweet basil leaf (V) 125

PRIEW WAN TAO HUU
Fried tofu, onion, assorted pepper, pineapple with sweet and sour sauce (V) (G) (SP) 85

PHAD KAPHRAO PAK RUAM
Stir fried Plant based protein, garlic, onion, chili, hot basil leaf with soya sauce (V) (G) 85

VEGETARIAN PHAD MED MA MUANG HIM MA PHARN
Stir fried onion, assorted pepper, baby corn, broccoli, carrot, cashew nut with dry chilis (V)(G)(SS) 85

KHERUNG KHEING - SIDE DISHES

PHAD PHAK RUAM MIT
Stir fried seasonal mixed vegetables, garlic with soya sauce (V) (S) (G) 80

PHAD PAK
Stir fried vegetable of your choice with garlic and soya sauce (G) 80
Asparagus
Broccoli
Pok choy

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RICE & NOODLES

KHAO PAD PAK (G) (V)
Mixed vegetable fried rice 95

PHAD THAI PAK (V) (SP) (SB) (N)
Stir fried rice noodle, tofu, shredded carrot, spring onion, beansprout, peanut with tamarind sauce 95

PHAD SE EIW (G) (V)
Thai style fried rice noodle, vegetables, pok choy with soya sauce 95

KHAO SUAI
Steamed Thai jasmine rice 35

KHAO NEAW
Steamed sticky rice 30

KHONG WANG / DESSERTS

KHAO NEAW MAMUENG
Thai ripe yellow mango, sweet sticky rice with coconut cream (V) (SB) 60

THAB THIM GROB
Water chestnut pearls, jack fruit with coconut ice cream (V) (E) (N) 50

GLUEY HORM THOD I-TIM
Tempura fried banana, honey with mango sorbet (G) (SS) 50

PHONRAMAI RUAM
Assorted seasonal fresh fruit platter 60

RUAM MIT SORBET
Selection of sorbet / mango, lemon, ginger, mandarin (SP) (per scoop) 25

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THIPTARA

เรือนแห่งสยาม

BAR BITES

Steamed Edamame | Smoked Sea Salt (V) 55

Grilled Thai spiced marinated chicken satay | peanut sauce
and pickled vegetables (N) (S) 110

Fried Chicken Wings | Homemade Spicy- Sweet-Sour Sauce (S) (G) 65

Thai Style Fried Calamari | Sweet Chili sauce (S) (G) (E). 70

Sesame Prawn and Chicken Toast | Plum Sauce (N) (S) (G) (E) 75

Baked Thai Style Spiced Coconut Shrimp
Lemongrass Guacamole (S) (G) 85

Supreme Thai Beef Ribs | Cucumber Salad with Peanut (G) 95

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All prices are in AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT

SIGNATURES

SAMURAI SURFER 50
Vodka | TWG Jasmine Tea | Ginger | Yuzu

TRIANGLE TRADE 60
Rum | Port | Tiki Bitters | Passion Fruit | English Breakfast
Tea Syrup | Lime

THAIQUIRI 60
Rum | Lemongrass Sorbet | Kaffir Leaf | Lime

CHILI AND PASSION FRUIT MARTINI 70
Vanilla Vodka | Chilli | Passion Fruit

THAI GREEN 70
Tequila | Blue Curacao | Peach syrup | Orange Juice, Lemon Juice

PINE SPICE 70
Vodka | Triple sec | Cardamom | Pine apple juice | Lemon juice

GIN THAI BASIL 70
Gin | Basil leaves | Elder flower | Lemon Juice

PUNCHING BUDDHA 70
Bourbon Whiskey | Triple sec | Peach syrup | Lemon juice | Angostura bitter

JAMAICAN FUSION 70
Dark Rum | Lemon juice | Lime & mint leaves | Soda

THAI MELON 70
Vodka | watermelon Juice | Basil Leaves | lemon Juice

SPRITZERS

APEROL SPRITZ 70
Aperol | Prosecco | Soda

THAICHINI 85
Prosecco | Lemoncello | Strawberry

CLASSICS

PASSION FRUIT CAIPIROSKA 55
Vodka | Passion Fruit | Lime | Brown Sugar

TIM YAM SIAM 60
Vodka | Malibu | Lychee | Lemongrass

LAUGHING BUDDHA 65
Citrus Vodka | Lime | Five Spice Agave Nectar
Ginger Beer | Serrano Chilli Pepper

COSMOPOLITAN 70
Home-infused Citrus Vodka | Orange Curacao | Cranberry | Lime

MAI TAI 80
Rum | Orange Curacao | Orgeat | Lime

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WINE BY THE GLASS

	GLS	BTL
WHITE		
Pinot Grigio | Emotivo Lombardy IGT | Italy	60	280
Sauvignon Blanc | Cuvée Sabourin | France	65	305
False Bay | Chardonnay | South Africa	70	330
Alamos | Viognier | Mendoza	75	355
Hardy's Nottage Hill Riesling | Australia	80	380
ROSÉ		
Cuvée Sabourin | Rose | France	65	305
Lapostelle 'Le Rose' | Rapel Valley | Chille	80	380
RED		
Bodega Norton | Merlot | Argentina	60	280
Cuvée Sabourin | Cabernet Sauvignon | France	65	305
Cuvée Sabourin | Cabernet Sauvignon | France	70	330
Marques de Riscal Vina Collada | Rioja | Spain	75	355
Luigi Bosca Finca La Linda Malbec | Argentina	80	380
SPARKLING		
Scavi & Ray Prosecco Spumante | Veneto | Italy	75	360
CHAMPAGNE		
Moet Chandon Brut | France	165	810

All prices are in AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT

BEER

Singha	55
Corona	55
Asahi	55
Peroni Draft	70
Tiger Draft	70

SINGLE MALT WHISKY

	30ML	BTL
LOWLAND		
Auchentoshan American Oak	70	1610
HIGHLAND + ISLAND		
Glenmorangie Original	65	1495
Glenmorangie 18 Year Old	150	3500
SPEYSIDE		
Glenfiddich 12 year Old	75	1700
Glenfiddich 18 Year Old	115	2650
The Macallan 12 Year Old	95	2200
The Macallan 18 Year Old	250	6000
ISLAY		
Laphroaig	75	1495

All prices are in AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT

BLENDED WHISKY

	30ML	BTL
Chivas Regal 12 year Old	80	1825
Chivas Regal 18 Year Old	130	3100
Chivas Royal Salute 21	235	5600
Johnnie Walker Black Label	70	1550
Johnnie Walker Blue Label	265	6450

IRISH WHISKEY

John Jameson 12 Year Old	65	1495

AMERICAN WHISKEY

Jim Beam	55	1200
Jack Daniel's Old No.	65	1475
Maker's Mark	65	1475
Woodford Reserve	60	1380

COGNAC

Hennessy V.S.	70	1550
Hennessy V.S.O.P.	95	2150
Hennessy X.O.	195	4650
Hennessy Paradis	800	18500
Remy Martin Louis XIII	2750	65000

VODKA

Stolichnaya Premium	55	1200
Ketel One	60	1100
Belvedere	95	2185
Grey Goose	95	2185
Beluga Noble	95	2185
Beluga Gold	205	5100

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GIN

	30ML	BTL
Tanqueray	55	1200
Bombay Sapphire	55	1200
Hendrick's	70	1610
Tanqueray No. Ten	70	1610
Monkey 47	90	2070

TEQUILA

El Jimador Silver	55	1200
Patron Silver	75	1650
Patron Reposado	85	1950
Patron Anejo	95	2150

RUM

Bacardi Carta Blanca	55	1200
Bacardi 8 Anos	70	1610
Havana Club 7 Year Old	65	1475
Ron Zacapa 23 Year Old Solera	150	2500

MOCKTAIL

VIOLET HOUR 40
Strawberry | Basil | Pineapple

FORBIDDEN FRUIT 45
Apple | Cucumber | Raspberry

OLD SOUQ 45
Lychee | Lime | 7UP

THIPTARA MINT & PASSION 50
Mint | Lime | Passion Fruit | 7UP

SHIRLEY TEMPLE 40
Grenadine | 7Up

All prices are in AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT

WATER

Voss Still | Sparkling 375ml | 800ml . . . . . 30 | 40

SOFT DRINK

Pepsi | Pepsi Diet | 7UP | Soda Water | Ginger Ale | Tonic Water 35

ENERGY DRINK

Red Bull 40

JUICE

Orange | Apple | Cranberry | Watermelon | Pineapple | Grapefruit 40

HOT DRINK

COFFEE | TEA . . . . . 30 | 40

All prices are in AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT

THIPTARA

เรือนแห่งสยาม

WELCOME TO THIPTARA

Coming from the South of Thailand, our love for cooking classic Thai dishes have been passed down through our generations over many decades. We now bring these traditions to you at Thiptara which in our native language means, 'Spirit of the water'

Passion is the key ingredient when cooking, our team will share their passion with you through their creations. You will find many favorites within these menu pages which pay tribute to traditional, authentic Thai recipes with Bangkok style influences. We also encourage you to be adventurous – explore new flavors, be daring and try something deliciously different. Most importantly we want you to enjoy every bite!

For those of you who would like some guidance, we have carefully selected some of our personal favorites as 'Signature Dish,' we are confident you will love these dishes as much as we do!

THIPTARA CULINARY TEAM

SALAD

SOM TAM THAI
Spicy green papaya, carrot salad with long bean, tomato, roasted peanut (S) (N) (SP)

YAM TALAY
Mixed seafood salad with onion, lemon grass, kaffir lime leaf and chili paste dressing (S) (SP)

YAM GAI YANG
Grilled chicken breast with onion, cucumber, tomato,mint leaf and lime chili dressing (S) (SP)

APPETIZERS

CHICKEN SATAY
Grilled marinated chicken with spices served with peanut sauce and pickled vegetables (N) (S)

VEGETABLE SPRING ROLL
Crispy mixed vegetables and mushroom spring roll (V) (G) (SB)

Thiptara Dim Sum with homemade black vinegar and soya sauce

VEGETABLE GYOZA
Steamed vegetables dumpling (G) (SS)

CHICKEN SHUMAI
Steamed Chicken with wan ton skin (G) (E)

PRAWN HA GOW
Steamed Prawn dim sum (S) (G)

(N) Nuts (including peanuts and tree nuts), (V) Vegetarian, (S) Seafood (including fish and shellfish), (E) Egg and egg products, (D) Dairy products (milk), (G) Gluten and cereal containing gluten, (C)Celery and their products, (M) Mustard and their products, (SP) Sulphur dioxide and sulphites, (SB) Soybeans and their products, (SS) Sesame seeds and their products.

MAIN COURSES

GOONG PHAD BAI KRAPHRAO
Stir Fried tiger prawn with Thai hot basil leaf, chiliand oyster sauce (S) (G)

KAEA PHAD NAM PHRIK PHAO
Stir Fried Lamb chop with onion, assorted pepperand garlic chili paste sauce (N) (S) (G)

GAENG PHED GAI
Chicken Thai red curry with eggplant, bamboo shootand sweet basil leaf (S)

PHAD KUAY TIEW KHAI
Stir fried egg noodle with vegetables and oyster sauce(S) (G)

PHAD PAK RUAM MIT
Stir fried mixed vegetables with garlic and oyster sauce(S) (G)

KHAO SUAI
Steamed Thai jasmine rice

DESSERT

KHAO NEAW MAMUENG
Thai ripe yellow mango with sweet sticky riceand coconut cream

THAB THIM GROB
Water chestnut rubies with jack fruit in sweet coconut

PHONRAMAI RUAM
Assorted seasonal fresh fruit platter

(N) Nuts (including peanuts and tree nuts), (V) Vegetarian, (S) Seafood (including fish and shellfish), (E) Egg and egg products, (D) Dairy products (milk), (G) Gluten and cereal containing gluten, (C)Celery and their products, (M) Mustard and their products, (SP) Sulphur dioxide and sulphites, (SB) Soybeans and their products, (SS) Sesame seeds and their products.

THIPTARA

เรือนแห่งสยาม

SOMMELIER'S SELECTION

WHITE WINE

	GLS	BTL
Emotivo, Pinot Grigio, Italy	60	280
Cuvée Sabourin, Sauvignon Blanc, France	65	305
False Bay Crystalline Chardonnay, South Africa	70	330
Catena Alamos, Viognier, Argentina	75	355
Hardy's Nottage Hill, Riesling, Australia	80	380

RED WINE

Bodega Norton, Merlot, Argentina	60	280
Cuvée Sabourin, Cabernet Sauvignon, France	65	305
Casillero del Diablo Reserva, Pinot Noir, Chile	70	330
Marques de Riscal Vina Collada, Rioja, Spain	75	355
Luigi Bosca Finca La Linda Malbec, Argentina	80	380

ROSE WINE

Cuvée Sabourin Rosé, France	65	305
Lapostolle 'Le Rose, Chile	80	380

CHAMPAGNE & SPARKLING WINE

Moet & Chandon Brut Imperial	165	810
Scavi & Ray Prosecco Spumante, Italy	75	360

CHAMPAGNE BLANC

Veuve Clicquot, Yellow Label Ponsardin Brut, Reims	1400
Bollinger Special Cuvée NV	1500
Laurent Perrier, Ultra Brut	1700
Ruinart, Blanc de Blancs Brut, Reims	2250
Laurent Perrier, Grand Siècle	4300
Dom Pérignon, Luminous Brut, Épernay	5800
Louis Roederer Cristal	6590
Krug Vintage	7500

CHAMPAGNE ROSÉ

	BTL
Taittinger Prestige Rose Brut NV	1500
Louis Roederer Vintage Rosé 2014	1950
Billecart Salmon, Brut Rosé, Mareuil-sur-Äy	2000
Laurent Perrier, Brut Cuvée Rosé, Tours-sur-Marne	2600
Dom Pérignon Rosé	9800

VINTAGE WHITE WINE

Alteni Di Brassica, Gaja, Suavignon Blanc, 2017, Italy	3450
Ornellaia Toscana Bianco, 2015, Italy	5400
Chateau Laville Haut-Brion, Pessac- Leognan 1999, France	6600
Sine Qua, Non, Tectumque 2017, USA	6600
Louis Jadot, Batard-Montrachet Grand Cru, 2014, France	9000
Les Chenevottes, Chassahne Montrachet 1er Cru, 2014, France	11900

WHITE WINES – OLD WORLD

AUSTRIA

Laurenz V.Singing, Grüner Veltliner	380

FRANCE

Laroche Mas La Chevaliere Sauvignon Blanc Pays d'Oc, Laroche	410
Domaine de Vaufuget Vouvray, Loire	450
Delas Freres Cotes du Rhone Saint-Esprit Blanc, Rhone	500
Léon Beyer, Riesling, Alsace	750
Louis Latour, Mâcon Village, Burgundy	750
Domaine Laroche, Chablis, Burgundy	800
Pascal Jolivet, Pouilly Fumé,Loire Valley	945
Pascal Jolivet, Sancerre,Loire Valley	945
Bouchard Père & Fils, Montagny 1er Cru	1020
Joseph Drouhin Meursault, Cote de Beaune	1950
Louis Jadot Chassagne-Montrachet, Burgundy	2100

GERMANY

BTL

Doctor Loosen, Riesling, "L", Mosel Valley 440
Schieferkopf Riesling Trocken, Baden 440

ITALY

Umani Ronchi Casal di Serra Verdicchio Dei Castelli Di Jesi, Marche 400
Marchesi Antinori Santa Cristina Campogrande Orvieto, Classico, Umbria 415
Batasiolo, Graneé, Gavi di Gavi 525
Rocca Delle Marcie Occhio a Vento Vementino, Maremma Toscana 530
Santa Margherita, Pino Grigio, Valdadige 550
St. Michael-Eppan, Pinot Grigio, Trentino, Alto Adige 610
Fiano Di Avellino Radici, Mastroberardino 745
Tasca d'Almerita Tenuta Regaleali Vigna San Francesco Chardonnay,Sicilia . . . 1400

SPAIN

Torres, Vina Esmeralda Bianco, Rias Baixas 360
Marques de Riscal Blanco, Rueda 420
Bodegas Gallegas, Pirueta Albariño 500

WHITE WINE- NEW WORLD

ARGENTINA

Santa Julia, Torrontés, Mendoza 280
Alamos, Chardonnay, Mendoza 370
Kaiken Ultra Chardonnay, Mendoza 720
Catena, Chardonnay, Alta, Mendoza 980

AUSTRALIA

Penfolds Koonuga Hill,Chardonnay 520
Peter Lehman, Riesling, Eden Valley 530
Yalumba Samuel's Collection, Chardonnay, Edden Valley 680
Leeuwin Estate, Semillon/ Sauvignon Blanc, Siblings Margaret River 750

CHILE

BTL

Casillero del Diablo Reserva, Sauvignon Blanc, Central Valley 320
Montes, Sauvignon Blanc, Classic Series, DO Curico Valley 345
Marques de Casa Concha Chardonnay, Limari Valley 565
Lapostolle Cuvee Alexandre, Chardonnay, Atalayas Vineyard 850

NEW ZEALAND

Kapuka,Sauvignon Blanc, Marlborough 440
Baby Doll, Sauvignon Blanc, Marlborough 450
Villa Maria, Riesling, Marlborough 590
Cloudy Bay, Chardonnay, Marlborough 1150

SOUTH AFRICA

Journey's End Haystack Chardonnay, Stellenbosch 350
Ken Forrester Old Vine Reserve Chenin Blanc, Western Cape 450
Kleine Zalze Cellar Selection, Sauvignon Blanc, Stellenbosch 460
Vergelenen, Chardonnay, Stellenbosch 470

USA

Chateau Ste. Michelle Chardonnay, Columbia Valley 550
Charles Smith Wines 'Kung Fu Girl' Riesling, Columbia Valley 560
Stag's Leap Wine Cellars 'Karia' Chardonnay, Napa Valley 1350
Cakebread, Sauvignon Blanc, Napa Valley 1590

PINKY WINES- OLD & NEW WORLD

Hardy's Stamp Series, Shiraz, Australia 300
Domaine Des Nouelles Rose D Anjou, France 320
Cuvée Henri Fabre Rosé, France 420
Chateau Minuty Cotes de Provence 'M de Minuty' Rose, France 520
Maison Saint Aix Coteaux d'Aix-en-Provence, France 650
Chateau d'esclans, Whispering Angel Rose, Provence 720

VINTAGE RED WINE

	BTL
Chateau, Clinet, Pomerol, Bordeaux, 2014, France	3875
Domaine D Eugenie, Clos De Vougeot Grand Cru, 2017, France	9400
Chateau Palmer, Margaux Medoc, 2006, France	10600
Biondi-Santi, Tenuta Greppo Riserva, Brunello, 2006, Italy	15800

RED WINE- OLD WORLD

FRANCE

Château Poitevin, Cru Bourgeois, Médoc	600
Louis Jadot, Beaujolais Villages	650
Guigal, Côtes du Rhone, Rhône Valley	650
Chateau I'Eglise d'Armens, Saint- Emilion Grand Cru	850
Bouchard Pere & Fils, Cotes de Beaune Villages, Burgundy	885
2015 Chateau Brane-Cantenac, Margaux	1250
Chateau Paulliac, Lynch-Bages	1280
Mont Redon, Châteauneuf-du-Pape, Rhône Valley	1400
Bouchard Pere & Fils Nuits- Saint-Georges	2000
Chateau Larrivet Haut-Brion, Pessac-Leognan	2000

ITALY

Cusumano Nero d'Avola Terre Siciliane IGT, Sicily	440
Cossetti La Vigna Vecchia, Barbera D'Asti	470
Masseria Altemura 'Sasseo' Primitivo Salento IGT, Puglia	480
Castello di Gabbiano, Chianti Classico, Tuscany	600
Dezzani, Barbaresco	780
Luigi Righetti, Amarone Valpolicella Classico, Veneto	880
Marchesi Antinori Villa Antinori Riserva, Chianti Classico	1050
Cossetti, Barolo	1250
Gaja Sito Moresco Rosso Langhe	1900
Frescobaldi, Castel Giocondo, Brunello di Montalcino	1985

PORTUGAL

Vinha do Bispado Red, CARM	490

LEBANON

BTL

Chateau Kefraya Les Breteches, Bekaa Valley 445
Chateau Musar 'Musar Jeune Bekaa Valley 550

SPAIN

Torres, Merlot, Atrium, Catalunya 430
Torres Altos Ibericos Crianza, Rioja DOCa 460
CVNE 'Bela' Roble, Ribrera del Duero 580
Arzuaga, Pago Florentino 670
Tinto Pesquera Reserva, Ribera del Duero 1100

RED WINE- NEW WORLD

ARGENTINA

Norton, Malbec, Mendoza 315
Tension La Ribera' Malbec - Petit Verdot, Mendoza 400
Catena, Malbec, Mendoza 550
Kaiken Ultra Malbec, Mendoza 675
Achaval Ferrer Malbec, Mendoza 975

AUSTRALIA

Tryell's Old Winery, Pinot Noir, Australia, Hunter Valley 410
George Wyndham Bin 888 Cabernet Sauvignon - Merlot 420
Barossa Valley Estate 'G S M' Grenache- Shiraz- Mourvedre 575
Leeuwin Estate, Shiraz, Sibling, Margaret River 710
Bin 389, Penfolds, Carbenet/Shiraz 2960

CHILE

Santa Carolina Estrellas Carmenere, Rapel Valley 300
Montes, Carbenet Sauvignon 360
Marques de Casa Concha Carbenet Sauvignon, Maipo Valley 565
Lapostelle, Merlot, Cuvee Alexandre, Colchagua Valley 750

NEW ZEALAND

Matua Valley Pinot Noir, Marlborough 530
Te Mata Estate Vineyards Merlot- Carbenet, Hawke's Bay 740
Villa Maria, Pinot Noir, Cellar Selection, Marlborough 890

SOUTH AFRICA

	BTL
Vergelegen Cabernet Sauvignon – Merlot	485
Morgenhof, Merlot, Stellenbosch	750
Chocolate Block, Boekenhoutskloof	1020
Meerlust, Pinot Noir, Stellenbosch	1150
Kanonkop Pinotage, Stellenbosch	1320

USA

Columbia Crest Two Vines, Cabernet Sauvignon	400
Chateau Ste. Michelle Merlot, Columbia Valley	560
Kenwood Vineyards Zinfandel, Sonoma Country	575
Erath Pinot Noir, Oregon	770
Robert Mondavi Winery Carbenet Sauvignon, Napa Valley	1925

DESSERT WINE

Montes, Gewurztraminer, Late Harvest, Chile	450
Tokaj Oremus Late Harvest Vendimia Tardia, Hungary	700