## SIGNATURE THAI CUSINE PRESENTED BY CHEF MONNIPA RUNGTHONG FROM THE PENINSULA BANGKOK





CHEF MONNIPA RUNGTHONG, HEAD CHEF OF ACCLAIMED THIPTARA RESTAURANT AT THE PENINSULA BANGKOK, TRANSPORTS HER THAI CULINARY MASTERY TO SPICES, PRESENTING SIGNATURE DISHES THAT INFUSE THAI CULINARY TRADITION WITH CREATIVITY AND SEASONED STYLE.



APPETISERS AND SOUP	PRICE
SOM TUM THAI 👸 👸 👸 👸 SPICY GREEN PAPAYA SALAD, DRIED SHRIMPS, PEANUTS, CHERRY TOMATO	122
LAAB NUA 👸 👸 👸 THAI ISAN MINCED BEEF SALAD, ROASTED RICE POWDER, CHILI FLAKES	193
TOM KHA GAI 👸 👸 🥳 TRADITIONAL COCONUT SOUP, CHICKEN BREAST, MUSHROOMS, GALANGAL	112
TOM YAM GOONG MAENAAM 👸 🐔 🐔 🐔 TRADITIONAL TOM YUM SOUP, TIGER PRAWNS, LEMONGRASS, LIME, BIRD'S EYE CHILI	126
MAIN COURSES	_
PHAD KA PAO MOO 👸 👸 WOK-FRIED CHOPPED PORK, CHILI, GARLIC, HOT BASIL	208
GAENG KEAW WAN GAI © © © GREEN CURRY, GRILLED BONELESS CHICKEN THIGHS, EGGPLANT, SWEET BASIL	266
PHAD THAI GOONG YANG 👯 🐔 🥳 TRADITIONAL PHAD THAI NOODLES, GRILLED TIGER PRAWNS, TOFU, PEANUTS	208
KHAO PHAD NAM PRIK MUN GOONG NEW COOK SEAFOOD FRIED RICE, SHRIMP PASTE SAUCE, SALTED EGG, FRESH MANGO, CRISPY FISH	228
KHAO PHAD SUBPA-ROD  SEAFOOD FRIED RICE, PINEAPPLE, RAISINS, CASHEW NUTS, CRISPY EGG	228
DESSERTS	_
KHAO NIEW MAMUANG ** THAI DESSERT STICKY RICE, SWEET MANGO, COCONUT ICE-CREAM	138
PA THONG KO DEEP-FRIED THAI STYLE DOUGH STICK, PANDAN CUSTARD DIPPING	88