



# ParaThai

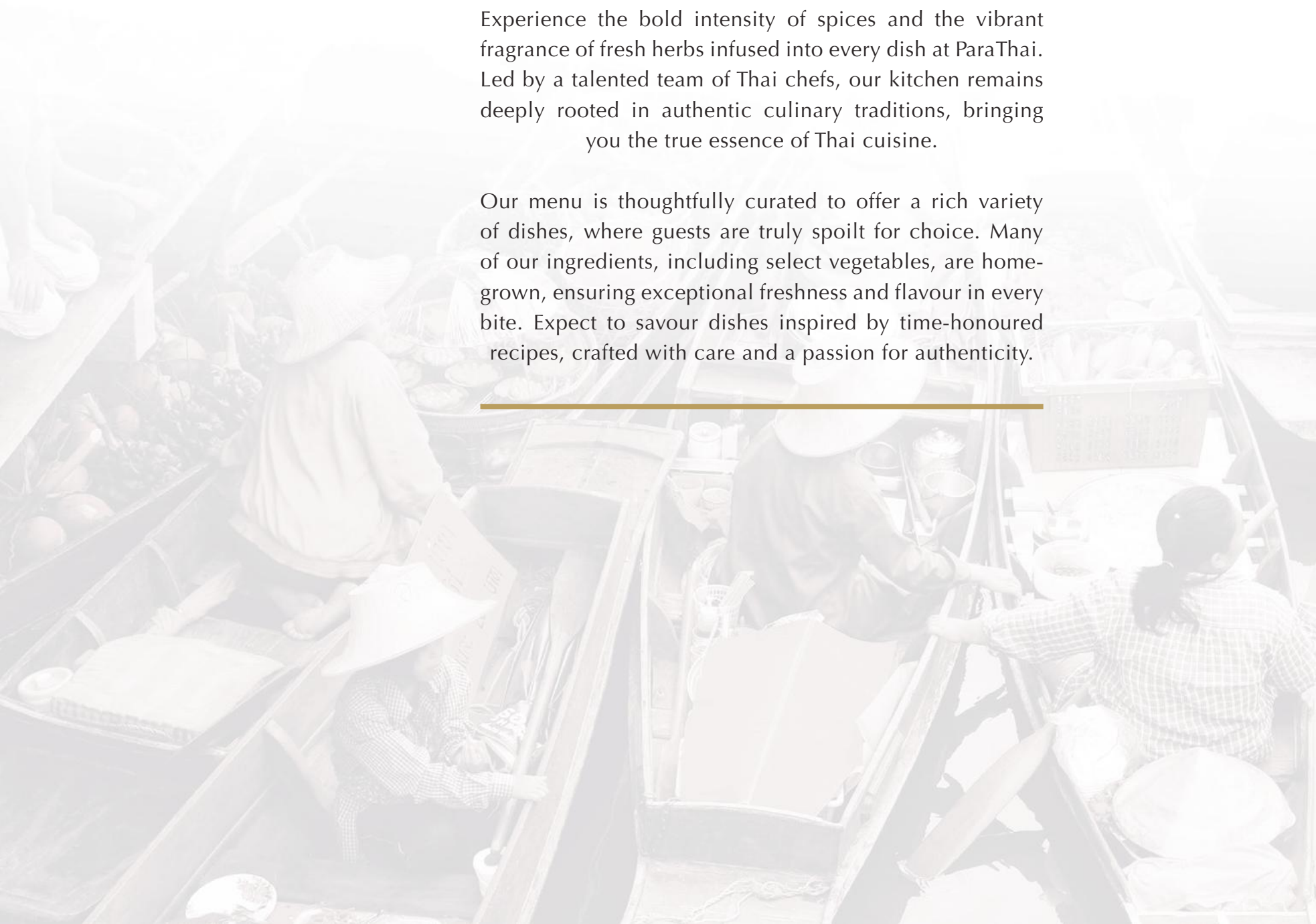
AUTHENTIC THAI CUISINE

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Experience the bold intensity of spices and the vibrant fragrance of fresh herbs infused into every dish at ParaThai. Led by a talented team of Thai chefs, our kitchen remains deeply rooted in authentic culinary traditions, bringing you the true essence of Thai cuisine.

Our menu is thoughtfully curated to offer a rich variety of dishes, where guests are truly spoiled for choice. Many of our ingredients, including select vegetables, are home-grown, ensuring exceptional freshness and flavour in every bite. Expect to savour dishes inspired by time-honoured recipes, crafted with care and a passion for authenticity.

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APPETISER



A01



เมี่ยงคำ

*Mieng Kam*

Traditional Thai Betel Leaves served with 7 Condiments and Thai Shrimp Paste Sauce

Rs. 280



**A02**   
पोपี้ยะทอด  
*Poh Piah Thod*  
Thai Style Crispy Spring Rolls (8 pcs)  
Rs. 250



**A03**  
ทอดมันปลา  
*Thod Mon Pla*  
Homemade Thai Fishcakes  
served with Thai Chilli Sauce (6 pcs)  
Rs.380



**A04**  
ไก่หอใบเตย  
*Gai Hor Bai Tuey*  
Homemade Pandan Leaf Chicken (4 pcs)  
Rs. 320



APPETISER

★★★★★



A05

รวมของว่าง

Ruam Khong Wang

ParaThai Mixed Appetiser served with Thai Chilli Sauce (3-4pax)

(Thai Fishcakes, Prawn Wantons, Crispy Spring Roll, Money Bags & Salad of the Day)

Rs. 580



A06

กุ้งห่มสไบ

*Goong Hom Sa Bai*

Deep-fried Prawn Wantons served with Thai Chilli Sauce (6 pcs)

Rs. 290



A07

ถุงทอง

*Thung Thong*

Deep-fried Thai Money Bags served with Thai Chilli Sauce (8 pcs)

Rs. 320



Vegetarian



Spiciness



Chef's recommendation. Pictures are for illustration purposes only. All Prices include 15% VAT.



SALAD



B01

ຢາມະນຸງ

*Yam Ma Muang*


Mango Salad with Dried Shrimps

Rs. 380



**B02**   
ส้มตำกุ้งกรอบ  
*Som Tam Goong Krob*  
Papaya Salad with Crispy Dried Shrimps  
Rs. 280



**B03**   
ส้มตำทอด  
*Som Tam Thod*  
Deep-fried Papaya Salad with Crispy Dried Shrimps  
Rs. 320



SOUP



D01



ต้มยำมือไม้ไก่/กุ้ง/ทะเล

(Tom Yam Gai / Tom Yam Goong / Tom Yam Talay)

Fire Pot Tom Yum Soup (serving choice of clear / red soup base)

Chicken:

Rs. 620 (firepot for 2-3pax)

Prawns:

Rs. 650 (firepot for 2-3pax)

Seafood:

Rs.700 (firepot for 2-3pax)



D02 

ต้มยำไก่/กุ้ง/ทะเล

(Tom Yam Gai / Tom Yam Goong / Tom Yam Talay)

Tom Yum Soup with Chicken / Prawns / Seafood (serving choice of clear / red soup base) - Single Portion

Rs. 290 / Rs. 330 / Rs.360 (per pax)



D03

แกงจืดเต้าหู้ลูกชิ้นไก่

Geang Jued Touhu Luk Chin Gai

Clear Chicken Meat Ball Soup with Egg Beancurd and Glass Noodles

Rs. 290 (per pax) Rs.450 (firepot for 2-3pax)



CURRY



E01



แกงเขียวหวานไก่/เนื้อ

Geang Keow Wan Gai / Nue


Traditional Thai Green Curry Chicken / Imported Australian Beef

Rs. 580 / Rs.690



**E02**   
แกงเผ็ดไก่/เนื้อ  
*Geang Phed Gai / Nue*  
Traditional Thai Red Curry Chicken / Imported Australian Beef  
Rs. 580 / Rs. 690



**E03**   
แกงมัสมั่นไก่/เนื้อ  
*Geang Massaman Gai / Nue*  
Massaman Curry Chicken / Imported Australian Beef  
Rs. 580 / Rs. 690



CHICKEN



F01



ไก่ผัดใบกระเพรา

*Gai Phad Bai Kra Prow*

Stir-fried Minced Chicken with Hot Basil Leaves

Rs. 410



F02 

ໄກ່ຟັດເມັດມະນຸ່ວ

*Gai Phad Med Ma Muang*

Stir-fried Chicken with Cashew Nut and Dried Chillies

Rs. 390



F03 

ປີກໄກ່ທອດຕັມຍ່າ

*Pik Gai Thod Tom Yam*

Tom Yum Flavoured Deep-fried  
Chicken Wings (3 pcs)

Rs. 350



BEEF



G01



เสีอรอไห้  
*Suer Rong Hai*

Sizzling Thai Style BBQ Imported Australian Beef served with Homemade Sauce (*Weeping Tiger*)

Rs. 650



G02 

เนื้อผัดใบกระเพรา  
*Nue Phad Ga Pow*

Stir-fried Imported Australian Sliced Beef with Hot Basil Leaves

Rs. 680



G03 

เนื้อผัดพริกไทยดำ  
*Nue Phad Prik Thai Dum*

Sizzling Imported Australian Beef with Black Pepper Sauce

Rs. 620



H01

ก๊วยต๋อนเส้น

*Goong Ob Won San*

Baked Prawns with Glass Noodles in Claypot

Rs. 580



**H02**   
เมี่ยงคำปลาทอด  
*Pla Thod Mieng Kam*  
Miengkam Fish served with Thai Betel Leaves  
Rs. 1150



SEAFOOD



H03



ปลากระพงนึ่งมะนาว

*Pla Ka Phong Naung Ma Nao*

Steamed Fish with Lime and Chilli Sauce

Rs. 1180



**H04**   
ปลากระพงทอดราดพริก  
*Pla Ka Phong Thod Rad Prik*  
Deep-fried Fish with Thai Chilli Sauce  
Rs. 1150



**H05**  
ปลากระพงทอดผัดเปรี้ยวหวาน  
*Pla Ka Phong Thod Phad Piaw Wan*  
Deep-fried Fish with Sweet and Sour Sauce  
Rs. 1150



H06   
ปลาหมึกผัดกะปิ  
*Pla Muk Phad Ka-pi*  
Stir-fried Squid with Belacan Sauce  
Rs. 480



H07

ปลาหมึกย่าง  
*Pla Muk Yang*  
Grilled Squid in BBQ Style  
Rs. 550



H08

ปลาหมึกชุบแป้งทอด  
*Pla Muk Chub Pang Thod*  
Deep Fried Squid served with Thai Chilli Sauce  
Rs. 450



H09

ปลาหมึกนึ่งมะนาว  
*Pla Muk Naung Ma Nao*  
Steamed Squid with Lime and Chilli Sauce  
Rs. 680



BEANCURD & EGG



J01

เต้าหู้กระเทียมร้อน  
*Touhu Kra Ta Ron*

Sizzling Beancurd with Prawn, Minced Chicken and Mushrooms

Rs. 400



J02 

เต้าหู้ผัดใบกระเพรา  
*Touhu Phad Kra Prow*  
Stir-fried Beancurd with Hot Basil Leaves  
Rs.320



J03

เต้าหู้ผัดเห็ดหอมไก่สับ  
*Touhu Phad Hed Hom Gai Sab*  
Stir-fried Egg Beancurd  
with Minced Chicken & Mushroom  
Rs. 330



J04

ไข่เจียวหอม / ไข่เจียวไก่สับกับกุ้งสับ  
*Kai Jiew Hom / Kai Jiew Gai Sab Goong Sab*  
Thai Style Omelette with Onions  / Minced Chicken and Prawn  
Rs. 260 / Rs. 290



K01

ผักบุ้งผัดกระเทียม / กระเทียม  
*Phak Bung Phad Ka-pi* / *Kra Thiam*  
Stir-fried Kangkong with Belacan Sauce / Garlic  
Rs. 250



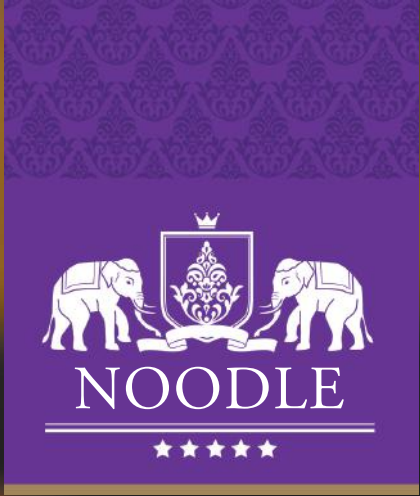
**K02**  
ผัดคะน้าปลาเค็ม  
*Phad Kha Na Pla Kham*  
Stir-fried Kailan with Salted Fish  
Rs. 280



**K03**  
ผัดผักรวม  
*Phad Phak Ruam*  
Stir-fried Assorted Vegetables with Garlic  
Rs. 280



**K04**  
บรอกโคลีผัดกระเทียม  
*Broccoli Phad Kra Thiam*  
Stir-fried Broccoli with Mushrooms and Garlic  
Rs. 320



M01

ផាដໄທយុវសាច

*Phad Thai Goong Sod*

Thai Style Fried Rice Noodle with Chicken / Prawns

Rs. 350 | Rs. 380



M02

ก๋วยเตี๋ยวเนื้อตุ๋น

*Keow Teow Nue Toon*

Stewed Imported Australian Beef Noodle in Claypot

Rs. 680



M04



เส้นหมี่ต้มยำทะเล

*San Mee Tom Yam Talay*

Tom Yum Seafood Soup with Vermicelli in Claypot

Rs. 550



M03

เส้นเล็กลูกชิ้นไก่

*San Lek Luk Chin Gai*

Chicken Meat Balls with Thai Rice Noodle Soup

Rs. 320



M05

ก๋วยเตี๋ยวราดหน้าไก่ / ทะเล

*Rad Na Gai / Talay*

Stir-fried Kway Teow with Chicken / Seafood in Gravy

Rs. 320 / Rs. 460



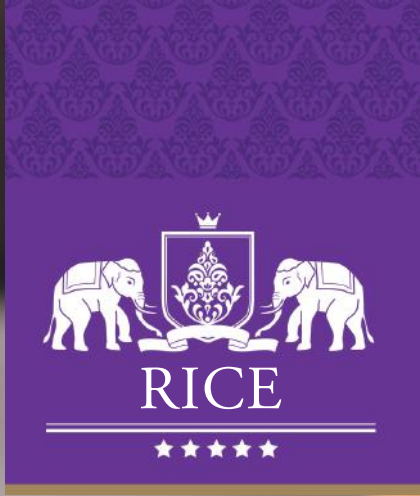
Vegetarian



Spiciness.



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N01

ข้าวผัดส้มปะระดัด/กุ้ง/ทะเล

*Kaow Phad Sapparod Gai / Goong / Talay*

Thai Style Pineapple Fried Rice with Chicken / Prawns / Seafood

Rs. 410 / Rs. 460 / Rs. 495

*\*Pineapple shell subject to availability.*



ข้าวผัดต้มยำไก่/กุ้ง/ทะเล  
*Kaow Phad Tom Yam Gai / Goong / Talay*

Tom Yum Fried Rice with Chicken / Prawns / Seafood served with Sunny Side Up  
Rs. 320 / Rs. 365 / Rs. 380



ข้าวกระเพราไก่ไข่ดาว/เนื้อ  
*Kaow Ka-prow Gai / Nue*

Stir-fried Minced Chicken with Basil Leaves served with Rice and Sunny Side Up  
(Minced Chicken / Sliced Australian Beef)  
Rs. 330 / Rs 390



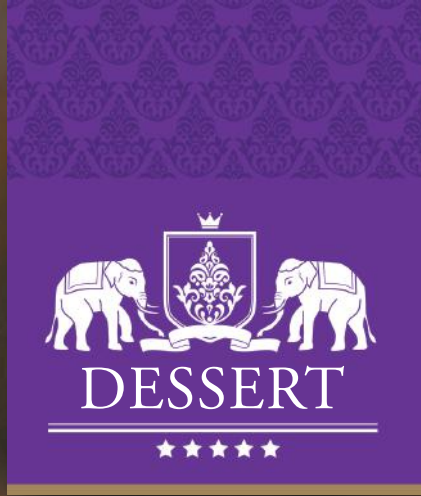
Vegetarian



Spiciness.



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P01   
ทับทิมกรอบ  
*Tab Tim Krob*

Red Ruby served with Seasonal Fruit and Coconut Milk  
Rs. 290



P02  
ข้าวเหนียวมะม่วง  
*Kaow Neow Ma Muang*   
Mango Sticky Rice served with Coconut Milk  
Rs. 375



P03  
สาคูฮันนี่ดิว  
*Sago Cantalup*   
Iced Seasonal Fruit Sago  
Rs. 360



Q01  
Thai Iced Tea



Q02  
Thai Iced Green Tea




Q14  
Tom Yum Coke



Q16  
Iced Sour Plum Lemonade


## Drink Menu เครื่องดื่ม

### Thai Special Tea

 **Q01** Thai Iced Tea Rs. 150

 **Q02** Thai Iced Green Tea Rs. 150

### Fresh Juice

 **Q03** Thai Fragrant Coconut Rs. 210

**Q04** Apple Juice Rs. 135

**Q05** Watermelon Juice Rs. 135

**Q06** Pineapple Juice Rs. 135

**Q07** Orange Juice Rs. 135

### Tea

**Q09** Hot Tea Selections:  
Green Tea Jasmine /  
Pure Camomile /  
English Breakfast Rs. 90

**Q09** Iced Green Tea Rs. 90

**Q10** Lemon Tea  
(Hot / Cold) Rs. 90

### Soft Drinks


**Q11** Coca Cola/ Fanta/ Sprite/  
Coca Cola Zero 500ml Rs. 95

**Q12** Grapetiser/Appletiser Rs. 120

**Q13** Pearona Rs. 80

### ParaThai House Special

 **Q14** Tom Yum Coke Rs. 135

 **Q15** Coconut Iced  
Blended Rs. 250

 **Q16** Iced Sour Plum  
Lemonade Rs. 190

### Water

**Q17** Mineral Water 1L Rs. 80

**Q18** Sparkling Water  
San Pellegrino 750 ml Rs. 170

**Q19** San Pellegrino Aranciata  
/ A Rossa / Limonata /  
Melograno Arancia /  
Fico Arancia /  
Cherry Lemon Rs. 130

### Others / Sides

**R01** Thai Jasmine  
Fragrant Rice  
(per portion) Rs. 100

**R02** Sunny Side Up Rs. 40



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