



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 spoilt 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.



A01 
เมี่ยงคำ

Mieng Kam

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

Rs. 280



A02 

पोपियाทอด

Poh Pia Thod

Thai Style Crispy Spring Rolls (8 pcs)

Rs. 360



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



Vegetarian



Spiciness.



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



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. 1000



A06

กุ้งห่มสไบ

Goong Hom Sa Bai

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

Rs. 380



A07

ถุงทอง

Thung Thong

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

Rs. 380



Vegetarian

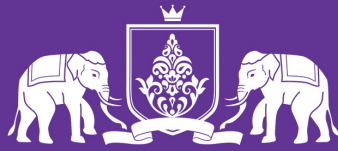


Spiciness.



Chef's recommendation.

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SALAD

★★★★★



B01

ยำมะม่วง

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



Vegetarian



Spiciness.



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SOUP



D01



ต้มยำมือไฟไก่/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. 690 (firepot for 2-3pax)

Prawns:

Rs. 800 (firepot for 2-3pax)

Seafood:

Rs.950 (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.350 / Rs. 430 / Rs.460 (per pax)



D03

แกงจืดเต้าหู้ลูกชิ้นไก่

Geang Jued Touhu Luk Chin Gai

Clear Chicken Meat Ball Soup with Egg Beancurd and Glass Noodles

Rs. 390 (per pax) Rs.450 (firepot for 2-3pax)



Vegetarian

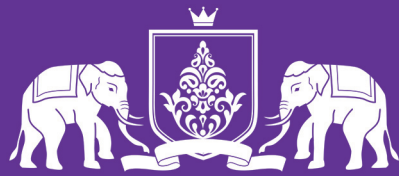


Spiciness.



Chef's recommendation.

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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. 790



CHICKEN



F01



ไก่ผัดใบกระเพรา

Gai Phad Bai Kra Prow

Stir-fried Minced Chicken with Hot Basil Leaves

Rs. 410



F02 

ໄກ່ຟັດເມັດມະນຸງ

Gai Phad Med Ma Muang

Stir-fried Chicken with Cashew Nut and Dried Chillies

Rs. 410



F03 

ປີກໄກ່ທອດຕົ້ນຍ່າ

Pik Gai Thod Tom Yam

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

Rs. 350



Vegetarian



Spiciness



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



G01
เสือร้องไห้
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



Vegetarian



Spiciness



Chef's recommendation

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H01

ก๊วยบวุ้นเส้น

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



Vegetarian



Spiciness.



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H03

ปลากระพอนึ่งมะนาว

Pla Ka Phong Naung Ma Nao

Steamed Fish with Lime and Chilli Sauce

Rs. 1180 - Rs. 1490



H04 
 ปลากระพงทอดราดพริก
Pla Ka Phong Thod Rad Prik
 Deep-fried Fish with Thai Chilli Sauce
 Rs. 1150 - Rs. 1490



H05
 ปลากระพงทอดผัดเปรี้ยวหวาน
Pla Ka Phong Thod Phad Piaw Wan
 Deep-fried Fish with Sweet and Sour Sauce
 Rs. 1150 - Rs. 1490



H06

ปลาหมึกผัดกะปิ

Pla Muk Phad Ka-pi

Stir-fried Squid with Belacan Sauce

Rs. 600



H07

ปลาหมึกย่าง

Pla Muk Yang

Grilled Squid in BBQ Style

Rs. 690



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



Vegetarian



Spiciness.



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BEANCURD & EGG



J01

เต้าหู้กระเทียมร้อน
Touhu Kra Ta Ron

Sizzling Beancurd with Prawn, Minced Chicken and Mushrooms

Rs. 600



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. 450



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



Vegetarian



Spiciness



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



K01

ผักบุ้งผัดกระเทียม / Kra Thiam

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. 320



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



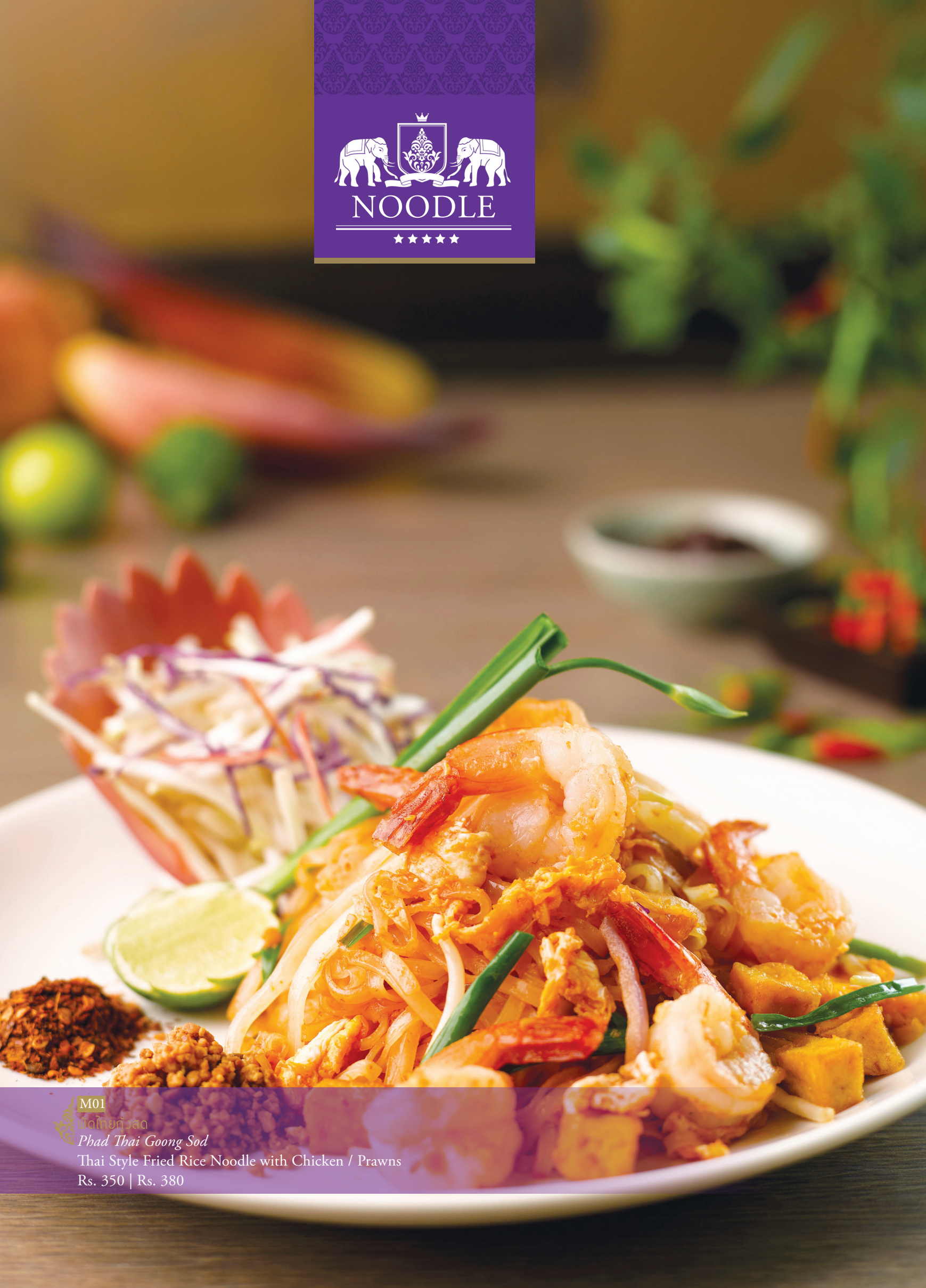
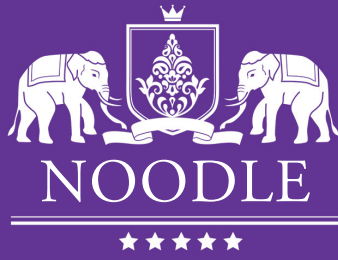
Vegetarian



Spiciness.



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M01

ผัดไทยกุ้งสด

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. 390



M05

ก๋วยเตี๋ยวราดหน้าไก่ / ทะเล

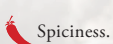
Rad Na Gai / Talay

Stir-fried Kway Teow with Chicken / Seafood in Gravy

Rs. 390 / Rs. 460



Vegetarian



Spiciness.



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N01

ข้าวผัดส้มปละ-โรตีส/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.



N02

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. 495



N03

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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DESSERT



P01

กับกินทรวง

Tab Tim Krob

Red Ruby served with Seasonal Fruit and Coconut Milk

Rs. 450



P02
ข้าวเหนียวมะม่วง
Kaow Neow Ma Muang 
Mango Sticky Rice served with Coconut Milk
Rs. 475



P03
สาคูอันนี้ดี
Sago Cantalup 
Iced Seasonal Fruit Sago
Rs. 450



Q01
Thai Iced Tea



Q02
Thai Iced Green Tea



Q16
Tom Yum Coke



Q20
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. 200

Q05 Watermelon Juice Rs. 225

Q06 Pineapple Juice Rs. 225

Q07 Orange Juice Rs. 200

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. 150

 **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



Vegetarian



Spiciness



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