

# baan thai

baan thai means thai house

Our resident chefs Jittraporn and Sunanta warmly welcome you to our “thai house”, where they bring together the finest local Maldivian seafood and island grown products, such as coconut, pandan and lemongrass blended with premium Thai ingredients flown in from Thailand weekly. These elements are blended with respect to their traditional Thai heritage and knowledge that has been handed down through generations.

Chef Jittraporn brings to the team extensive experience from 5-star international hotel brands across Asia and the Indian Ocean, as well as a passion for food that we are very proud to showcase.

Our commitment to quality and authenticity is evident in our dishes and represents a synthesis of the best the Maldives and Thailand have to offer. We hope you enjoy the taste journey as the baan thai team shares with you the regional cuisine and true hospitality of Thailand.

## COLD STARTERS

### lab gai *(gf)*

spicy minced chicken salad with thai herbs,  
chili powder, roasted rice 32.00

### pra tuna *(gf)*

seared maldivian yellow fin tuna accompanied by  
a spicy thai salad of onions, shallots and thai herbs 29.00

### nam tok pra

fried line-caught reef fish glazed with thai chili paste, kaffir lime leaves, mint,  
parsley, lemongrass, birds eye chili, roasted rice 35.00

### som tam thai *(n) (gf) (s)*

traditional green papaya salad with snake beans,  
cashew nuts, cherry tomatoes, topped with fried shrimps 33.00

### yam woon sen talay *(gf) (s)*

glass noodles and seafood salad with homemade spicy lime dressing,  
palm sugar, birds eye chili 39.00

### yam nueua yang *(gf)*

grilled black angus beef salad with fresh cucumber, cherry tomato,  
spring and white onions, fragrant herbs 37.00

## GRILLED & CRISPY

*(v)* vegetarian *(n)* contains nuts *(r)* raw *(gf)* gluten free *(s)* contains shellfish *(p)* pork

All prices are quoted in USD and inclusive of 10% service charge and 16% GST.

Meal plans include 1 entrée, 1 main, 1 dessert. Meal plans attract the following supplement \$58.00

Please inform our service associates if you have any food allergies or food intolerances or how spicy you would like your dishes, and our chefs will adjust them according to your preference.

por pia phak tod *(v)*

crispy vegetable spring rolls served with  
thai sweet chili and plum dipping sauces 26.00

kung hom sabai *(s)*

handmade shrimp spring rolls with  
thai sweet chili and plum dipping sauces 33.00

tord man kung *(s)*

panko-crusted and fried shrimp cakes served with  
sriracha mayo dipping sauce 29.00

peek gai tod

marinated and fried chicken wings flavored with  
crunchy kaffir lime leaves served with sriracha chili sauce 29.00

satay gai *(gf) (n)*

marinated chicken satay with peanut sauce and  
pickled vegetables 29.00

tord pu nim kra tium pik thai *(s)*

deep fried soft shell crab with garlic and pepper sauce 46.00

## HOT & CURRY

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*\* served with steamed rice*

**tom yum goong** (gf) (s)

classic thai soup with jumbo prawns, lemongrass, galangal, onion, kaffir lime leaves, mushrooms, birds eye chili, coriander 52.00

**tom kha gai** (gf)

traditional thai hot and sour chicken coconut milk soup, flavored with galangal, lemongrass, kaffir lime leaves, mushrooms, red chili, drizzled with roasted chili oil 33.00

**tom pooh taeg talay** (gf) (s)

hot seafood soup of local reef fish, prawns, calamari, crab and mussels topped with thai hot basil leaves 42.00

**tom jude won sen** (gf)

clear broth of homemade chicken balls, seaweed, glass noodles, carrots, spring onion, chinese cabbage, fragrant fried garlic 37.00

**gang keaw wan kai \*** (gf)

green chicken curry with chili, baby eggplants, thai sweet basil leaves, finished with homemade coconut milk 49.00

**gang ped ped yang \*** (gf)

grilled duck breast in red curry and coconut milk broth, tomato, pineapple, red grapes sweet basil leaves 59.00

**gang mussaman nuea \*** (n) (gf)

yellow beef curry with potatoes, onion, cashew nuts, flavored with cinnamon and star anise 59.00

**gang kari talay \*** (gf) (s)

yellow seafood curry with crab, calamari, prawns, reef fish, potatoes, onions in a turmeric and kaffir lime scented gravy 63.00

**gang keaw wan phak** (v) (gf)

vegetarian green curry of broccolini, asparagus, palm heart, sweet potato, carrot, eggplant, tofu, long beans, mushrooms 42.00

## WOK & NOODLE

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kluay buat chee (v) (gf)

tropical bananas in a warm coconut milk broth, topped with furanafushi coconut crisps and sesame 25.00

khuay thord (v)

deep fried bananas with jack fruit ice cream 25.00

khao niew ma muang (v) (gf)

steamed sticky thai rice with sweet mango, coconut sauce and mango sorbet 25.00

cha thai khas tar (v) (gf)

thai tea crème brulee 25.00

phi mi khet rxn (v) (gf)

refreshing plate of tropical fruits and homemade coconut sorbet 25.00

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