



BAAN TALAY

RESTAURANT

Tuesday - Wednesday - Friday

18:00 - 22:00 Hrs.

MENU

BAAN TALAY

APPETISERS

POR PIA PAK (VEGAN)

Vegetable & Glass Noodle
Spring Rolls, Sweet Chili Dip

LAGOON SATAY (GLUTEN FREE)

Traditional BBQ Chicken, Pork
Beef Satay, Spicy Peanut
Sauce, Ajaad

TOD MAN PLA

Deep Fried Fish Cake
Cucumber Salsa

GOONG SARONG (GLUTEN FREE)

Crispy Shrimp wrapped in
Egg Noodles, Plum Sauce

BAAN TALAY RUAM MIT

A Selection of Thai Appetisers for Two

- Vegetable & Glass Noodle Spring Rolls
- Crispy Shrimp wrapped in Egg Noodles
- Deep Fried Fish Cakes
- Assorted Satays

SALADS

SOM TAM THOD (VEGAN OPTION)

Thai Crispy Papaya Salad
Additional:

- Prawns
- Chicken

YAM HUA PLEE (GLUTEN FREE) (VEGAN OPTION)

Banana Blossom Salad, Shredded
Coconut, Crispy Shallots, Coriander

YAM SOM O (GLUTEN FREE) (VEGAN OPTION)

Thai Pomelo Salad, Crispy Shallots,
Chili, Tamarind Sauce

YAM WOON SEN TALAY

(GLUTEN FREE) (VEGAN OPTION)
Spicy Glass Noodles Salad mixed
Seafood, Mushrooms

CURRIES

MASSAMAN PAK (VEGAN)

Southern Thai Aromatic Curry
Roasted Pumpkin, Tofu, Sweet
Potatoes, Peanut, Cashew Nut
Pickled Vegetables, Roti

GAENG KIEW WAN GAI

(GLUTEN FREE) (VEGAN OPTION)

Chicken Coconut Green Curry
Eggplant, Sweet Basil

GEANG PHED PED YANG (GLUTEN FREE)

Red Curry with Duck Breast, Eggplant
Sweet Basil, Lychee, Grapes, Pineapple

GAENG PHANAENG NHUA

(GLUTEN FREE) (VEGAN OPTION)

Penang Curry, Beef Cheek
Kaffir Lime Leaves

KHAO SOI GOONG

MANG GAWN

Northern Thai Style Coconut Yellow
Curry, Phuket Lobster, Egg Noodles
Fresh Shallots, Pickles, Coriander

*All curries are served with steamed jasmine rice.

 CHEF RECOMMENDS  VEGETARIAN  CONTAINS PORK  CONTAINS SEAFOOD  CONTAINS NUTS  SUSTAINABLE

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

MENU

BAAN TALAY

PHUKET SPECIALS

PLA HANG TANG MO

Sweet & Salty Dried Fish Flakes
Crispy Shallots, Fresh Watermelon

MOO HONG (GLUTEN FREE)

Phuket Pork Belly Stew
Braised Pork Belly, Star Anise
Cinnamon, Soy Sauce

PHUKET MEE SAPAM

Stir-Fried Yellow Noodles
Seafood, Thai Condiments

MEE HOON GEANG POO (GLUTEN FREE)

Phuket Crab Curry, Kaffir-Lime
& Thin Rice Noodles

PLA THOD KAMIN

Turmeric Marinated & Deep Fried
Hybrid Grouper Fish, Thai Green
Spicy Seafood Sauce

DESSERTS

ICE CREAM

Choice of Flavours (1 scoop)
Thai Tea, Coconut, Passion Fruit
or Chocolate

SEASONAL FRESH (GLUTEN FREE)

SLICED FRUIT

PHUKET PINEAPPLE CHEESE CAKE

COCONUT CREAM BRULE

MANGO STICKY RICE (GLUTEN FREE)

SIDE DISHES

STEAMED JASMINE RICE (GLUTEN FREE)

SUNNY SIDE UP FRIED EGG (GLUTEN FREE)

HOMEMADE SHRIMP CRACKERS

SOUPS

GAENG JUED (VEGAN OPTION)

Plant-Based Clear Soup
Local Herbs, Vegetables

TOM KHA GAI (VEGAN OPTION)

Traditional Thai Chicken in Coconut
Milk Lemongrass, Mushrooms
Kaffir Lime Soup

TOM YAM GOONG NAM KHON

(VEGAN OPTION)  

Creamy Thai Spicy Soup, River Prawns
Galangal, Lemongrass, Mushrooms, Kaffir Lime

FROM OUR WOK

PHAD PHAK BOONG

FAI DAENG

Stir-Fried Morning Glory, Chili
Garlic in Soy Sauce

PHAD PAK RUAM (VEGAN OPTION)

Stir-Fried Assorted Asian
Vegetables, Boiled Peanuts in Soy Sauce

NHOR MAI FARANG

PHAD GOONG

Stir-Fried Asparagus & Shrimps in
Oyster Sauce

KHAOW PHAD (VEGAN OPTION)

Wok Egg Fried Rice
Choice of Shrimps or Chicken

PHAD KA-PRAOW GAI

(GLUTEN FREE) (VEGAN OPTION)

Stir-Fried Minced Chicken, Garlic
Chili & Hot Basil in Oyster Sauce

PHAD SEE EW (GLUTEN FREE) (VEGAN OPTION)

Wok-Fried Flat Rice Noodles, Carrot
Young Kale Choice of Shrimps or Chicken

PHAD THAI GOONG (GLUTEN FREE)

Wok-Fried Rice Noodles, Shrimps
Bean Sprouts, Chinese Chives

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 CONTAINS SEAFOOD

 CONTAINS NUTS

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