

LAI THAI

LUNCH

WESTERN FUSION

STARTERS

BURRATA SALAD ^{7,8} Tomatoes, black olives powder, kale, cashew vinaigrette	380
NAPASAI SIGNATURE CAESAR SALAD ^{1,3,4,7,8,10,11} Anchovies dressing, pecorino cheese, spinach pesto, roasted baby gem	320
PRAWN CEVICHE ^{2,11} Mango, red onion, cherry tomato, coriander, passion fruit tiger milk	350

PIZZA

MARGARITA ^{1,7} Tomato, basil, mozzarella	300
SCARMORZA & MORTADELLA ^{1,3,7,8} Scamorza cheese, tomato and mortadella	550
THAI-BONARA ^{1,3,7} Smoked bacon, yolk egg, black pepper	390
SIGNATURE SEAFOOD PANAENG ^{1,2,7,14} Panaeng sauce, prawns, squid, mussels	440

PASTA

SPAGHETTI CARBONARA ^{1,3,7} Guanciale, yolk egg, black pepper	380
PENNE ^{1,3,7,8} Green curry pesto	320
FETTUCINI ^{1,3,7,9} Beef cheek panaeng ragout	380

MAINS

DUCK BREAST ⁷ Carrot salad, lemon sauce, herbs	440
HERB-CRUSTED TENDERLOIN ^{7,9} Mashed potato creamy, mushrooms, veal juice	860
SIGNATURE GRILLED GROUPER ^{2,7,9} Mussel sauce, asparagus salad	480

SOUTHERN THAI

STARTERS

LAAB MOO ⁴ Thai Style minced pork salad with coriander and roasted sticky rice	300
SIGNATURE YUM SOM O ^{2,4,8} Minced chicken and shrimp salad with pomelo and dry coconut	440
PHLA GOONG ^{2,4} Tiger prawns salad, lemon grass kaffir, mint, lime sauce	400
GAI SATAY SOM TUM MAMUENG ^{2,4,8} Marinated chicken skewers, green mango salad	320

SOUPS

TOM YUM GOONG ^{2,4,6} Spicy seafood soup fragrant medley of lemongrass, kaffir leaves and Thai roots galangal	350
GAENG LIANG ^{6,15} Thai vegetables soup with tofu	180
FETTUCINI ^{1,3,7,9} Beef cheek panaeng ragout	380

MAIN COURSES

KAO PAD NAM PLA TU ^{4,6} Fried rice with chilli paste and vegetable dipping	35°
PAD THAI KUNG HIN ^{2,4,5} Thai style fried noodle, bean sprout, rock lobster	54°
CHU CHI PLA KRAPONG ⁴ Deep fried white snapper, red curry sauce	40°
BAMEE PED ^{3,6} Wok fried egg noodle with vegetables and duck breast	35°
KUA TIEW KUA KAI ^{3,6} Wok fried large noodle with chicken breast	35°
SEE KRONG MOO TOD KRATIEM ⁶ Pork ribs with garlic and pepper sauce	35°
GANG PED NEU-AH ^{2,4} Spicy red curry, beef tenderloin and bamboo shoot salad	35°

DESSERT

MANGO STICKY RICE ^{II} Organic sticky rice, local mango and sesame seeds	37°
SIGNATURE COCONUT CUSTARD ³ Passion fruit caramel, coconut pudding, pineapple crystal	34°
PEANUT COULANT ^{1,3,5,7} Chocolate, peanut, whiskey ice-cream	38°
HOMEMADE ICE CREAM ^{3,7} Available in chocolate, vanilla or coconut	18°
HOMEMADE SORBETS Available in passionfruit, mango, lime or strawberry	18°

INFORMATION ON FOOD ALLERGIES: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.