

# Mai Pai

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THAI • RESTAURANT

SOUTHERN THAI CHARM,  
SERVED WITH LOVE.

Experience the true taste of Thailand's south at Mai Pai, where an exciting new menu stars delicious homemade curries, exclusive to Anantara Lawana. Here, the almost-lost art of making curry pastes from scratch is treasured and highlighted by our Chef, to give you the rare chance to sample honest, traditional southern dishes, with irresistible influences from the flavours and spices of Indonesia and Malaysia.

Named for the bamboo that has been used and respected by Thai people for centuries, Mai Pai celebrates authentic favourites and seasonal specialities, made by hand.

## DINING SUGGESTIONS

As is common at Thai meals, our dishes are made to be shared and are portioned accordingly. We recommend that you pick a selection of items and enjoy "as a family" to get the most out of your Mai Pai experience.

With chili being a very common ingredient in Thai cuisine, we have indicated which dishes you can expect to experience spice. While we are happy to reduce the spiciness at your request – we encourage you to consider ordering dishes that are naturally made to your preference to ensure the integrity and authenticity of the dish is maintained.

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## SIGNATURE DISH

 Som Tum 490 THB  
prepared at your table

Papaya salad finished with salted egg and soft shell crab tempura  
Preparation of this salad includes the following ingredients and  
can be adjusted to your preference: Green Papaya, long beans, peanut, red chili,  
carrot, dried shrimp, palm sugar, fish sauce, fresh squeezed lime

## SOUTHERN THAI SPECIALTIES

 Goong Sarrong beue Thod 690 THB

Crispy fried rice noodle wrapped prawn, wild pepper leaf tempura  
with sweet mango chili sauce

 Thai Satay Ruam 720 THB

Tender grilled chicken breast, pork & beef satay, cucumber salad and peanut sauce

Gai Tom Ka-Min 550 THB

Chicken stewed with turmeric lemongrass, galangal, shallots and coriander

 Gaeng Kati Puu Gup Bai Chapoo 820 THB

Red curry crab meat with wild pepper leaf, with boiled egg and rice vermicelli

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## STARTERS

 Wing Bean Salad 470 THB

Seared river prawns with Thai style condiments, coconut, boiled egg and cashew nuts

 Yam Pla Krob 420 THB

Crispy Sea Bass, lemongrass, shallot salad and green mango

  Larb Gai 350 THB

Chicken tossed with shallots, chili, and North Eastern Issan style dressing

 Yaam Makhuea Yow 400 THB

Eggplant Salad with Seafood and boiled egg

Thod Maan 450 THB

Crispy spiced prawn balls in a noodle basket, chili mayo

 Moo Kham Hwan 400 THB

BBQ pork topped with spiced hot & sour garlic sauce

## SOUPS

   Tom Yam River Prawn 550 THB

Local river prawns in a lemongrass, galangal, shallot and coriander spicy soup

   Tom Kha Gai 390 THB

Herbal coconut soup, turmeric, chicken drum, galangal and mushrooms

## THAI CURRIES

*All our curries are homemade from scratch to deliver an authentic taste of Thailand*

 Phaneng Beef Check 750 THB

Beef cheek with Phaneng sauce, pickled onion, kaffir lime and ground peanuts

Braised Chicken Mussaman 480 THB

Slow-cooked Chiang Mai chicken leg with Asian spices, onions, peanuts and potato

  Green Curry with Rock Lobster 820 THB

Rock lobster flavored with eggplants, Thai basil and red chili

  Duck Leg in Red Curry Sauce 550 THB


Spiced duck leg confit, red curry sauce, seasonal fruits and shallots

  Tiger Prawns in Yellow Curry 820 THB

Surat Thani tiger prawns, pineapple, shallots, yellow curry sauce with Thai basil

## MAIN COURSES

Poo Paad Poang Gari 780 THB  
Stir-fried crab with curry powder, onion, chili, and celery

 Moo Phad Gratiam Prikthai Prigsod 550 THB  
Stir-Fried pork with garlic and coriander root with fresh chili's

 Lobster Three Flavors 1,900 THB  
Lobster in three home-made sauces, scallions and crispy shallots

Five Spice Duck Leg 550 THB  
Black bean sauce, Sichuan peppercorns, stir fried baby bok choy and Mandarin orange

  Goong Phad Bai Makroot 650 THB  
Stir-fried king prawn with Kaffir lime leaves and a homemade fresh chili sauce

Pla Thod Grob Raad Sauce Takrai 650 THB  
Deep-fried locally caught fish topped with lemongrass sauce

## RICE AND NOODLES

Chef's Fried Rice 520 THB  
Stir-fried rice with river prawns, baby cucumber and fried egg

  Khow Kloog Gapi 520 THB  
Fried rice with shrimp paste served with sweet pork and clear soup

Phad Thai Goong Maenam 490 THB  
Wok-fried Thai rice noodles with river prawns, tamarind sauce, chives and bean sprouts

Phuket Style Mee Sapam 720 THB  
Stir-fried yellow noodles with seafood, fish balls, bean sprout and Chinese bok choy

 Koh Samui Style Noodle 720 THB  
Fried noodles in a red curry paste with grilled rock lobster, green mango and beans

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## NOODLE BAR



**Kew Teow Tom Yam 690 THB**

Thai "sen lek" noodle in tom yam style soup, mixed local seafood, crispy garlic and spring onion

**Beef Noodle Soup 690 THB**

Mixed vermicelli and flat rice noodles with slow braised Australian beef, bean sprouts and peanuts

**Roasted Duck Noodle 690 THB**

Yellow egg noodles, duck sauce, baby bok choy and sliced tamarind glazed duck breast

## DESSERTS

**Gluay Thod 250 THB**

Banana fritters, Thai tea ice cream

**Khao Niew Mamuang & I-Tim Kathi 250 THB**

Mango sticky rice, coconut ice cream

**Phonlamai Ruam 250 THB**

Mixed tropical fruits

**Thub Thim Krob 250 THB**

Water chestnuts served with sweet coconut milk

**Gluay Buat Chee 250 THB**

Bananas in coconut milk, vanilla ice cream