



tiffin

Authentic Indian Cuisine

Two countries. Two cultures. Two cuisine philosophies.

Thailand and India, although very different, stem from an entwined history. Modern Thai language, for example, is derived from an ancient Indian alphabet. On the culinary side, the ancient spice route brought new flavours and ingredients, influencing the cuisine of the Land of Smiles..

Thanks to **tiffin** and **solo**, prepare to embark on a culinary journey between two of the greatest food cultures in South Asia.

solo

Authentic Thai Cuisine





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Authentic Thai Cuisine

Flavorful. Thai cuisine is often characterized by 5 flavor profiles: sweet, sour, bitter, salty, and spicy.

Regional. From north to south, east to west, Thai cuisine is very diverse, each region has its own signature dishes, defining the pride of their people.

Varied. From “tom” (boiled dishes) to “yam” (spicy salads), from “tam” (pounded foods) to “gaeng” (curries), discover what Thai cuisine has to offer in its different forms.

 team really wish you a wonderful culinary discovery.



Appetizers



Satay Ruam - 360

Marinated chicken, pork and beef skewers with peanut sauce and cucumber relish

Por Pia Poo Thod - 350

Deep-fried crab spring roll served with sweet chili sauce

Por Pia Goong Sod - 370

Fresh spring rolls with shrimp, glass noodles, mushroom, cucumber and mint leaves, served with sweet and sour sauce



Salads

Som Tum Thai - 370

Green papaya salad, green beans, lemongrass tiger prawns

Yam Som-O - 350

Thai pomelo salad, marinated river prawns, Tamarind dressing

Yam Woon Sen Talay - 470

Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery

Soups

Tom Yum Goong Nam Kon - 390

Signature Thai soup with prawns, mushrooms, kaffir lime and lemongrass

Tom Kha Gai - 350

Coconut milk soup with chicken, mushroom and Thai herbs



Mains

Ped Yang Naam Ma-Kham - 520
Grilled duck breast with Tamarind sauce and crispy shallots

Pla Muk Thod Kratiam Prik Tai - 450
Deep-fried squid with crispy garlic and pepper

🌶️🌶️ Phad Kraprao - 490
Choice of chicken or pork wok fried with chili, garlic and hot basil leaves

🌶️🌶️ Goong Pad Char - 850
Wok-fried Andaman tiger prawns with Thai herbs and hot basil

La Sata Favorites

Phuket Moo Hong - 590 🐷
Slow cooked pork belly with black sweet soy sauce, palm sugar and cinnamon sticks

Gai Phad Med Mamuang - 450 🌶️
Stir-fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

🌶️🌶️ Gaeng Kiew Waan Gai - 490
Roasted half chicken flavored with Thai spices with signature Thai green curry

Pla Grapong Yang - 850
Grilled whole sea bass wrapped in banana leaf with a selection of Thai sauces

Curries

🌶️🌶️ Gang Phed Ped Yang - 590
Roasted duck in mild Thai red curry, lychee, eggplant, basil and pineapple

🌶️ Gang Kalee Goong - 610
Southern Thai curry with Andaman king prawns and cucumber pickles

🌶️🌶️ Kaeng Poo Bai Cha-Ploo - 650
Crab meat curry in coconut milk served with small rice noodles and crispy garlic

🌶️ Massaman Nuea - 680
Australian beef short ribs sous vide cooked in Massaman curry, sweet potato, crispy tempura flowers

Vegetarian

 Phad Pak Miang Khai - 350
Wok-fried betel leaves with egg

  Phad Pak Boong Fai Daeng - 350
Morning glory with oyster sauce

  Laab Thord Jay - 320
Spicy fried plant-based minced meat with fresh herb

  Phad Kapraow Jay - 320
Wok-fried plant-based minced meat, garlic, chili and hot basil

Rice

Khao Phad

Thai-style fried rice with carrot, onion and tomato

With chicken or pork - 280

With crab - 350

With prawns - 320

Phuket Fried Rice - 420

Wok-fried rice, prawns, curry powder, egg, raisins and cashew nuts in pineapple

Noodles

 Phad Thai Goong Sod - 480
Stir-fried rice noodles with prawns, tofu, shallots, chives and sweet Tamarind sauce

Phad See Ew Gai - 420
Wok-fried flat noodles with vegetables and chicken

Sweets

Khao Niew Ma Muang - 290
Mango with sticky rice and coconut cream



I Tim Ruam Mit - 300
3 scoops of Thai ice cream with a selection of garnishes

Polamai Ruam - 250
Assorted seasonal fruits



Phuket Pineapple Crumble - 280
Caramelized pineapple from Phuket, vanilla sauce, coconut ice cream