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# The Tree House

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**ARABIC & INDIAN MENU**

## ARABIC MENU

### COLD MEZZEH

<b>Hummus</b> . . . . .	420
Arabic dip made from mashed chickpeas, blended with tahini, olive oil and lemon juice	
<b>Baba Ganoush</b> . . . . .	350
Grilled eggplant mashed together with pomegranate and bell peppers and topped off with tahini and olive oil	
<b>Yogurt Cucumber Salad</b> . . . . .	300
A mixture of cucumber, garlic, freshly ground pepper and parsley in yogurt sauce	
<b>Fattoush Salad.</b> . . . . .	370
A gently tossed Arabic mixed salad served with pita bread	
<b>Mutabel</b> . . . . .	450
Roasted eggplant mashed and mixed together with tahini, lemon juice and olive oil	
<b>Shirazi Salad</b> . . . . .	370
Cucumber and tomato salad mixed with red onions, red radish, lemon juice and olive oil	
<b>Mouhamara</b> . . . . .	500
Hot pepper dip of breadcrumbs, walnuts, bell peppers and sweet and spicy sauce	
<b>Pitta Bread</b> . . . . .	150

### HOT MEZZEH

<b>Lebanese Lamb Flat Bread</b> 🌐 . . . . .	250
Minced lamb seasoned with coriander, mint, shallots, topped with cumin yogurt	
<b>Cheese Fatayer</b> . . . . .	350
Arabic pastry filled with feta cheese, dried mint, fennel seeds and parsley	
<b>Falafel</b> . . . . .	400
Deep-fried chickpea ball mixed with parsley, freshly minced garlic, onion and Arabic spices	
<b>Chicken Shawarma Sandwich</b> . . . . .	420
Marinated chicken rolled in fresh tortilla bread, served with garlic sauce	
<b>Meat Fatayer</b> 🌐 . . . . .	550
Arabic pastry filled with minced Australian grain-fed beef, coriander, pine nuts and Arabic spices	
<b>Kibbeh</b> 🌐 . . . . .	550
Deep fried ball of Australian lamb mixed with fresh mint and pine nuts	
<b>Grilled Halloumi Cheese</b> . . . . .	650
Served with sliced tomato and cucumber	

🌐 contains nuts

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## ARABIC MENU

### ARABIC GRILL

**Shish Kebab . . . . . 550**  
Beef marinated in cardamom, cinnamon yogurt, grilled tomato and onion salad, served with garlic sauce

**Lamb Kofta . . . . . 600**  
Lean ground lamb, onion, cardamom, cinnamon, white pepper, parsley, onion salad and grilled tomato, served with garlic sauce

**Shish Taouk . . . . . 650**  
Chicken marinated in cumin, cinnamon, coriander, grilled tomato and onion salad, served with garlic sauce

**Grilled King Prawns . . . . . 950**  
Marinated in fresh dill, coriander, ginger, cumin and fennel salad, served with harra sauce

**Grilled Baby Chicken . . . . . 1,100**  
Marinated in ginger, garlic and rosemary, served with an onion salad, baked potato and garlic sauce

**Grilled Lamb Chops . . . . . 1,350**  
Marinated in mustard and cinnamon, served with grilled vegetables and garlic sauce

### DESSERTS

**A Choice of Ice Cream . . . . . 130**  
Mango, pistachio, rich chocolate, lime, passionfruit

**Umm Ali 🍪 . . . . . 250**  
A sweet crisp pastry with walnuts, pistachios, honey and rosewater scented syrup

### HOT DISHES

**Vegetable Couscous . . . . . 400**  
Baked in Tagine with harissa, cinnamon, coriander, turmeric and fava beans, served with a vegetable skewer

**Chekchouka . . . . . 450**  
Egg based dish with tomato, chili peppers, onions, eggplant, coriander, cumin and turmeric, baked in the oven

**Fatteh Khoudar . . . . . 450**  
Fried eggplant mixed with feta cheese, zucchini, capsicum, cumin, paprika and tahini

**Moroccan Chicken Tagine 🍲 . . . . . 680**  
Slow-braised chicken, dried apricot, honey, fresh coriander and oriental spices

**Meatball Tagine 🍲 . . . . . 720**  
Beef meatballs with cumin, preserved lemon and cinnamon, served with spicy saffron, Kalamata olives and fresh tomato sauce

**Seafood Tagine . . . . . 950**  
A mixture of shrimp, mussels, fresh white fish and squid, mixed with pickles, olives and mixed herbs, served with saffron couscous

**Baklava 🍪 . . . . . 250**  
A sweet crisp pastry layered with walnuts, pistachios, honey and rose water scented syrup

**Sliced Tropical Fruits . . . . . 350**  
A selection of seasonal fresh fruits

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## INDIAN MENU

### VEGETARIAN SET MENU

THB 1,500++ per person

#### Starters

##### Roasted Papadum

Flat, crispy dough served with onion, tomato salsa and mixed pickles

##### Pani Puri

Puff pastry ball of semolina filled with mashed potatoes, white mutter, onion, Indian spices, mint water and tamarind sauce

OR

##### Vegetable Samosa

Served with mint chutney and tamarind chutney

#### Main Courses

Butter Paneer 🌐

Aloo Gobi Masala 🌐

Tawa Veg

#### Side Dish

Dal Makhani

#### Rice

(choice of any one)

Basmati Rice · Saffron Rice · Jeera Rice

#### Breads

(choice of any one)

Butter Naan · Garlic Naan · Cheese Naan

Cheese Chili Naan

#### Dessert

Gulab Jamun

### NON-VEGETARIAN SET MENU

THB 2,000++ per person

#### Starters

##### Roasted Papadum

Flat, crispy dough served with onion, tomato salsa and mixed pickles

##### Pani Puri

Puff pastry ball of semolina filled with mashed potatoes, white mutter, onion, Indian spices, mint water and tamarind sauce

OR

##### Vegetable Samosa

Served with mint chutney and tamarind chutney

#### Main Courses

Butter Chicken 🌐

Lamb Rogan Josh

Prawn Tikka Masala 🌐

#### Side Dish

Dal Makhani

#### Rice

(choice of any one)

Basmati Rice · Saffron Rice · Jeera Rice

#### Breads

(choice of any one)

Butter Naan · Garlic Naan · Cheese Naan

Cheese Chili Naan

#### Dessert

Gulab Jamun

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## INDIAN MENU

### APPETIZERS

Roasted Papadum . . . . .	120
Flat, crispy dough served with onion, tomato salsa and mixed pickles	
Pani Puri . . . . .	320
Puff pastry ball of semolina filled with mashed potatoes, white mutter, onion, Indian spices, mint water and tamarind sauce	
Vegetable Samosa . . . . .	350
Served with mint chutney and tamarind chutney	

### HOT DISHES

Tawa Veg . . . . .	400
Aloo Gobi Masala 🌱 . . . . .	400
Butter Chicken 🌱 . . . . .	600
Butter Paneer 🌱 . . . . .	600
Prawn Tikka Masala 🌱 . . . . .	700
Lamb Rogan Josh . . . . .	750

### SIDE DISH

Dal Makhani . . . . .	450
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### RICE

Basmati Rice . . . . .	150
Saffron Rice · Jeera Rice . . . . .	200

### BREADS

Butter Naan . . . . .	150
Garlic Naan . . . . .	170
Cheese Naan · Cheese Chili Naan . . . . .	170

### DESSERT

Gulab Jamun . . . . .	220
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