



AUTHENTICITY. COMPLEXITY. HARMONY.

A m  lange of influences and ingredients, from within the borders of Thailand has helped to shape Thai cuisine into one simmering melting pot of flavours and perfectly balancing the five fundamental flavours - spicy, sour, bitter, sweet and salty is at the very heart of this art of the palate.

To capture the essence of Thai cuisine, our chefs visited the king's kitchen and foraged the vibrant Thai markets. By employing exotic vegetables and ingredients sourced from Thailand and using only hand-made Thai spices. we have recreated The Royal Thai cuisine for you in all its splendour and authenticity.

For your dining pleasure, let us help compose your meal, as only a Thai will know.

As per the guidelines issued by Food Safety and Standards Authority of India (FSSAI) an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.



CHEF PRAJUAB SHOOSRIDAM

Thai Master Chef at Taj City Centre Gurugram

CHEF PRAJUAB SHOOSRIDAM



Chef Prajuab has been associated with the Taj Group of Hotels since 2006 and is popularly known as Juab. Born in Phatthalung, in southern Thailand, his passion and love for Thai food and culture only grew stronger with years to come.

After high school on Phatthalung, he answered his heart's call and joined the 'Thai Restaurant' in Barn Thai, Phuket. There was no looking back after that. Chef Prajuab has worked in the kitchens of several resorts and hotels across Thailand and Malaysia including Karon Villa and Royal Wing, Phuket, and The Datai, Langkawi.

He has had the opportunity to serve global luminaries like the late Nelson Mandela and Jacques Chirac.

Chef Prajuab is the face of Thai Pavilion and he takes his inspiration from his family. He firmly believes that technique and authenticity are the pillars of any cuisine. According to Chef, the Thai meal is characterized by its balance of five fundamental flavours – hot (spicy), sour, sweet, salty and bitter. With an illustrious experience of seven years at Thai Pavilion, Taj City Centre Gurugram, Chef Prajuab has retained classics while infusing bold new flavours in the menu. He brings to the table, the hidden culinary treasures and a repertoire of unique delicacies, from his kitchens.



CHEF PRAJUAB'S SIGNATURE MENU

Appetizers

Koong raad sos thaley 110 Kcal, 240 gm 🦞🐟 Steamed prawns/home-ground Thai spices	1195
Kai phad makam 228 Kcal, 280 gm 🦞🌿 Crispy fried chicken/chili tamarind sauce	1195
Man waan sos bai toey 168 Kcal, 240 gm 🌾 Thai spice-marinated purple potato chili pandan jaggery sauce	1095
Song sahai thod krob sos takrai 98 Kcal, 280 gm 🌾🌿 Crispy fried water chestnut and jackfruit tossed with Thai spice and lemongrass	1095
Rak bua phad namphung 209 Kcal, 240 gm 🌾🌿 Honey chili lotus root Thai-style	1095

Salad

Plaa koong 105 Kcal, 280 gm 🦞🐟 Home-style lemongrass-flavored prawn salad	1145
Yum huaplee 127 Kcal, 240 gm 🌿 Banana blossom, roasted coconut and raw mango salad	1045

Soup

Tom Sup kiew warn 210 ml Green Paste & Peppercorn, tamarind, Thai bird eye chili flavored soup with Prawn/chicken/vegetable sour soup Koong – 65 Kcal 🌿🦞🐟 Kai – 95 Kcal 🐟 Phak – 43 Kcal	600/545
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Mains

Phad prik gaeng koong 115 Kcal, 280 gm 🦞🐟 Wild herb-flavored Thai red curry with prawn and makroot	1395
Pla preaw waan 95 Kcal, 280 gm 🦞🐟 Deep-fried John Dory, sweet sour sauce	1295
Koong mungkorn raad prik sod sabparod 90 Kcal, 280 gm 🦞🐟 Stir-fried lobster with pineapple chili sauce	1295
Kai phad kenchai 212 Kcal, 280 gm 🦞🐟🌿 Stir-fried chicken with celery and Thai pepper	1195
Gaeng paa 320 gm Lesser ginger and thai herb flavored Jungle curry with Prawn/chicken/vegetable Koong – 119 Kcal 🦞🐟 Kai – 130 Kcal 🐟 Phak – 105 Kcal	1495/1395
Phad phak kana krached 65 Kcal, 260 gm 🌿 Stir-fried kailan and water grass with fresh Thai soy sauce	1095
Tuarea phad sos samsahai 195 Kcal, 190 gm 🌿 Stir-fried edamame beans with spicy and sour sauce	1095
Khao klong phad kratiem 320 gm Stir-fried brown rice/confit garlic with prawn/chicken/vegetable Koong 289 Kcal 🦞🌿🍌 Kai – 306 Kcal 🌿🍌 Phak – 250 Kcal 🌿	1295/1195

Dessert

Custard apple & Pistachio entremets 190 Kcal, 140 gm 🥛🍌🍌🌾	625
Intapalum mapraow 325 Kcal, 160 gm 🥛🍌 Crispy dates and coconut triangles served with coconut ice cream	625

🥛 Lactose 🌾 Gluten 🌰 Nuts 🌿 Celery 🧄 Mustard 🌱 Sesame 🐟 Fish
🍳 Eggs 🥜 Peanuts 🐌 Molluscs 🌿 Soy 🧄 Sulphites 🦞 Crustaceans 🌱 Lupin
🌿 Vegetarian 🦞 Non-vegetarian
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All prices are in Indian ruppes and subject to government taxes

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non-vegetarian

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|---|---|------|
|  | Koong yang rad, preaw ped 105 Kcal, 200 gm    | 1195 |
| Pan grilled marinated prawns, sour and spicy sauce | | |
|  | Sakuna chowsan sos makam 120 Kcal, 250 gm   | 1195 |
| Thai style fried prawns, tamarind sauce | | |
|  | Nue poo thod 96 Kcal, 250 gm    | 1250 |
| Grilled crab cakes with spicy chili sauce | | |
|  | Thod man koong 95 Kcal, 180 gm   | 1095 |
| Crispy prawn cake with tangy dip | | |
|  | Pla nam prik pao 125 Kcal, 250 gm   | 995 |
| Fish in roasted chili paste | | |
|  | Moo krob 135 Kcal, 260 gm   | 995 |
| Crispy fried pork belly | | |
|  | Kai haw bai toey 186 Kcal, 280 gm   | 995 |
| Deep fried marinated chicken morsels wrapped in pandan leaves | | |
|  | Laab kai 191 Kcal, 220 gm  | 995 |
| Spicy minced chicken salad, mint leaf, crispy rice | | |
|  | Satay kai 181 Kcal, 250 gm     | 995 |
| Lemon grass, galangal curry flavoured chicken satay | | |

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|---|--|-----|
|  | Som tam 45 Kcal, 250 gm  | 945 |
| Young papaya salad, sweet spicy sauce | | |
|  | Yum ma muang 85 Kcal, 280 gm  | 945 |
| Raw mango, water chestnuts and cashew nut salad | | |
|  | Yum som ao 117 Kcal, 275 gm  | 945 |
| Pomelo salad, spicy chili coriander dressing | | |
|  | Minag kham phak 148 Kcal, 250 gm   | 945 |
| Thai tofu, vermicelli wrapped in betel leaf with chili basil sauce | | |
|  | Heaw phad preaw warn 87 Kcal, 210 gm | 945 |
| Crunchy sweet and sour water chestnut | | |
|  | Thod man khao phod 139 Kcal, 240 gm  | 945 |
| Corn cakes flavoured with red curry paste, Thai herbs | | |
|   | Poh pia Kai/Phak - 132/115 Kcal, 240 gm    | 945 |
| Thai-style spring rolls chicken/vegetable | | |
|  | Mee grob 120 Kcal, 160 gm  | 945 |
| Crispy rice tartlets, vermicelli noodle, water chestnut, sweetcorn | | |
|  | Taohu kratiem prik Thai 171 Kcal, 210 gm  | 945 |
| Silken tofu, pepper garlic | | |

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Soups

Koong (prawn) / Kai (chicken) / Phak (vegetable)

	Tom yum 150 ml Spicy soup flavoured with lemon grass, lime and bird's eye chili Koong – 35 Kcal 🦀🐟 Kai – 48 Kcal 🦀🐟 Phak – 25 Kcal	600/545
	Gaeng pak chee kab samoon prai Thai 150 ml Lemon coriander soup, chili Koong – 48 Kcal 🦀🥚 Kai – 65 Kcal 🥚 Phak – 36 Kcal	600/545
	Gaeng jued woon sen 150 ml Clear noodle soup Koong – 25 Kcal 🦀🥬🌿 Kai – 38 Kcal 🥬🌿 Phak – 16 Kcal 🥬🌿	600/545
	Tom kha 150 ml Thai herb flavoured coconut soup Koong – 112 Kcal 🦀🐟🥛 Kai – 126 Kcal 🦀🐟🥛 Phak – 114 Kcal 🥛	600/545
	Tom kamin 150 ml Thai style lemon grass, fresh turmeric flavoured soup Koong – 24 Kcal 🦀🐟 Kai – 28 Kcal 🐟 Phak – 20 Kcal	600/545
	Tom seap 210 ml Tamarind-flavoured Thai herb soup Koong – 38 Kcal, 150 ml 🦀🐟 Kai – 52 Kcal, 150 ml 🐟 Phak – 31 Kcal, 150 ml	600/545

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Mains

Seafood

	Poo nim krob 98 Kcal, 240 gm 🦀🌾 Soft shell crab, home ground herb sauce	2100
	Luk chin poo thod 76 Kcal, 240 gm 🦀🥬🌿 Home-ground crab meatballs cooked with lesser ginger and hot basil	2000
	Koong samrod 125 Kcal, 280 gm 🦀🐟🌾 King prawns, chili paste, makroot leaves	1600
	Koong phad kraprao 75 Kcal, 220 gm 🦀🥬🐟 Prawns, chili garlic, holy basil	1600
	Koong thord krateim prik Thai 75 Kcal, 260 gm 🦀🥬🐟 Stir-fried prawns, garlic and pepper	1600
	Pla rad prik 125 Kcal, 280 gm 🐟🥬 Crispy fried fish, chili kraprao sauce, Thai herbs	1600
	Pla nueng manao 90 Kcal, 240 gm 🐟 Steamed John Dory, lemon, garlic sauce	1600
	Pla charamet thod nam pla 121 Kcal, 280 gm 🐟🥬 Marinated deep-fried pomfret, house salad	1600
	Pla ta deaw 78 Kcal, 240 gm 🐟🥬 Poached river sole and water spinach with yellow bean sauce	1600

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Meat and poultry

	Yang chin pe 248 Kcal, 260 gm  	1750
Grilled lamb chop, pickled gherkin sauce		
	Pe phad prik sod 114 Kcal, 260 gm  	1450
Stir-fried sliced lamb, lemon grass, chili, onion		
	Pe phad prik Thai 136 Kcal, 260 gm   	1450
Crispy stirred lamb, glazed bell peppers		
	Yang chin moo 167 Kcal, 260 gm  	1450
Grilled pork chop, pickled gherkin sauce		
	Phad kraprao moo 108 Kcal, 280 gm   	1450
Minced pork, garlic, chilies, soya, basil		
	Ped noi 115 Kcal, 280 gm  	1450
Stir-fried roast duck, onion, elephant garlic, cherry tomato, bell pepper		
	Phad kai bai kraprao 162 Kcal, 280 gm   	1450
Stir-fried ground chicken, sweet basil, red chili		
	Kai phad med ma muang 287 Kcal, 280 gm    	1450
Wok-fried chicken, mushroom, bell pepper, cashew nuts		
	Kai phad prik daeng 146 Kcal, 280 gm  	1450
Chicken supreme Thai herbs, chili paste		
	Khai jiao 260 Kcal, 180 gm  	1450
Thai style omelette		

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Vegetables

	Tahu phad tao see 148 Kcal, 250 gm 	1250
Silken tofu, black bean, makroot sauce		
	Phad phak 49 Kcal, 250 gm 	1250
Homestyle stir-fried vegetables		
	Phad pak bung tao jiew 45 Kcal, 240 gm 	1250
Flavored stir-fried morning glory, yellow bean paste		
	Nor mai farang phad 58 Kcal 260 gm 	1250
Stir-fried Jumbo asparagus with soya basil sauce		
	Phak samun prai 65 Kcal, 280 gm	1250
Wok-tossed water chestnut, broccoli, mushroom, lemon grass, chili		
	Heaw phad prik deang 70 Kcal, 280 gm 	1250
Water chestnut, cashew nut, red chili paste		
	Phad phak kiew kratiem 49 Kcal, 280 gm 	1250
Stir-fried greens and garlic pepper sauce		
	Phad prik sam hed 75 Kcal, 280 gm	1250
Stir-fried kale and fresh king oyster, hon shimeji, button mushrooms tossed with sriracha sauce		
	Man jian 95 Kcal, 180 gm 	1250
Curved Potatoes ginger, pepper, mushroom in light soya		

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Curries

Stone ground chef's curry recipes with koong (prawn) Moo (pork) pe (lamb)
Pla (fish) kai (chicken) Phak (vegetable)

Served with fragrant jasmine rice

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|---|---|-------------------------------------|-----------|
|  |  | Gaeng luang cha plu 320 gm | 1400/1350 |
| Betel leaf, baby potato flavoured yellow curry | | | |
| Koong – 136 Kcal    / Pla – 133 Kcal    | | | |
| Kai – 174 Kcal    / Moo – 150 Kcal    | | | |
| Phak – 131 Kcal  | | | |
|  |  | Gaeng kiew warn 320 gm | 1400/1350 |
| Thai green curry | | | |
| Koong – 130 Kcal    / Pla – 134 Kcal    | | | |
| Kai – 178 Kcal    / Moo – 162 Kcal    | | | |
| Phak – 121 Kcal  | | | |
|  |  | Gaeng phed 320 gm | 1400/1350 |
| Thai red curry | | | |
| Koong – 122 Kcal    / Pla – 126 Kcal    | | | |
| Kai – 169 Kcal    / Moo – 144 Kcal    | | | |
| Phak – 121 Kcal  | | | |
|  |  | Gaeng leung 350 gm | 1400/1350 |
| Thai yellow curry | | | |
| Koong – 147 Kcal    / Pla – 144 Kcal    | | | |
| Kai – 189 Kcal    / Moo – 153 Kcal    | | | |
| Phak – 140 Kcal  | | | |
|  |  | Gaeng massaman 320 gm | 1400/1350 |
| A unique style of Southern Thai curry | | | |
| Pe – 176 Kcal    | | | |
| Kai – 204 Kcal    | | | |
| Phak – 167 Kcal   | | | |
|  |  | Panang 350 gm | 1400/1350 |
| Thai style curry with coconut milk and crushed peanuts | | | |
| Koong – 165 Kcal     / Pla – 159 Kcal     | | | |
| Kai – 204 Kcal     / Moo – 178 Kcal     | | | |
| Phak – 149 Kcal   | | | |

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Rice and noodles

Koong (prawn) / poo (crab) / moo (pork) / kai (chicken) / phak (vegetable)

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|---|---|-----------|
|  | Khao phad 350 gm | 1200/1100 |
| | Thai style fried rice | |
| | Koong – 174 Kcal   / Poo – 172 Kcal   | |
| | Kai – 193 Kcal  / Moo – 181 Kcal  | |
| | Phak – 164 Kcal  | |
|  | Khao phad nam prik pao 350 gm | 1200/1100 |
| | Spicy fried rice with roast curry paste, basil | |
| | Koong – 176 Kcal   | |
| | Kai – 198 Kcal   | |
| | Phak – 154 Kcal | |
|  | Phad Thai 350 gm | 1200/1100 |
| | Stir-fried rice or egg noodles | |
| | Koong – 174 Kcal   | |
| | Kai – 192 Kcal  | |
| | Phak – 165 Kcal | |
|  | Bamee 350 gm | 1200/1100 |
| | Stir-fried yellow noodle | |
| | Koong – 110 Kcal    | |
| | Kai – 141 Kcal   | |
| | Phak – 92 Kcal  | |
|  | Phad khi mao 350 gm | 1200/1100 |
| | Flat rice noodles with Thai herbs, chili, garlic, soya | |
| | Koong – 86 Kcal   | |
| | Kai – 118 Kcal  | |
| | Phak – 72 Kcal | |
|  | Khao phad sabparod 350 gm | 1200/1100 |
| | Pineapple, chili fried rice | |
| | Koong – 86 Kcal  | |
| | Kai – 110 Kcal | |
| | Phak – 76 Kcal | |
|  | Laad na thalay 350 gm | 1200/1100 |
| | Flat rice noodles with yellow bean sauce | |
| | Koong – 77 Kcal   | |
| | Kai – 103 Kcal  | |
| | Phak – 66 Kcal | |
|  | Mee leang thod krob | 1200/1100 |
| | Pan-fried noodle choice of sweet and sour, chili Makroot black bean sauce | |
| | Koong - 124 Kcal, 155 gm   / Kai - 155 Kcal, 350 gm  | |
| | Phak - 103 Kcal, 320 gm | |
|  | Khao hom mali 110 Kcal, 300 gm | 700 |
| | Steamed jasmine rice | |

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Desserts

Chocolate soufflé kha 201 Kcal, 160 gm 🍌🥥🥥🌾🍊 Thai hot chocolate soufflé, galangal flavour with coconut ice cream	600
Chocolate muan sai makroot 280 Kcal, 98 gm 🌾🍌🥥🥥🍊 Callebaut chocolate strata, makroot flavoured with tender coconut ice cream	600
Chocolate makroot dollops 272 Kcal, 140 gm 🥥🌾	600
Khao neao ma muang 159 Kcal, 160 gm 🥥🥥 Mango sticky rice	600
Tub tim grob 253 Kcal, 200 gm 🥥 Diced water chestnuts with coconut milk	600
Khao maow thod 193 Kcal, 170 gm 🌾🥥 Crispy fried banana with coconut ice cream	600
Choice of ice cream 🥥 Tender coconut – 237 Kcal, 90 gm Honey crunch – 216 Kcal, 90 gm 🥥🍊 Nutty salted caramel – 235 Kcal, 90 gm 🥥🍊 Strawberry – 205 Kcal, 90 gm 🥥	600

Tea & Coffee

Leaf tea orange pekoe, earl grey, maikaibari golden tips	400
Herbal tea camomile, farmosa green, jasmine, hibiscus	400
Flavoured tea lemon, lemon grass, ginger	400
Coffee latte, cappuccino, espresso, decaffeinated	400

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