

thanyingrestaurants.com



As the lotus blooms, to give the beauty of its splendour, the noble lady weaves magic into her culinary fare.

Thanying (the noble lady) has first set her dainty feet on the island of Singapore in 1988 bringing with her the rich and exquisite fare fit for the royal court and the graceful service that is distinctly Thai.

For more than 30 years now, the noble lady has been tantalizing food lovers with her savoury fare and delicate yet prompt service that has won her recognition as one of the best restaurants in Singapore.

At Thanying, we endeavour to relive the culinary past when only the most exquisite morsels were prepared and presented with the pompous and richness deserving of a royalty.

Meticulous effort is taken to create an authentic Thai dining experience from the uniquely Thai ambience to the distinctly Thai style service which our staff have been trained to pamper you.

We hope you will be delighted!

DESSERTS | 甜品

S\$

ทับทิมเบญจรงค์ 105

8

Taptim Benjarong 红宝椰奶杯

Waterchestnut, Jackfruit and Young Coconut in Coconut Milk and Syrup

106 มะมวง

9

Mamuang 芒果 Fresh Mango

ขาวเหนียวมะมวง 107

18

Khao Neow Mamuang 芒果糯米饭 Glutinous Rice with Mango

มันเชื่อม 108

16

Tapioca蒸木薯椰奶

Steamed Tapioca served with Coconut Milk

Chef's Recommendation

Please advise us in advance should you have any food allergies

Prices are in Singapore dollars and subject to 10% service charge plus prevailing goods & services tax

VEGETARIAN | 泰式素食

Appetizers 开胃菜		
78	ทอดมันข้าวโพด เจ Tawd Mun Kaopod 香煎甜玉米饼 Deep-fried Sweet Corn Cake served with Cucumber and Sweet Sauce	20
79	ข้าวตั งหน ้าตั้ง เจ Khao Tang Na Tang 泰式米饼锅巴 Thai Rice Cracker served with Special Thai Sauce	20
80	รวมมิตรผักทอด เจ Ruammit Pak Tawd 香炸什锦蔬菜配花生酱 Deep-fried Carrots, Young Corn, Long Bean and Broccoli served with Peanut Sauce	20
81	รื่องที่ เจ Som Tam 青木瓜色拉 Famous Thai Green Papaya Salad mixed with Tomato, Long Bean, Peanut, Chilli and Special Sauce	20
82	เต้าหู้ทอด เจ Tao Hoo Tawd炸豆腐配花生酱 Deep-fried Beancurd served with Peanut Sauce	20
83	ย้ามะมวง เจ Yam Mamuang 青芒果色拉 Green Mango Salad mixed with Roasted Coconut, Chilli and Lime Sauce	20
84	ยำสั้มโอ เจ Yam Som Oh 柚子色拉 Pomelo Salad mixed with Roasted Coconut, Chilli and Lime Sauce	20
85	ย้าวุ้นเส้น เจ Yam Woonsen 粉丝色拉 Thai Clear Noodle mixed with Assorted Vegetables, Peanut, Lemon Sauce and Chilli	20



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Soup	s 汤	S\$
86	แกงจืดเต้าหู้ขาว เจ Gaeng Jued Tao Hoo Khao 豆腐什锦汤 Clear Soup with Soft Beancurd and Mixed Vegetables	10
// A \	ทีมย้า เจ Tom Yam Vegetarian 冬炎汤 Thai Spicy Vegetarian Soup with Kaffir Lime Leaf, Lemongrass and a hint of Chilli	10
88	ตุมขา เจ Tom Kah Vegetarian 椰奶汤 Vegetarian Soun cooked with Galangal Lemongrass Coconut Milk Tamarind Juice and Chilli	12

Curry	泰式咖喱	S\$
89	แกงเผ็ดผักรวม เจ Gaeng Ped Pak Ruam 红咖喱什锦蔬菜 Mixed Vegetables, Yellow Bean, Sweet Potato with Red Curry	20
90	เขียวหวานผักรวม เจ Keow Wahn Pak Ruam青咖喱什锦蔬菜 Mixed Vegetables, Yellow Bean, Sweet Potato with Green Curry	20
91	มัสมั่น เจ Mussamun Tao Hoo Tawd 炸豆腐土豆咖喱 Brown Curry with Deep-fried Beancurd and Potato	20
92	พะแนงเต้าหู้ทอด เจ Panang Tao Hoo Tawd 炸豆腐特浓咖喱 Special Thick Curry with Deep-fried Beancurd	20
93	เ <mark>ขียวหวานมะเขือยาว เจ</mark> Keow Wahn Ma-Kua-Yaao Brinjal with Thick Green Curry	22
94	Tay Po 咖喱炸豆腐和空心菜 Tay Po Curry with Deep-fried Beancurd and Water-Spinach laced with Kaffir Lime and Cumin	22

Fried Dishes 泰式小炒		S\$
95	ผัดผักบุ้งไฟแดง เจ Phad Pak-Boong Fai Daeng 辣炒空心菜 Stir-fried Water-Spinach (Kang Kong) with Salted Soya Bean and Chilli	20
96	ผัดผักคะน้ำกับชี่อิ๊วขาว เจ Phad Pak Kanar Kab See Hue Khao 酱炒小芥兰 Stir-fried Thai Kailan with Soya Sauce	20
97	ผัดผักรวมมิตร เจ Phad Pak Ruammit	20
98	ผัดกะเพราเต้าหู้ เจ Phad Graprao Tao Hoo 辣炒豆腐 Stir-fried Beancurd with Hot Basil Leaf, Chilli and Green Peppercorn	22
	ผัดหน่อใม้ฝรั่ง เจ Phad Nor-Mai-Farang Kab Sauce Haed Hom 酱炒芦笋 Stir-fried Asparagus with Shitake Sauce	22
100	เต้าหู้สามรส เจ Tao Hoo Som Ros 炸豆腐配酸辣酱 Deep-fried Beancurd topped with Spicy and Sour Sauce	22

Rice	饭	S\$
	ข้าวอบสับปะรด เจ Khao Ohb Sapparod 泰式菠萝腰豆炒饭 Thai Pineapple Fried Rice with Cashew Nut	18
102	ข้าวผัด เจ Khao Phad Vegetarian 素式炒饭 Fried Rice cooked with Sweet Corn, Carrots, Pumpkin and Green Peas	18
	ข้าวอบหน้าเลี้ยบ เจ Khao Ohb Nam-Liaeb 黑橄榄炒饭 Fried Rice with Black Olive	18

Noodle | 面

104 ผัดไทย เจ Phad Thai Vegetarian 传统泰式炒面 Stir-fried Thai Rice Noodle cooked with Beancurd, Beansprout and Peanut in Traditional Style

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