

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!

# ※ CHEF'S RECOMMENDATIONS | 厨师推荐

		1/2 54
		S\$
20	ต้มยำกุ้ง	12
	Tom Yam Goong 冬炎虾汤 Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint o	of Chilli
1	ปูจา	14
	Poo Ja (2 pieces)   黄金蟹斗 (2个) Deep-fried Crab Meat mixed with Minced Chicken topped with Salted Egg Yolk	
68	ข้าวอบหนำเลี๊ยบ	18
00	Khao Ohb Nam-Liaeb 黑橄榄鸡肉碎炒饭	10
	Black Olive Rice with Minced Chicken in Claypot	
107	ข้าวเหนียวมะมวง	18
	Khao Neow Mamuang 芒果糯米饭	
	Glutinous Rice with Mango	
6	ส้มตำ	20
	Som Tam 青木瓜色拉 Famous Thai Green Papaya Salad mixed with Dried Shrimp, Tomato, Long Bean, Pear	lut,
	Chilli and Special Sauce	
7	ยำมะมวง	20
	Yam Mamuang 青芒果色拉	
	Green Mango Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli and Lime Sa	uce
27	แกงเขียวหวาน ไก่ เนื้อ หรือ หมู	20
	Gaeng Keow Wahn Gai, Nuer or Moo青咖喱鸡肉,牛肉或猪肉 Green Curry with Chicken, Beef or Pork	
	The Green Curry with Chicken, Beer of Fork	
79	ข้าวตั้งหน้าตั้ง เจ	20
	Khao Tang Na Tang 泰式米饼锅巴	
	Thai Rice Cracker served with Special Thai Sauce	
9	ปีกไก่สอดไส้	24
	Peek Gai Sod Sai (4 wings) 香炸填鸡翅 (4只)	
	Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs	
75	ผัดไทยกุ้งสด	24
	Phad Thai Goong Sod 传统泰式炒面	
	Stir-fried Thai Rice Noodle cooked with Prawn, Chicken and Egg in a Traditional Style	

Please advise us in advance should you have any food allergies

15	ทอดมันปลากราย Tawd Mun Pla Grai (4 pieces) 香煎炸鱼饼 (4个)	24
	Deep-fried Minced "Plagrai" Fish kneaded with Chilli Paste and served with Cucumber and Sweet Sauce	
53	ไข่เจียวเนื้อปู	26
	Kai Jiaw Nuer-Poo 蟹肉炒蛋 Fried Egg with Crabmeat	
63	ผัดพริกขิงผักบุ้ง	24
	Phad Prik Kieng Pak-Boong 辣炒空心菜 Stir-fried Water-Spinach (Kang Kong) with Prawn and Chef's Special Chilli Sauce	
66	น้ำพริกลงเรือ	26
	Nam Prik Loong Rue 香炸特色鲜蔬拼盘 Shrimp Paste with Hot Chilli, Garlic, Crispy Catfish and Salted Egg Yolk served with Assorted Fresh Vegetables and Deep-fried Vegetables	
43	ปลากระพง นึ่งมะนาว	42
	Pla Krapong Nuengmanao 泰式青柠蒸鲈鱼 Steamed Seabass with Special Lime and Chilli Sauce	
44	ปลาเกาสามรส	50
	Pla Kao Sam Ros 泰式油炸石斑鱼 Deep-fried Boneless Grouper topped with Spicy and Sour Sauce	
40	กุ้ง หรือ ปูทะเล อบวุ้นเส้น	48 / 55
	Goong or Poo Talay Ohb Woonsen 泰式砂煲烤螃蟹或大虾粉丝 Baked Prawn or Crab with Clear Noodle and Streaky Pork in Claypot	
41	กุ้ง หรือ ปูทะเล ผัดผงกะหรื่	48 / 55
	Goong or Poo Talay Phad Pong Kari 辣炒大虾或螃蟹 Stir-fried Prawn or Crab cooked with Fresh Milk, Egg, Onion and Sliced Chilli	
34	in in the second of the second	75

Tay Po Curry with Codfish and Water-Spinach (Kang Kong) laced with Kaffir Lime and Cumin

S\$

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Tay Po 咖喱鳕鱼空心菜

APPETIZERS | 开胃菜 S\$ ปูจา 14 Poo Ja (2 pieces) 黄金蟹斗 (2个) Deep-fried Crab Meat mixed with Minced Chicken topped with Salted Egg Yolk ปอเปี้ยะทอด 16 Por Peh Tawd (8 pieces) 香炸春卷 (8个) Deep-fried Spring Roll เนื้อ หรือ หมู แดดเดียว 16 Nuer or Moo Dad Deow 油炸牛肉或猪肉 Deep-fried Seasoned Beef or Pork ทอดมันขาวโพด 4 18 Tawd Mun Kaopod 香煎甜玉饼锅巴 Deep-fried Sweet Corn Cake served with Cucumber and Sweet Sauce ข้าวตั้งหน้าตั้ง 5 20 Khao Tang Na Tang 泰式米饼锅巴 Mixed Minced Chicken and Prawn with Coconut Milk served with Special Thai Rice Cracker สมตำ 20 Som Tam 青木瓜色拉 Famous Thai Green Papaya Salad mixed with Dried Shrimp, Tomato, Long Bean, Peanut, Chilli and Special Sauce ยำมะมวง 20 Yam Mamuang 青芒果色拉 Green Mango Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli and Lime Sauce ยำสมโอ 8 20 Yam Som Oh 柚子色拉 Pomelo Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli Paste and Lime Sauce



24

Peek Gai Sod Sai (4 wings) 香炸填鸡翅 (4只) Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs



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## SOUPS | 汤

S\$ ัตมยำไก 19 10 Tom Yam Gai 冬炎鸡汤 Thai Spicy Chicken Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli 20 ตมยำกุง 12 Tom Yam Goong 冬炎虾汤 Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli ตมยำปลา 21 12 Tom Yam Pla 冬炎鱼汤 Thai Spicy Fish Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli แกงจืดเตาหูขาว 22 10 Gaeng Jued Tao Hoo Khao 豆腐鸡肉鲜虾时蔬汤 Clear Soup with Soft Beancurd, Minced Chicken, Prawn and Mixed Vegetables ต้มข่าไก่ 23 12 Tom Kah Gai 椰奶鸡汤 Chicken Soup cooked with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and Chilli 24 ตมขากุง 14 Tom Kah Goong 椰奶虾汤 Prawn Soup cooked with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and Chilli ตมยำรวมมิตรทะเล 25 14 Tom Yam Ruammit Talay 冬炎海鲜汤 Thai Spicy Seafood Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

## 26 กระเพาะปลาน้ำแดง

18

Kra Prow Pla Nam Daeng 泰式潮州鱼鳔羹 Thai Teochew Fish Maw Soup with Chicken, Crabmeat and Dried Shitake Mushroom

Chef's Recommendation

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## CURRY | 泰式咖喱

		S\$
27	แกงเขียวหวาน ไก่ เนื้อ หรือ หมู Gaeng Keow Wahn Gai, Nuer or Moo青咖喱鸡肉,牛肉或猪肉 Green Curry with Chicken, Beef or Pork	20
28	แกงพะแนง เนื้อ หมู หรือ ไก่ Gaeng Panang Nuer, Moo or Gai 特浓咖喱牛肉,猪肉或鸡肉 Special Thick Curry with Beef, Pork or Chicken	20
29	แกงเผ็ดไก่ เนื้อ หมู หรือ เป็ดย่าง Gaeng Ped Gai, Nuer, Moo or Ped Yarng 红咖喱鸡肉,牛肉,猪肉或烧鸭 Thai Spicy Red Curry with Chicken, Beef, Pork or Roast Duck	20
30	เขียวหวานผัดแท้ง เนื้อ หมู หรือ ไก่ Keow Wahn Phad Haeng Nuer, Moo or Gai 炒青咖喱牛肉,猪肉或鸡肉 Stir-fried Green Curry with Beef, Pork or Chicken	20
31	แกงเขียวหวานกุ้ง Gaeng Keow Wahn Goong 青咖喱虾 Green Curry with Prawn	22
32	เขียวหวานมะเขื่อยาว Keow Wahn Ma-Kua-Yaao 炒青咖喱茄子 Brinjal with Thick Green Curry	22
33	ผัดเผ็ดปลาเกา Phad Ped Pla Kao 辣炒咖喱石斑鱼 Spicy Fried Curry with Grouper, Peppercorn and Thai Herb	28
34	เทโพ Tay Po 咖喱鳕鱼空心菜 Tay Po Curry with Codfish and Water-Spinach (Kang Kong) laced with Kaffir Lime and Cumin	75



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SEAFOOD   海鲜			
		S\$	
36	ผัดกะเพรารวมมิตรทะเล Phad Graprao Ruammit Talay 辣炒海鲜	28	
37	Stir-fried Seafood with Chilli, Hot Basil Leaf and Green Peppercorn ทอดปูนิ่ม Tawd Poo Nim 酥炸软壳蟹	38	
38	Deep-fried Soft-Shell Crab with Three Special Sauces กุ้งนึ่งกระเทียม Goong Nueng Kratiem 蒜蓉蒸大虾 Steamed King Prawn cooked with Fresh Garlic served with Special Spicy Sauce	48	
39	กุ้งเผา Goong Pao 蒜烤大虾 Thai Grilled King Prawn with Garlic and Pepper, served with Special Chilli Sauce	48	
40	กุ้ง หรือ ปูทะเล อบวุ้นเส้น Goong or Poo Talay Ohb Woonsen泰式砂煲烤螃蟹或大虾粉丝 Baked Prawn or Crab with Clear Noodle and Streaky Pork in Claypot	48 / 55	
41	กุ้ง หรือ ปูทะเล ผัดผงกะหรื่ Goong or Poo Talay Phad Pong Kari 辣炒大虾或螃蟹 Stir-fried Prawn or Crab cooked with Fresh Milk, Egg, Onion and Sliced Chilli	48 / 55	
42	กุ้งทรงเครื่อง Goong Song Krueng 恭香炸大虾 Deep-fried King Prawn cooked with Fried Garlic and Brown Pepper	48	



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# FISH 鱼

S\$

ปลากระพง นึ่งมะนาว



Pla Krapong Nuengmanao 泰式青柠 Steamed Seabass with Special Lime and Chilli Sauce



Pla Kao Sam Ros Deep-fried Boneless Grouper topped with Spicy and Sour Sauce

ปลากระพง แป๊ะซะ

Pla Krapong Paesa

蒸鲈鱼 Steamed Seabass with Preserved Plum, Garlic, Ginger, Spring Onion and Assorted Vegetables served with Special Spicy Sauce

ปลาคอดนึ่งมะนาว

Pla Cod Nuengmanao 泰式青柠蒸鳕鱼 Steamed Codfish with Special Lime and Chilli Sauce



FRIED DISHES   泰式小炒		
		S\$
47	ไกยางทานหญิง Gai Yarng Thanying 烤鸡 Thanying Grilled Spring Chicken	24
	ไข่เจียวหมูสับ หรือ ไก่สับ Kai Jiaw Moo Sub or Gai Sub 曼谷特色猪肉或鸡肉碎炒蛋 Bangkok's Favourite Fried Egg with Minced Pork or Minced Chicken	20
	ใขยัดใส้ Kai Yad Sai 鸡肉碎虾煎蛋卷 Chef's Omelette stuffed with Minced Chicken, Prawn and Mixed Vegetables	20
	ชี้โครงหมูอบน้ำผึ้ง See-Krong Moo Ohb Nam-Pung 泰式熏蜜汁排骨 Thai Favourite Smoked Pork Rib marinated with Honey	22
51	ไกผัดเม็ดมะมวง Gai Phad Med Mamuang 辣炒腰豆鸡肉 Stir-fried Chicken with Cashew Nut and Dried Hot Chilli	24
	ไข่เจียวเนื้อปู  Kai Jiaw Nuer-Poo 蟹肉炒蛋 Fried Egg with Crabmeat	26
54	ผัดกะเพราไก่ หมู หรือ เนื้อ	24

Phad Graprao Gai, Moo or Nuer 香炒辛辣鸡肉,猪肉或牛肉 Stir-fried Minced Chicken, Pork or Beef with Hot Basil Leaf, Chilli and Green Peppercorn

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VEGETABLES   蔬菜		S\$
55	ผัดผักบุ้งไฟแดง Phad Pak-Boong Fai Daeng 泰式空心菜 Stir-fried Water-Spinach (Kang Kong) with Salted Soya Bean and Chilli	20
56	ผัดผักคะน้ำปลาเค็ม Phad Pak Kanar Pla Kaem 小芥兰炒咸鱼 Stir-fried Thai Kailan with Minced Salted Fish	20
57	ผัดผักรวมมิตร Phad Pak Ruammit 什锦蔬菜 Stir-fried Mixed Vegetables with Oyster Sauce	20
58	ผัดบรอคเคอลี่กับกระเทียม Phad Broccoli Kab Kratiem 蒜香西兰花 Stir-fried Broccoli with Garlic	22
59	ผัดบรอคเคอลี่กับน้ำมันหอย Phad Broccoli Kab Nam-Mun Hoi 西兰花炒蚝油 Stir-fried Broccoli with Oyster Sauce	22
60	พัดบรอคเคอลี่ปลาเค็ม Phad Broccoli Pla Kaem 西兰花炒咸鱼 Stir-fried Broccoli with Minced Salted Fish	22
61	ผัดหน่อไม้ฝรั่ง Phad Nor-Mai-Farang  芦笋炒蚝油 Stir-fried Asparagus with Oyster Sauce	22
62	ผัดผักบุ้งกุ้งสด Phad Pak-Boong Goong Sod 泰式炒虾空心菜及虾酱 Stir-fried Water-Spinach (Kang Kong) with Prawn, Shrimp Paste and Chilli	24
63	ผัดพริกขึ่งผักบุ้ง Phad Prik Kieng Pak-Boong 泰酱炒虾空心菜 Stir-fried Water-Spinach (Kang Kong) with Prawn and Chef's Special Chilli Sauce	24
64	ผัดพริกขึ้งถั่วฝักยาว Phad Prik Kieng Tou-Er-Fag-Yao 长豆炒虾及特色辣椒酱 Stir-fried Long Bean with Prawn and Chef's Special Chilli Sauce	24
65	ผ <mark>ัดถั่วฝักยาวกุ้งสด</mark> Phad Tou-Er-Fag-Yao Goong Sod 长豆炒虾及虾酱 Stir-fried Long Bean with Prawn, Shrimp Paste and Chilli	24
66	น้ำพวิกลงเรือ Nam Prik Loong Rue 香炸特色鲜蔬拼盘 Shrimp Paste with Hot Chilli, Garlic, Crispy Catfish and Salted Egg Yolk served with Assorted Fresh Vegetables and Deep-fried Vegetables	26



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## RICE 恢 S\$ 67 ขาวอบสับปะรด 18 Khao Ohb Sapparod 泰式菠萝炒饭 Thai Pineapple Fried Rice with Sliced Chicken topped with Pork or Chicken Floss ข้าวอบหนำเลี้ยบ 68 18 Khao Ohb Nam-Liaeb 黑橄榄鸡肉碎炒饭 Black Olive Rice with Minced Chicken in Claypot 69 ขาวคลุกกะปิ 20 Khao Clook Ga-Pi 虾米酱炒饭配脆虾米及鸡肉芒果 Fried Rice with Shrimp Paste topped with Crispy Dried Shrimp, Sweet Chicken Meat and Julienned Green Mango ข้าวผัด เนื้อเค็ม หรือ หมูเค็ม 70 20 Khao Phad Nuer Kaem or Moo Kaem 牛肉或猪肉炒饭佐煎蛋 Fried Rice cooked with Seasoned Beef or Pork topped with Fried Egg ข้าวผัด กุง หรือ ปู 71 26 Khao Phad Goong or Poo 炒虾或蟹肉饭 Fried Rice with Prawn or Crabmeat ขาวสวย 72 3 / per person



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Steamed Fragrant Rice 米饭

# NOODLES | 面

		S\$
73	กวยเตี๋ยวผัดชีอิ๊ว หมู หรือ ไก่ Guey Teow Phad See-Eew Moo or Gai 炒猪肉或鸡肉粿条 Stir-fried Rice Noodle topped with Sliced Pork or Chicken and Soya Sauce	22
74	กวยเตี๋ยวราดหน้าเนื้อ หมู หรือ ไก Guey Teow Rard Nah Nuer, Moo or Gai 炒牛肉,猪肉或鸡肉芥兰泰式粿氛 Stir-fried Rice Noodle topped with Sliced Beef, Pork or Chicken and Kailan in Special Gravy	22
75	ผัดไทยกุ้งสด Phad Thai Goong Sod 传统泰式炒面 Stir-fried Thai Rice Noodle cooked with Prawn, Chicken and Egg in a Traditional Style	24
76	กวยเตี๋ยวผัดกะเพรารวมมิตรทะเล Guey Teow Phad Graprao Ruammit Talay 泰式海鲜炒粿条 Stir-fried Rice Noodle with Seafood, Minced Chilli, Hot Basil Leaf and Green Peppercorn	26
77	กวยเตี๋ยวราดหน้ารวมมิตรทะเล Guey Teow Rard Nah Ruammit Talay 泰式鲜虾鱿鱼蟹肉炒粿条 Stir-fried Rice Noodle topped with Prawn, Cuttlefish, Crab and Kailan with Special Gravy	26



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# 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

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