

## MENU – Thanying Restaurant, Amara Singapore

### **A P P E T I Z E R**

#### Poo Ja (2 pieces)

Deep-fried Crab Meat mixed with Minced Chicken in a Crab Shell topped with Salted Egg Yolk

#### Por Peh Tawd (8 pieces)

Deep-fried Spring Roll

#### Neur Dad Deow

Deep-fried Seasoned Beef

#### Moo Dad Deow

Deep-fried Seasoned Pork

#### Tawd Mun Kaopod (8 pieces)

Deep-fried Sweet Corn Cake

#### Khao Tang Na Tang

Mixed Minced Chicken and Prawn with Coconut Milk served with Special Thai Rice Cracker

#### Miang Pla-Tu

Delectable Fresh Herb Bits, Peanuts and Fried Mackerel with Palm Sugar and Tamarind Sauce in Leafy Wraps

#### Peek Gai Sod Sai (4 wings)

Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs

#### Gai Hor Bai Toey (5 pieces)

Deep-fried Marinated Chicken wrapped in Toey (Pandan Leaf)

#### Goong Now (5 pieces)

Deep-fried Marinated Prawn in Herb wrapped in Rice Sheet

#### Nam Prik Loong Rue

A Set of Typical Thai Dish. A Bowl of Shrimp Paste with Hot Chilli, Garlic, Crispy Catfish and Salted Egg Yolk served with Assorted Fresh Vegetables and Deep-fried Vegetables

#### Tawd Mun Goong (4 pieces)

Deep-fried Minced Prawn kneaded with Chilli Paste

#### Tawd Mun Pla Grai (4 pieces)

Deep-fried Minced “Plagrai” Fish kneaded with Chilli Paste

#### Toong Ngern Yuang (8 pieces)

Deep-fried Minced Chicken and Prawn wrapped in Beancurd Skin

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## SALAD

### Som Tam

Famous Thai Green Papaya Salad mixed with Dried Shrimp, Tomato, Long Bean, Peanut, Chilli and Special Sauce

### Yam Mamuang

Green Mango Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli and Lime Sauce

### Yam Som Oh

Pomelo Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli Paste and Lime Sauce

### Larb Gai

Chicken mixed with Special Thai Ingredients served with Mixed Vegetables

### Larb Moo

Pork Mixed with Special Thai Ingredients served with Mixed Vegetables

### Larb Neur

Beef Mixed with Special Thai Ingredients served with Mixed Vegetables

### Yam Nuer Yarng

Grilled Beef Seasoned With Thai Herb, Lemon Sauce, Chilli And Mint Leaf, Served With Green Salad

### Yam Moo Yarng

Grilled Pork seasoned with Thai Herb, Lemon Sauce, Chilli and Mint Leaf, served With Green Salad

### Yam Pla Dook Foo

Deep-fried Fluffy Crisp Catfish Flake seasoned with Lemon Sauce, Chilli, Onion and Julienned Green Mango

### Yam Pla Ya Plang

Deep-fried Seafood, Chicken and Cashew Nut mixed with Assorted Salad and Thai Home-Made Chilli Sauce

### Yam Ruammit Talay

Seafood Salad mixed with Onion, Chilli and Special Sauce

### Yam Woonsen

Thai Clear Noodle mixed with Seafood, Chicken, Assorted Vegetables, Lemon Sauce and Chilli

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## **S O U P**

### **Gaeng Jued Tao Hoo Khao**

Clear Soup with Soft Beancurd, Minced Chicken, Prawn and Mixed Vegetables

### **Tom Yam Gai**

Thai Spicy Chicken Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

### **Tom Kah Gai**

Chicken Soup cooked with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and Chilli

### **Tom Yam Goong**

Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

### **Tom Yam Pla**

Thai Spicy Fish Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

### **Tom Kah Goong**

Prawn Soup cooked with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and a hint of Chilli

### **Tom Yam Ruammit Talay**

Thai Spicy Seafood Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

### **Kra Prow Pla Nam Daeng**

Thai Teochew Fish Maw Soup with Chicken, Crabmeat and Dried Shitake Mushroom

## **C U R R Y**

### **Gaeng Keow Wahn Gai**

Green Curry with Chicken

### **Gaeng Keow Wahn Nuer**

Green Curry with Beef

### **Gaeng Keow Wahn Moo**

Green Curry with Pork

### **Gaeng Par Gai**

Thai Spicy Curry Chicken without Coconut Milk

### **Gaeng Par Nuer**

Thai Spicy Curry Beef without Coconut Milk

### **Gaeng Par Moo**

Thai Spicy Curry Pork without Coconut Milk

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## CURRY

**Gaeng Panang Nuer**  
Special Thick Curry with Beef

**Gaeng Panang Moo**  
Special Thick Curry with Pork

**Gaeng Panang Gai**  
Special Thick Curry with Chicken

**Gaeng Ped Gai**  
Thai Spicy Red Curry with Chicken

**Gaeng Ped Nuer**  
Thai Spicy Red Curry with Beef

**Gaeng Ped Moo**  
Thai Spicy Red Curry with Pork

**Gaeng Ped Ped Yarng**  
Thai Spicy Red Curry with Roasted Duck

**Keow Wahn Phad Haeng Nuer**  
Stir-fried Green Curry with Beef

**Keow Wahn Phad Haeng Moo**  
Stir-fried Green Curry with Pork

**Keow Wahn Phad Haeng Gai**  
Stir-fried Green Curry with Chicken

**Gaeng Keow Wahn Goong**  
Green Curry with Prawn

**Keow Wahn Ma-Kua-Yao**  
Brinjal with Thick Green Curry

**Phad Ped Pla Kao**  
Spicy Dry Curry with Grouper, Peppercorn and Thai Herbs

**Tay Po**  
Tay Po Curry with Codfish, laced with Water-Spinach, Kaffir Lime and Cumin

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## SEAFOOD

### Pla-Muerk Tawd Kratiem

Deep-fried Cuttlefish with Garlic served with Chilli Sauce

### Phad Graprao Ruammit Talay

Stir-fried Seafood with Chilli, Hot Basil Leaf and Green Peppercorn

### Goong Nueng Kratiem

Steamed King Prawn cooked in Fresh Garlic served with Special Spicy Sauce

### Goong Pao

Thai Grilled King Prawn with Garlic and Pepper, served with Chilli Special Sauce

### Goong Ohb Woonsen

Baked Prawn with Clear Noodle and Streaky Pork

### Poo Talay Ohb Woonsen

Baked Sea Crab with Clear Noodle and Streaky Pork

### Goong Phad Pong Kari

Stir-fried Prawn cooked in Fresh Milk, Egg, Onion and Sliced Chilli

### Poo Talay Phad Pong Kari

Stir-fried Sea Crab cooked with Fresh Milk, Egg, Onion and Sliced Chilli

### Goong Song Krueng

Deep-fried King Prawn cooked with Fried Garlic and Brown Pepper

### Pla Kao Sam Ros

Deep-fried Boneless Grouper topped with Thai Spicy and Sour Sauce

### Pla Krapong Nuengmanao

Steamed Seabass with Special Lime and Chilli Sauce

### Pla Krapong Paesa

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

### Tawd Poo Nim

Deep-fried Soft-Shell Crab with Three Special Sauces

### Sridar Lui Fai

Deep-fried King Prawn topped with Chef's Seasoning

### Pla Cod Nuengmanao

Steamed Codfish with Special Lime and Chilli Sauce

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## **FRIED DISHES**

### **Gai Yarng Thanying**

Thanying Grilled Spring Chicken

### **Kai Jiaw Moo Sub**

Bangkok's Favourite Fried Egg with Minced Pork

### **Kai Jiaw Gai Sub**

Bangkok's Favourite Fried Egg with Minced Chicken

### **Kai Yad Sai**

Chef's Omelette stuffed with Minced Chicken, Prawn and Mixed Vegetables

### **See-Krong Moo Ohb Nam-Pung**

Thai Favourite Smoked Pork Rib marinated with Honey

### **Gai Phad Med Mamuang**

Stir-fried Chicken with Cashew Nut and Dried Hot Chilli

### **Kai Jiaw Nuer-Poo**

Fried Egg with Crabmeat

### **Goong Krabueng**

Deep-fried Prawn Pancake

### **Phad Graprao Gai**

Stir-fried Minced Chicken with Hot Basil Leaf, Chilli and Green Peppercorn

### **Phad Graprao Moo**

Stir-fried Minced Pork with Hot Basil Leaf, Chilli and Green Peppercorn

### **Phad Graprao Nuer**

Stir-fried Minced Beef with Hot Basil Leaf, Chilli and Green Peppercorn

### **Pre-Eu Wahn Pla**

Sweet and Sour Fish

### **Pre-Eu Wahn Goong**

Sweet and Sour Prawn

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## VEGETABLES

### Phad Pak-Boong Fai Daeng

Stir-fried Water-Spinach (Kang Kong) with Salted Soya Bean and Chilli

### Phad Pak Kanar Pla Kaem

Stir-fried Thai Kailan with Minced Salted Fish

### Phad Pak Ruammit

Stir-fried Mixed Vegetables with Oyster Sauce

### Phad Broccoli Kab Kratiem

Stir-fried Thai Broccoli with Garlic

### Phad Broccoli Kab Nam-Mun Hoi

Stir-fried Broccoli with Oyster Sauce

### Phad Broccoli Pla Kaem

Stir-fried Broccoli with Minced Salted Fish

### Phad Nor-Mai-Farang

Stir-fried Asparagus with Oyster Sauce

### Phad Pak-Boong Goong Sod

Stir-fried Water-Spinach (Kang Kong) with Prawn, Shrimp Paste and Chilli

### Phad Prik Kieng Pak-Boong

Stir-fried Water-Spinach (Kang Kong) with Prawn and Chef's Special Chilli Sauce

### Phad Prik Kieng Tou-Er-Fag-Yao

Stir-fried Long Bean with Prawn and Chef's Special Chilli Sauce

### Phad Sator Goong Sod

Stir-fried Petai Beans with Prawn, Shrimp Paste and Chilli

### Phad Tou-Er-Fag-Yao Goong Sod

Stir-fried Long Bean with Prawn, Shrimp Paste and Chilli

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## RICE

### Khao Ohb Sapparod

Thai Pineapple Fried Rice with Sliced Chicken topped with Pork or Chicken Floss

### Khao Ohb Nam-Liaeb

Black Olive Rice with Minced Chicken

### Khao Clook Ga-Pi

Fried Rice with Shrimp Paste topped with Crispy Shrimp, Sweet Chicken Meat and Julienned Green Mango

### Khao Phad Nuer Kaem

Fried Rice cooked with Seasoned Beef topped with Fried Egg

### Khao Phad Moo Kaem

Fried Rice cooked with Seasoned Pork topped with Fried Egg

### Khao Phad Goong

Fried Rice with Prawns

### Khao Phad Poo

Fried Rice with Crabmeat

### Steamed Fragrant Rice

## NOODLE

### Guey Teow Phad See-Eew Moo

Stir-fried Rice Noodle topped with Sliced Pork and Soya Sauce

### Guey Teow Phad See-Eew Gai

Stir-fried Rice Noodle topped with Sliced Chicken and Soya Sauce

### Guey Teow Rard Nah Neur

Stir-fried Rice Noodle topped with Sliced Beef and Kalian in Special Gravy

### Guey Teow Rard Nah Moo

Stir-Fried Rice Noodle topped with Sliced Pork and Kalian in Special Gravy

### Guey Teow Rard Nah Gai

Stir-Fried Rice Noodle topped with Sliced Chicken and Kalian in Special Gravy

### Phad Thai Goong Sod

Stir-fried Thai Rice Noodle cooked with Prawns, Chicken and Egg in a Traditional Style

### Guey Teow Phad Graprao Ruammit Talay

Stir-Fried Rice Noodle with Seafood, Minced Chilli, Hot Basil Leaf and Green Peppercorn

### Guey Teow Rard Nah Ruammit Talay

Stir-Fried Rice Noodle topped with Prawns, Cuttlefish, Crab and Kalian in Special Gravy

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## DESSERT

### Taptim Benjarong

Water chestnut, Jackfruit and Young Coconut in Coconut Milk and Syrup

### Mamuang

Fresh Mango

### Pol-Lamai Ruam

Assorted Seasonal Fresh Fruits

### Kanom Thai Ruam

Assorted Thai Cakes of the day

### Khao Neow Mamuang

Glutinous Rice with Mango

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