

Thara Thong

Royal Thai Cuisine

Thai food has become a culinary art, highly praised by world gourmets. It is a cuisine which owes much influence to the Indian and Chinese cultures, using fresh herbs and spices including garlic, coriander, lemongrass, mint and chilies

Thai dishes must not be predominantly hot but should reach a perfect harmony in taste and aroma. A meal consists of at least three dishes with rice served at the same time. As there is no particular sequence in eating, each dish can be tasted at will.

At Thara Thong, means “The Golden River”, we take care in preparing cuisine from recipes handed down for centuries, adjusted to today’s taste and served in an authentic manner. For those in search of true Thai cuisine, we invite you to experience the aroma and flavors of Thara Thong – Thai Cuisine, our best kept secret.

เซ็ตอาหารว่าง  *Signature Sharing Plates*

เรือนเพชร ❖ *Ruan Phet* ❖ 550

Papaya salad wrapped with rice paper and shrimp

Chicken satay

Deep-fried crab meat with minced prawn and minced chicken

Flower shaped dumpling filled with minced herbal prawn

เรือทอง ❖ *Ruan Thong* ❖ 550

Deep-fried corn cakes

Combination of grated coconut, lime, shallot, ginger, dry shrimp and crispy peanut wrapped with Cha-Plu leaf in crispy cups

Deep-fried salmon salad with Thai spicy herbs

Sweet and sour crispy noodles topped with deep-fried prawn

เรือแพ ❖ *Ruan Pae* ❖ 550

Grilled pork topped with garlic and lime sauce

Deep-fried vegetables spring roll

Deep-fried rice cracker topped with stir-fried minced pork and peanut

Fried shrimp ball with lemongrass sauce




Prices are subject to 10% service charge and applicable government tax.

If you have any special dietary needs or restrictions,


please inform the restaurant manager.

ยำ  *Spicy Herb Salads*

ยำส้มโอ ❖ *Yum Som-O Goong* ❖ 420 
Pomelo salad with shrimp and coconut flake

แซ่ร้งว่าปลาฟู ❖ *Sang Wa Pla Foo* ❖ 380 
Spicy boiled prawn salad with lime sauce and aromatic Thai herbs served with crispy fish

ต้มยำ  *Spicy Soup*


ต้มยำกุ้งแม่น้ำ ❖ *Tom Yum Goong Mae Nam* ❖ 420 
Traditional spicy soup with river prawns, lime juice and chili flavored with lemongrass

อาหารจานหลัก  *Main Dishes*

เนื้อริบอายส์วากิวย่างจิ้มแจ่ว ❖ *Rib Eye Wagyu Yang Jim Jaew* ❖ 1,200
Grilled Rib Eye Wagyu 240 days grain-fed Marble 4 with Tamarind dressing served with steamed sticky rice

ก๋วยเตี๋ยวผัดไทล็อบสเตอร์ ❖ *Guay Tiew Pad Thai Lobster* ❖ 950
Wok-fried rice noodle with Maine lobster, bean curd, bean sprout, preserved radish and grated peanut

อกเป็ดรมควันราดซอสกระเพรา ❖ *Aouk Ped Rom Kwan Rard Sauce Kra Prow* ❖ 450 
Fried smoked duck breast with hot basil and hot chili

พะเนียงซี่โครงหมู ❖ *Phanaeng Sie Krong Moo* ❖ 480 
Pork spare ribs in red thick curry and peanut



Medium



Spicy



Very spicy



Vegetarian

อาหารว่าง *Appetizers*

ช่อมาลี ❖ *Chor Malee* ❖ 300

Flower shaped dumpling filled with minced herbal prawn and pork

ทอดมันสองเกลอ ❖ *Thord Mun Song Gleur* ❖ 420

Deep-fried shrimp and fish cake

สะเต๊ะรวมมิตร ❖ *Satay Ruam Mitr* ❖ 480

Traditional Thai pork, chicken and beef satay served with peanut sauce

เมี่ยงคำ ❖ *Mieng Kam* ❖ 290

Combination of grated coconut, lime cube, shallot, ginger, dried shrimp and crispy peanut wrapped in Cha-Plu leaves

ไก่ห่อใบเตย ❖ *Gai Hor Bai Toey* ❖ 290

Fried marinated chicken wrapped in pandanus leaves

กุ้งห่มผ้า ❖ *Goong Hom Par* ❖ 320

Deep-fried shrimp spring rolls

ปูจ๋า ❖ *Poo Ja* ❖ 290

Deep-fried crab meat and minced pork



Medium



Spicy



Very spicy



Vegetarian


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ยำ *Spicy Herb Salads*

ส้มตำไก่ย่างสมุนไพร ❖ *Som Tum Gai Yang Samoon Prai* ❖ 320 
Spicy green papaya salad with grilled Thai herbs marinated chicken


ยำไก่มะม่วง ❖ *Yum Gai Ma Muang* ❖ 320 
Spicy grilled chicken salad with mango and cashew nut

ยำเนื้อย่าง ❖ *Yum Nua Yang* ❖ 380 
Grilled beef spicy salad

ปลาแซลมอนรสเด็ด ❖ *Pla Salmon Rod Ded* ❖ 390 
Spicy salmon tartar with coriander lime sauce

ยำวุ้นเส้นโบราณ ❖ *Yum Woon Sen Bo-Lan* ❖ 320 
Spicy vermicelli salad with minced pork and shrimps

แกงจืดและต้มยำ *Clear and Spicy Soup*

ต้มข่าไก่ ❖ *Tom Kha Gai* ❖ 320 
Chicken in Coconut milk soup with mushroom

แกงจืดเต้าหู้หมูหรือไก่และผัก ❖ *Kaeng Jurd Taow Hoo Moo rue Gai lae Phak* ❖ 320
Clear soup with tofu, minced pork or minced chicken and vegetables



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เลือกประเภทเนื้อสัตว์ *Your Choice of Proteins*

ปลา *Fish*

ปลาแซลมอน ❖ *Pla Salmon* ❖ 550
Salmon 160 grams

ปลาหิมะ ❖ *Pla Hima* ❖ 990
Snow Fish 160 grams

ปลากระพง ❖ *Pla Krapong*
Seabass – Whole 150 grams ❖ 650
Seabass – Fillet 120 grams ❖ 550

อาหารทะเล *Seafood*

กุ้งลายเสือ ❖ *Goong Lai Seur* ❖ 800
Tiger Prawn 2 pcs.

กุ้งแชบ๊วย ❖ *Goong Chae Buay* ❖ 600
White Prawn 5 pcs.

ปูหิมะ ❖ *Poo Nimm* ❖ 620
Soft-Shell Crab 3 pcs.

กุ้งแม่น้ำ ❖ *Goong Mae Namm* ❖ 800
River Prawn 3 pcs.

กุ้งล็อบสเตอร์ ❖ *Goong Lobster* ❖ 1200*
Whole Maine Lobster 1 pcs.

ทะเลรวมมิตร ❖ *Talay Ruam Mitr* ❖ 600
Mixed Seafood

* *Items not available for discount*
See next page for Choice of Preparation



Medium



Spicy



Very spicy




Vegetarian



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ผัด  *Stir-Fried*

ซอสพริกไทยดำ ❖ *Sauce Prik Thai Dahm* 
Deep-fried or pan-fried with black pepper sauce

ซอสกระเพรา ❖ *Sauce Kraprao*  
Stir-fried with hot basil sauce

ซอสมะขาม ❖ *Sauce Ma-Kham*
Deep-fried or pan-fried with tamarind sauce



ซอส 3 รส ❖ *Sauce Sam Rod*  
Deep-fried or pan-fried with a blend of sweet, sour and spicy sauce

นึ่งมะนาว ❖ *Neung Ma-Now*   
Steamed with chili, garlic and lime sauce

เปรี้ยวหวาน ❖ *Priew Warn*
Deep-fried or pan-fried with sweet and sour sauce

ผงกะหรี่ ❖ *Pong Karee*
Stir-fried with yellow curry

ผัดฉ่าจันทน์ร้อน ❖ *Pad Char Jan Ron*   
Stir-fried with mixed spicy Thai herbs

ฉู่ฉี่ ❖ *Chu Chee*  
Thick red curry



Medium



Spicy



Very spicy



Vegetarian

เลือกประเภทเนื้อสัตว์ *Your Choice of Proteins*

เนื้อสัตว์ปีก *Poultry*

ไก่ ❖ *Gai* ❖ 420
Chicken 150 grams

เป็ด ❖ *Ped* ❖ 480
Duck 200 grams

เนื้อแดง *Meat*

หมู ❖ *Moo* ❖ 420
Pork 150 grams

เนื้อ ❖ *Nua* ❖ 480
Beef 200 grams


** Items not available for discount
See next page for Choice of Preparation*



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เลือกวิธีการปรุงอาหาร *Choice of Preparation*

ผัด *Stir-Fried*

ซอสกระเพรา ❖ *Sauce Kraprao* 
Stir-fried with hot basil sauce


ผัดเม็ดมะม่วง ❖ *Pad Med Mamuang*
Stir-fried with cashew nuts

ซอสตะไคร้ ❖ *Sauce Takrai*
Stir-fried with lemongrass sauce


ผัดน้ำมันหอย ❖ *Pad Nam Mun Hoi*
Stir-fried with oyster sauce

เปรี้ยวหวาน ❖ *Priew Warn*
Deep-fried or pan-fried with sweet and sour sauce


เผ็ดและแพง *Curry and Spicy Dishes*

แพง ❖ *Panaeng* 
Spicy thick red curry

แกงเผ็ดใบชะพลู ❖ *Kaeng Ped Bai Cha-Plu* 
Red curry and Cha-Plu Leaf

แกงมัสมั่น ❖ *Kaeng Mussaman* 
Mussaman curry

แกงเขียวหวาน ❖ *Kaeng Kiew Wan* 
Green curry

แกงเผ็ด ❖ *Kaeng Phed* 
Red curry with pineapple, grape and lychee

 *Medium*

 *Spicy*

 *Very spicy*

 *Vegetarian*

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ข้าวและก๋วยเตี๋ยว Rice and Noodles

ข้าวผัดหมู ไก่ หรือเนื้อ ❖ *Kao Pad Moo Gai Rue Nua* ❖ 300

Fried rice with pork, chicken or beef

ข้าวผัดกุ้ง หรือปู ❖ *Kao Pad Goong Rue Puu* ❖ 350

Fried rice with prawn or crabmeat

ข้าวผัดสับปะรด ❖ *Kao Pad Subparod* ❖ 360

Fried Rice with pineapple, shrimp and chicken

ก๋วยเตี๋ยวผัดไทกุ้ง ❖ *Guay Tiew Pad Thai Goong* ❖ 380

Wok-fried rice noodle with shrimps, bean curd, bean sprout, preserved radish and grated peanut

ก๋วยเตี๋ยวผัดไทไก่ ❖ *Guay Tiew Pad Thai Gai* ❖ 350

Wok-fried rice noodle with chicken, bean curd, bean sprout, preserved radish and grated peanut

ก๋วยเตี๋ยวผัดซีอิ้ว หมู ไก่ หรือเนื้อ ❖ *Guay Tiew Pad Si Ew Moo Gai Rue Nua* ❖ 350

Stir-fried large noodles with pork, chicken or beef in dark soy sauce and vegetable



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อาหารจานเคียง Side Dishes

ผัดผักรวมมิตร ❖ *Pad Pak Ruam Mitr* ❖ 180 


Stir-fried assorted vegetables

เปาะเปี๊ยะทอด ❖ *Por Pia Thord* ❖ 200 

Fried spring rolls filled with soy bean, vermicelli, cabbage and bean sprout

ทอดมันข้าวโพด ❖ *Thord Mun Kao Pod* ❖ 180 

Deep-fried corn cakes

แพนงผัก ❖ *Panaeng Pak* ❖ 220 


Assorted vegetables in thick red curry

ผัดผักบุ้ง ❖ *Pad Pak Boong* ❖ 180 

Stir-fried morning glory with garlic, chili and soy sauce

เต้าหู้ทอดราดซอสกระเพราผัก ❖ *Taow Hoo Thord Kra Prow Phak* ❖ 180 

Deep-fried tofu topped with vegetable hot chili and hot basil

แกงเขียวหวานผักและเต้าหู้ ❖ *Kaeng Kiew Wan Phak Lak Taow Hoo* ❖ 220 

Green vegetable and tofu curry

ลาบเต้าหู้เห็ดถอบ ❖ *Larb Taow Hoo Hed Grob* ❖ 180 

Deep-fried tofu and crispy Bhutan oyster mushroom with herbs salad



Medium



Spicy



Very spicy



Vegetarian

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ข้าวเหนียวมะม่วง ❖ *Kao Niew Ma Muang* ❖ 280

Fresh mango with fragrant glutinous rice

ผลไม้รวม ❖ *Pol La Mai Ruam* ❖ 220

Assorted seasonal fresh fruits

ไอศกรีมกะทิสด ❖ *Ice Cream Kati Sod* ❖ 220

Homemade coconut ice cream with condiments

ทับทิมกรอบ ❖ *Tub Tim Grob* ❖ 220

Ruby color water chestnut in coconut milk

มะม่วงพานาคอตต้า ❖ *Mamuang Panna Cotta* ❖ 250

Mango Panna cotta

ชีสเค้กชาไทย ❖ *Cheesecake Cha Thai* ❖ 250

Thai Tea Cheesecake



Medium



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Very spicy



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