

thanying
Thanying Restaurant

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!



	S\$
Tom Yam Goong 冬炎虾汤	12
Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli	
Poo Ja (2 pieces) 黄金蟹斗 (2个)	14
Deep-fried Crab Meat mixed with Minced Chicken in a Crab Shell topped with Salted Egg Yolk	
Khao Ohb Nam-Liaeb 黑橄榄鸡肉碎炒饭	17
Black Olive Rice with Minced Chicken	
Khao Neow Mamuang 芒果糯米饭	17
Glutinous Rice with Mango	
Som Tam 青木瓜色拉	18
Famous Thai Green Papaya Salad mixed with Dried Shrimp, Tomato, Long Bean, Peanut, Chilli and Special Sauce	
Yam Mamuang 青芒果色拉	18
Green Mango Salad Mixed with Chicken, Prawn, Roasted Coconut, Chilli and Lime Sauce	
Gaeng Keow Wahn Gai, Nuer or Moo	18
青咖喱鸡肉, 牛肉或猪肉	
Green Curry with Chicken, Beef or Pork	
Khao Tang Na Tang 泰式米饼锅巴	18
Mixed Minced Chicken and Prawn with Coconut Milk served with special Thai Rice Cracker	
Peek Gai Sod Sai (4 wings) 香炸填鸡翅 (4只)	20
Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs	
Phad Thai Goong Sod 传统泰式炒面	20
Stir-fried Thai Rice Noodle cooked with Prawns, Chicken and Egg in a Traditional Style	
Tawd Mun Pla Grai (4 pieces) 香煎炸鱼饼 (4个)	22
Deep-fried Minced "Plagrai" Fish kneaded with Chilli Paste	

S\$

Kai Jiaw Nuer-Poo 蟹肉炒蛋

26

Fried Egg with Crabmeat

Phad Prik Kieng Pak-Boong 泰酱炒虾空心菜

22

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

Nam Prik Loong Rue 香炸特色鲜蔬拼盘

22

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

Pla Krapong Nuengmanao 泰式青柠蒸鲈鱼

40

Steamed Seabass with Special Lime and Chilli Sauce

Pla Kao Sam Ros 泰式油炸石斑鱼

48

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

Tay Po 咖喱鳕鱼空心菜

60

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

VEGETARIAN

S\$

Tawd Mun Kaopod 香煎甜玉米饼

18

Deep-fried Sweet Corn Cake

Som Tam 青木瓜色拉

18

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

Yam Mamuang 青芒果色拉

18

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

Tao Hoo Som Ros 炸豆腐配酸辣酱

20

Deep-fried Beancurd topped with Spicy and Sour Sauce

Keow Wahn Pak Ruam 青咖喱什锦蔬菜

18

Mixed Vegetables, Yellow Bean, Sweet Potato with Green Curry

Phad Graprao Tao Hoo 辣炒豆腐

20

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



9 ปีกไก่ทอดไส้
Peek Gai Sod Sai
香炸填鸡翅

ร้านผัดจิ้ง
Thanying Restaurant



1 | ปูฉา
Poo Ja
黄金蟹斗

ร้านทอง
Thanying Restaurant

29 | แกงเผ็ดเป็ดย่าง
Gaeng Ped Ped Yarng
红咖喱烧鸭



ร้านหจก
Thanying Restaurant

27 | แกงเขียวหวาน ไก่
Gaeng Keow Wahn Gai
青咖喱鸡肉



41 | กุ้ง ผัดผงกะหรี่
Goong Phad Pong Kari
辣炒大虾



40 | กุ้ง หรือ ปูทะเล อบวุ้นเส้น
Goong or Poo Talay Ohb Woonsen
泰式砂煲烤螃蟹或大虾粉丝

BEVERAGE | 飲品

S\$

THANYING SPECIAL

Thai Iced Tea	7
Lemongrass Tea	7
Lemongrass & Lime Blend	7
Butterfly Pea Tea	7

MINERAL WATER

Perrier (330ml)	6
Perrier (750ml)	12
Fiji (500ml)	7
Fiji (1000ml)	12

JUICES

Mango	7
Pineapple	7
Pink Guava	7
Thai Coconut	8
Lime	9

SOFT DRINKS

Coke	6
Coke Light	6
Ginger Ale	6
Sprite	6

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

S\$

COFFEE

Coffee	6
Decaffeinated Coffee	6
Single Espresso	6
Double Espresso	8
Cappuccino	7
Café Latte	7

TEA

English Breakfast Tea	6
Earl Grey Tea	6
Peppermint Tea	6
Chamomile Tea	6
Chrysanthemum Tea	7
Pu Erh Tea	7
Oolong Tea	7

BEER & STOUT

Tiger Draught	12
Singha	12
Heineken	12
Guinness Stout	13

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

Wine | 葡萄酒

S\$

House Wine

WHITE

Glass

Bottle

HW1 Calabria Family Wines "Little Stones"

13

65

Chardonnay, South Eastern Australia

Unoaked crisp style Chardonnay, displays upfront aromatics of stone fruits and peach blossom. The palate is refreshing and flavourful. Displaying characters of tropical fruit.

HW2 Calabria Family Wines "Okiwi Bay"

14

70

Sauvignon Blanc, South Eastern Australia

Very pale yellow-gold in appearance with green hues. An intensely aromatic wine with a fragrance of gooseberry, nectarine, and grapefruit; the vibrant palate is rich with a deliciously dry finish, due to the typical Marlborough acidity.

RED

HR1 Calabria Family Wines "Little Stones"

13

65

Cabernet Sauvignon, South Eastern Australia

Aromatic red wine with plum and berries. The palate filled with red berries couples by soft and refined tannin and red fruits. Smooth and velvet finish.

Champagne / Sparkling Wine

C1 Champagne Gosset Grand, Epernay, France

270/bottle

Blanc de Blancs NV

On the nose it is both mineral and floral, with aromas of flowers mixed with white fruits, apricot and Mirabelle plum. There are very light notes of lemon and other citrus fruits, crystallised quince and honey. On the palate it is harmonious, complex and delicate, with great freshness. It is crisp and well-structured champagne with a gentle silky finish.

C2 Moet & Chandon Imperial Brut, France

160/bottle

La Cuvee Brut NV

A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish.

C3 Bortolomiol "Miol" Prosecco DOC Treviso

85/bottle

Extra Dry NV

Simple, quality traditional Italian sparkling wine. Clear straw yellow in colour, with fine and smooth bubbles, fruity and harmonious finish. Definitely a beautiful aperitif, perfect with salad, cold dishes, steamed seafood with light sauce.

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Singapore

Flagship Restaurant

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