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MADIVARU MALDIVES

BAAN TALAY

Thai Menu

Starters

BEEF LARB   28
Minced Angus beef, Thai herbs, egg-yolk prik-nahm-plah dressing,
served with rice crackers and fresh Thai vegetables

THAI OMELETE   22
A twist on a Thai classic; crispy potatoes, aromatic lime oil,
pickled chilli peppers, grilled spring onion, small prawns

TUNA TARTARE   25
Bangkok yellowfin tuna tartare, served with mild dill,
fresh and crispy shallots and crunchy squid ink sago crackers

SATAY
Char-grilled satays of pork or chicken;
skewers, marinated in a rich blend of curry powder and other
spices, served with a creamy, homemade peanut sauce and a
cucumber ribbon and red shallot salad
Pork belly   22
Chicken   20

RICE-NET SPRING ROLLS   26
Deep-fried sea prawn meat and succulent chicken,
wrapped in rice-net spring roll paper,
served with Asian turmeric tartar sauce

Salads

TUNA AND ROE SALAD   28
Seared tuna, mint and coriander leaves, roasted peanuts,
shallots, green mango, Thai spiced dressing, salmon roe

PRAWN SALAD   26
Small river prawns, mint and coriander leaves, cooling cucumber,
Asian celery, 'Madan' sour cucumber, mangosteen, red shallots,
green mango, bird's-eye dressing and dried prawn floss

SOM TAM   26
Som Tam salad, green papaya, toasted peanuts, French fine beans,
heirloom tomatoes, dried shrimp and Som Tam dressing

BANANA BLOSSOM   22
Banana-blossom and heart-of-palm salad, crispy shallots, roasted
peanuts, in an Asian tamarind and coconut dressing

Soups

TOM YUM SOUP
An iconic dish served in a contemporary way;
slightly thicker soup simmered in a concentrated river prawn broth,
alongside fresh tomato, seasonal mushrooms and coriander
White sea prawn   26
Mixed seafood   32

TOM KHA SOUP
A taste of Thailand known around the world;
soup from lemongrass, galangal, coriander and coconut
Chicken   22
White sea prawn   26

Prices are in USD and are inclusive of 16% tax. A 10% service charge applies.

Mains

MUSSAMAN CURRY   45
Braised lamb shanks in aromatic massaman curry,
young coconut and roasted peanuts served with pickled
vegetables and roti

VEGETARIAN THAI GREEN CURRY   34
Traditional green curry, apple eggplants, tofu, basil, accompanied
by pickles and crispy morning glory

PRAWN PAD THAI   36
Pad Thai Goong, fresh rice noodles with tamarind and palm
sugar sauce, served with grilled large river prawns, bean sprouts,
spring onion and seasoned with crushed peanuts

VEGETABLE PAD THAI   32
Stir fried rice noodles with bean sprouts, ground peanuts, tofu and
assorted vegetables

PINEAPPLE FRIED RICE
Stir-fried rice with pineapple, curry powder, cashew nuts, peas,
scallions, onions, carrots and egg
Seafood   38
Vegetarian   29

GRILLED BBQ PORK RIBS   42
Thai BBQ pork ribs with chilli paste, slow cooked on the char-grill
and served with grilled green lime, pickles, Nam Jim Jaew
(Thai chilli dipping sauce)

CHOO CHEE FISH   36
A traditional Thai curry sauce known for its creamy texture and
vibrant flavours; crispy reef fish coated in this fantastic curry sauce,
enhanced by milk-pickled pineapple and curry leaves

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Sides Dishes

KOW   12
Steamed fragrant rice

KOW NEOW   12
Thai sticky rice

WOK- FRIED VEGETABLES   12
Wok-fried assorted vegetables, soya bean curd

THAI CUCUMBER SALAD   12
Thai cucumber salad made with sliced cucumber, coriander,
and peanuts in a sweet and tangy vinaigrette

SOM TAM SALAD   12
Som Tam salad, green papaya, toasted peanuts, French fine beans,
heirloom tomatoes, dried shrimp and Som Tam dressing

Dessert

MANGO WITH STICKY RICE   18
Sweet fresh mango, sticky rice
topped with luscious, hot coconut cream

FRIED BANANA   18
Deep-fried rice wrapped banana served with Thai tea and ice cream

MAMUANG NAM PLA WAN   18
Tart from unripe mango slices, sweetened fish sauce, chillies,
and dry shrimp dip

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