

THE ROYAL BUDHA

The diverse food of Thailand reveals a great deal about the country, it is a palimpsest of its political history, its trade, and its geography.

Thailand sits between the cultural and political powers of India and China, and its food is clearly influenced by both. Yet Thailand's food, like her people, has maintained its own distinct identity.

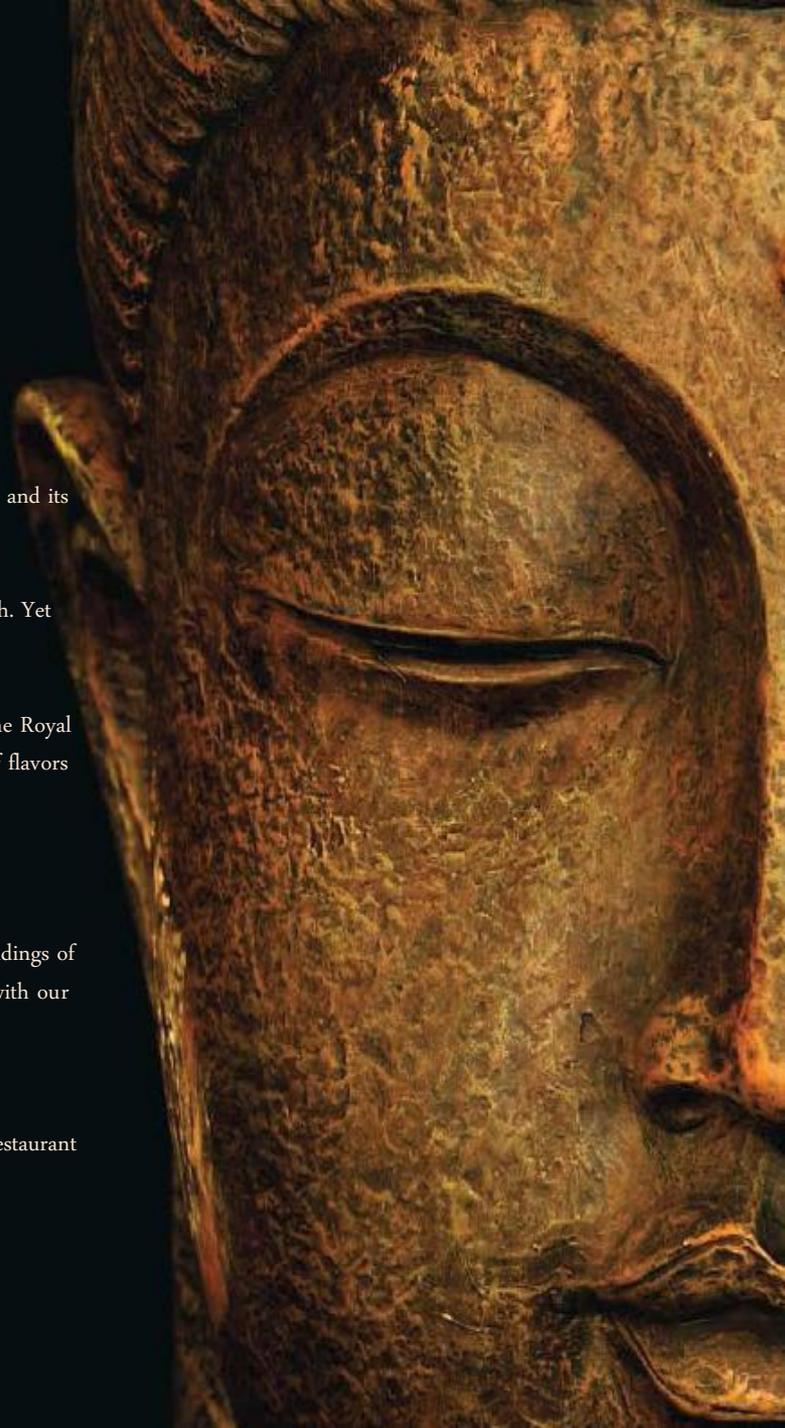
The Royal Budha echoes the sentiment of this country and these hallmarks of Thailand are worth searching out in The Royal Budha's extensive menu; assertive heat; deep muskiness; depth of spice; shots of citrus; silken textures, and a blend of flavors that evoke life in one of the world's most gastronomically sophisticated countries.

You will discover, that the food at The Royal Budha rings all these bells.

We are sure you will find that the freshness and subtlety of extensive menu is aptly resonated in the beautiful surroundings of this highly couriered fine dining restaurant in its high spec designs. However you will only be lured time after time with our specialty

Chef Sanya creations of authentic dishes

We hope by the end of your experience at **The Royal Budha**, you will have been treated as Royalty as the name our restaurant implies





APPETIZER AND SALAD

Mild*
Medium spicy**
Spicy***
Very spicy****

01. **PHO PAIH PAK TOD**
Deep fried vegetable spring rolls
served with sweet chili sauce
02. **GAI,REO NUAO SATAY***
Grilled chicken or beef satay
with Thai peanut sauce
03. **SUM TUM GOONG SOD****
Thai green papaya salad with prawns and peanuts
04. **PIHA NUAO MA KHUEA ON**
Grilled beef salad with crispy Thai eggplant
in Thai chili paste
05. **PIHA PLA MUEK****
Squid salad with lemongrass
in spicy Thai chili dressing
06. **LAP PAD YANG****
Roasted duck salad with rice crispy Thai dressing
07. **THOD MAN GOONG**
Deep fried minced prawn cakes with palm sauce

ISAAAN (NORTH EASTERN THAI STLYE)

08. **SOM TUM ISAN *****
Spicy green papaya salad
09. **LAB GAI TOD****
Deep fried minced chicken salad
with spicy rice crispy



SOUP

10. **TOM YAM POTACK TALAY****
Seafood with lemongrass galangal and hot basil
11. **TOM YAM GAI ****
Chicken with lemongrass galangal and mushroom
12. **TOM YANG GOONG *****
Traditional Thai spicy prawn soup with chili,
lemongrass, galangal and lemon juice
13. **TOM YAM PHAK****
Vegetables with lemongrass, galangal
lime and coriander leaves



MAIN COURSE

Mild*
Medium spicy**
Spicy***
Very spicy****

14. **PAD PRAK RUM (v)**
Wok fried mixed vegetables with oyster sauce
15. **PHAD KRA PRAW TIOUN (v) ****
Wok fried tofu with Thai hot basil and soya sauce
16. **KEANG PHET PAK****
Thai vegetables in red curry with coconut milk and Thai basil
17. **PHAD KA NA (v)**
Wok fried Thai broccoli with Thai bean paste
18. **KEANG PHET GAI *****
Chicken red curry in coconut milk, pineapple & basil leaves
19. **GAI PAD KA PROW*****
Wok fried chicken with hot basil and oyster sauce
20. **GANG DANG GAI****
Chicken green curry with Thai eggplant, coconut milk and basil
21. **GAI RUO NUAO PED GHING ONN *****
Wok fried chicken or beef with young ginger and soy bean paste
22. **PAD PHAD KEE MEOW*****
Wok fried spicy roasted duck with young peppercorn, red chili paste and Thai basil





MAIN COURSE

Mild*
Medium spicy**
Spicy***
Very spicy****

23. **NUAO PED BAI KRA PROW *****
Wok fried beef with basil, chili, black soya and oyster sauce
24. **NEAL KHANA NUM MAMHORY**
Wok fried sliced beef with Thai broccoli and oyster sauce
25. **NUAO PAD PRIK THAI ONN *****
Wok fried beef with young peppercorn and red chili
26. **PAL KHAW NUENGMANAW *****
Steamed cream dory fish fillet with Thai lemon dressing
27. **PAL READ PRINK*****
Fried crispy cream dory fillet with 3 flavors spicy sauce
28. **PAL PAD PAI*****
Wok fried cream dory fish fillet with chili, lemon grass and Thai herbs
29. **KEANG LUENG PLA ****
Fish fillet in yellow curry with coconut milk and potato





MAIN COURSE

Mild*
Medium spicy**
Spicy***
Very spicy****

30. PAL MRUK PAD CHA ***

Wok fried squid with Thai herbs and hot basil

31. KEANG KEIW WAN GOONG**

Thai prawn green curry with coconut milk and basil

32. GOONG TOD KRA TRIM PRIK THAI **

Wok fried prawns with garlic sauce

33. GOONG PAD PONG KRA REE**

Wok fried prawns with Thai chili oil and turmeric powder

34. TALEY PAD MAN PRICK PAW ***

Wok fried seafood with Thai chili paste
and sweet basil oyster sauce

35. CHING MAI NAM PRRIK ONG ***

Thai Traditional northern style fried chicken
with chilli sauce cherry tomato and fresh vegetables

36. KIANG HANG LAY****

Thai Traditional northern style beef with thick spicy curry
with fresh ginger and pineapple





MAIN COURSE

Mild*
Medium spicy**
Spicy***
Very spicy****

ISAAAN (NORTH EASTERN THAI STLYE)

37. **KHAO NEIW**
Steamed Thai sticky rice
38. **HOR MUOK GAI ****
Steamed chicken with vegetables
and spicy Thai herbs wrapped in banana leaves
39. **KANG OM NUAO *****
Spicy clear beef curry with Thai chapu leaves
40. **HOR MUOK PLA ****
Steamed fish fillet with vegetables
and spicy Thai herbs wrapped in banana leaves



RICE AND NOODLE

Mild*
Medium spicy**
Spicy***
Very spicy****

41. **KAO PAD TALAY*****
Wok fried rice with seafood, white onion,
tomato and Thai broccoli

42. **KAO PAD GAI**
Wok fried rice with chicken

43. **PAD THAI GOONG SOD**
Wok fried traditional Thai noodles
with shrimps and tamarind sauce

44. **PAF KEE MOAW NUAO*****
Wok fried spicy fat rice noodles with beef,
hot basil and oyster sauce

45. **PAD THAI PAK**
Wok fried traditional Thai noodles
with vegetables and tamarind sauce

46. **KHAW PAD PHAK**
Wok fried rice with vegetables and soya sauce

47. **KAO SOY**
steamed Thai jasmine rice

Above prices are inclusive of 10% municipality fee & 10% service charge



DESSERT

48. SAGO NAM KRATI SAI KARUM

Boiled tapioca seed flour
with coconut milk and jackfruit

49. TEB TIM KRROB

Boiled water chestnut cooked in tapioca
with sweet coconut milk

50. KERY BU SE

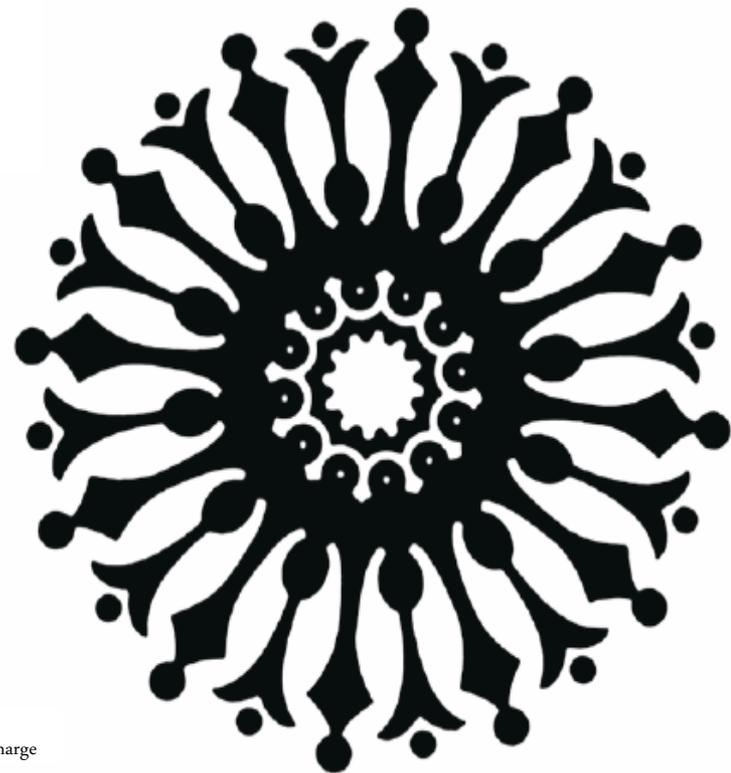
Boiled banana in coconut milk

51. KAO NEAW MAMUANG

Sweet sticky rice steamed in coconut milk
with Thai mango

52. POLLAMAI RUM

Seasonal fruit platter



Mild*
Medium spicy**
Spicy***
Very spicy****

SET MENU FIT FOR A KING



APPETIZERS

THOD MAN GOONG**

Deep fried minced prawn cakes
with palm sauce

TOM YAM POTACK TALAY**

Seafood soup with lemongrass
galangal and hot basil

PIHA NUAO MA KHUEA ON**

Grilled beef salad with crispy Thai
eggplant in Thai chili paste

MAIN COURSE

PAD PRAK RUM (v)

Wok fried mixed vegetables with oyster sauce

GAI PAD KA PROW***

Wok fried chicken with hot basil and oyster sauce

HOR MUOK PLA**

Steamed fish fillet with vegetables
and spicy Thai herbs, wrapped in banana leaves

TALEY PAD MAN PRICK PAW ***

Wok fried seafood with Thai chili paste and sweet basil oyster sauce

ACCOMPANIMENT

KAO SUOY

Steamed Thai jasmine rice

DESSERT

SAGO NAM KRATI SAI KARUM

Boiled tapioca seed flour with
coconut milk and jackfruit

Mild*
Medium spicy**
Spicy***
Very spicy****

SET MENU FIT FOR A QUEEN



APPETIZERS CHOICE OF ANY TWO

SUM TUM GOONG SOD***

Thai green papaya salad
with prawns and peanuts

TOM YAM GAI **

Chicken soup with lemongrass
galangal and mushrooms

GAI, REO NUAO SATAY

Grilled chicken or beef satays
with Thai peanut Sauce

MAIN COURSE CHOICE OF ANY THREE

PAD PRAK RUM (v)

Wok fried mixed vegetables with
oyster sauce

PAD PHAD KEE MEOW***

Wok fried spicy roasted duck with young peppercorn, red chili paste and Thai basil

NAUO PED BAI KRA PROW***

Wok fried beef with basil, chili, black soya and oyster sauce

PAL READ PRINK***

Fried crispy cream dory fillet with 3 flavours spicy sauce

PAD THAI GOONG SOD

Wok fried traditional Thai noodles with shrimps and tamarind sauce

ACCOMPANIMENT

KAO SUOY

Steamed Thai jasmine rice

DESSERT

KERY BU SE

Boiled banana in coconut milk

Above prices are inclusive of 10% municipality fee & 10% service charge

Mild*
Medium spicy**
Spicy***
Very spicy****

SET MENU FIT FOR A PRINCESS



APPETIZERS CHOICE OF ANY TWO

PHO PAIH PAK TOD

Deep fried vegetable
spring rolls served
with sweet chili sauce

TOM YAM PHAK**

Vegetable soup with lemon grass,
galangal lime and coriander leaves

PIHA PLA MUEK**

Squid salad with lemongrass
and spicy Thai chili dressing

MAIN COURSE CHOICE OF ANY THREE

KEANG PHET PAK**

Thai vegetables in red curry with
coconut milk and Thai basil

GANG DANG GAI**

Chicken green curry with Thai
eggplant, coconut milk and basil

NUAO PAD PRIK THAI ONN****

Wok fried beef with young
peppercorn and red chili

PAL PAD PAIP****

Wok fried cream dory fish fillet with
chili, lemon grass and Thai herbs

ACCOMPANIMENT

KAO SUOY

Steamed Thai jasmine rice

DESSERT

POLLAMAI RUM

Seasonal fruit platter