



JING JAI THAI



## Chef's Recommendation

### Yum Pla Foo

ยำปลาฟู

Deep fried crispy flaked fish served with a refreshing green apple salad

15

### Claypot Mussels

หอยแมลงภู่อบหม้อดิน

Steamed mussels in clay pot with white wine, lemongrass and sweet basil

19





## Yum Oysters

ยำหอยนางรม

Fresh oysters topped with Jing Jai special sauce with chilli, lime, garlic and chilli jam sauce

½ dozen / 1 dozen



## Khan Tok Set

ขันโตกเซต

Northern Thai style set platter. Including Northern Thai chilli paste, green chilli Nam Prik, cracking pork, crispy chicken wings, Northern Thai sausage, sticky rice and steam vegetables

26

## Holy basil with Prawn and Calamari

ผัดใบกระเพราไทยกุ้งกับปลาหมึกสด

Stir fried chopped prawn and calamari with garlic, fresh chilli and hot Thai holy basil

17

## Yum Moo Group Grob

ยำหมูกรอบกรอบ

Deep fried crispy thin sliced pork belly served with a refreshing green apple salad

14

## Banana Flower Salad with Prawn

ยำหัวปลีกุ้งสด

Banana flower salad with chicken, prawn, red onion, chilli, roasted dry coconut, chilli jam, fried shallot and cashew nuts

18

## Pla Rad Prik

ปลากะพงทอดราดพริก

Deep fried barramundi with the choice of a whole fish or fillet served with garlic, chilli and sweet chilli sauce

Whole fish market price

22 fish fillet

## Grilled Seafood Platter

ชุดรวมซีฟู้ดย่าง

Mixed grilled seafood plate from the grilled station, including cuttlefish, freshwater river prawn, mussels, scallops and fresh oysters. Served with a complimentary trio of sauces

45

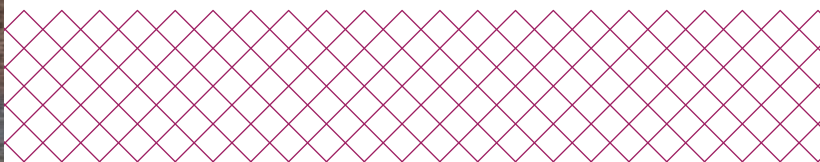
## Goong Pao

/ Goong Mae Nam Pao

กุ้งเผาหรือกุ้งแม่น้ำเผา

Chargrilled king prawns or freshwater river prawns served with our chef's seafood sauce

22



## Entree

### Moo Ping 2pcs

หมูปิ้ง

Grilled marinated pork neck skewers served with a tamarind sauce

5

### Larb Tord 4pcs

ลาบทอด

Deep fried marinated minced chicken with Thai fragrant herbs, chilli powder and roasted ground rice served with a tamarind relish sauce

8

### Prawn Cake 4pcs

ทอดมันกุ้ง

Homemade Thai prawn cake made from fresh prawn meat and Thai spices served with a plum sauce

12



### Chicken Satay 4pcs

สะเต๊ะไก่

Grilled skewered chicken marinated with curry powder and coconut milk served with our signature peanut sauce and Thai style cucumber relish

9

### Thai Spring Roll 4pcs

ปอเปี๊ยะทอด

Homemade Thai spring rolls with minced chicken and vermicelli served with a sweet chilli sauce

6

### Curry Puff 4pcs

กะหรี่ปั๊ป

Homemade curry puffs with minced chicken, potato, onion, carrot and curry powder served with a sweet chilli sauce

7

### Look Chin Ping 2pcs

ลูกชิ้นปิ้ง

Grilled pork ball skewers served with a homemade spicy sweet chilli sauce

5





### Jing Jai Wings Zaab 4pcs

จริงใจปีกไก่แซบ

Battered chicken wings with spicy and sour flavoured salts served with a tamarind relish sauce

7

### Kra Thong Tong 4pcs

กระทองทอง

Homemade crispy little cups filled with minced chicken, chopped prawns and mixed vegetables in a light soy sauce and coriander

9

# Salad

## Larb Gai

ลาบไก่

Minced chicken salad with roasted ground rice, chilli powder, lemon juice, red onion, spring onion, mint and coriander

13

## Nuer Nam Tok

เนื้อน้ำตก

Grilled beef salad with red onion, coriander, chilli powder, lemon juice and roasted ground rice

15

## Duck Salad

鴨ำเป็ด

Roasted duck with mixed salad, carrot, red onion, cucumber, chilli and lemon juice

17

## Soft Shell Crab with Green Apple Salad

ปูนิ่มยำแอปเปิ้ลเขียว

Crispy soft shell crabs served with a green apple salad and cashew nuts

14

## Yum Tuna

ยำปลาทูน่า

Tuna salad with fresh lettuce, cherry tomatoes, mint, red onion, fresh chilli, chilli jam and lemongrass with a light dressing

12

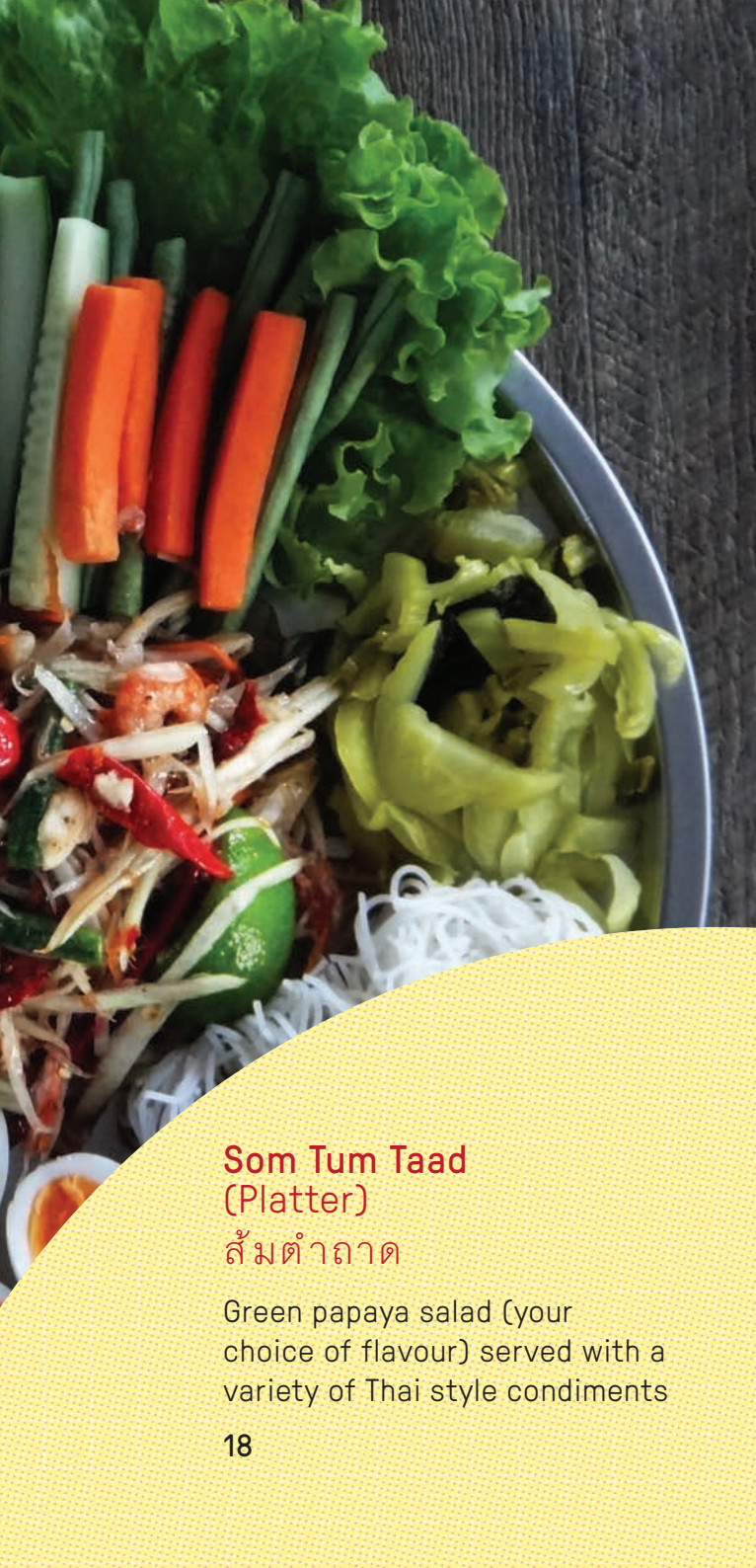
## Fish Delight (Barramundi or Salmon)

ปลากระพงหรือปลาแซลมอนทอดยำ  
แอปเปิ้ลเขียว

Crispy fried barramundi or salmon fillet served on a bed of Thai green apple salad

22





### Som Tum Taad (Platter)

ส้มตำถาด

Green papaya salad (your choice of flavour) served with a variety of Thai style condiments

18

### Som Tum Thai

ส้มตำไทย

Green papaya salad with chilli, green bean, tomato, peanut, garlic and lime juice

12

### Som Tum Pu

ส้มตำปู

Green papaya salad with pickled crab

13

### Som Tum Pu Pla Ra

ส้มตำปูปลาร้า

Green papaya salad with pickled crab and Thai anchovies

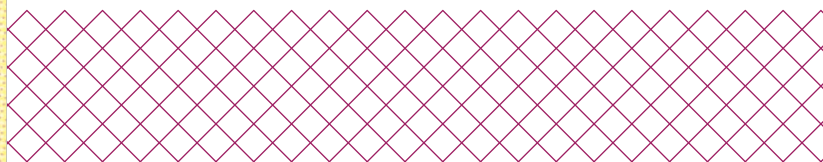
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### Som Tum Pol La Mai

ส้มตำผลไม้

Mixed fruit (strawberry, apple, pear) with chilli and lemon juice

13



### Salmon Sashimi Salad (3 shots)

แซลมอนแซ่บ

Sashimi salmon with a fresh salad  
served with our chef's special sauce

12

### Prawn Sashimi Salad (3 shots)

กุ้งแซ่บน้ำปลา

Sashimi prawn with a fresh salad  
served with our chef's special sauce

12



# Soup

## Tom Yum Prawn

(with or without milk)

ต้มยำกุ้ง / ต้มยำกุ้งน้ำข้น

Thai spicy and sour soup with prawn, mushroom, lemongrass, galangal, chilli, lime leaves and coriander

9

## Tom Kha Chicken

ต้มข่าไก่

Chicken in coconut milk soup with mushroom, lemongrass, galangal and lime leaves

8

## Tom Jeud Tofu Seaweed

ต้มจืดเต้าหู้สาหร่าย

Vegetarian mild clear soup with tofu, seaweed and vegetables

7

# Grill

## Lamb BBQ

ซี่โครงแกะย่าง

Chargrilled marinated lamb cutlets served with our chef's tamarind relish sauce

19

## Gai Yang / Yum Gai Yang

ไก่ย่าง / ยำไก่ย่าง

Chargrilled marinated chicken with lemongrass and turmeric served with a tamarind relish sauce and sweet chilli sauce / OR grilled chicken salad

13

## Kor Moo Yang / Yum Moo Yang

คอหมูย่าง / ยำคอหมูย่าง

Chargrilled marinated pork neck served with a tamarind relish sauce and sweet chilli sauce / OR grilled pork neck salad

13

## Pla Muek Yang

ปลาหมึกย่าง

Chargrilled cuttlefish served with our chef's seafood sauce

17



## Grilled Platter

ชุดรวมย่าง

Mixed grilled plate from The Grill Station, including Moo Ping, Chicken Satay, Gai Yang, Moo Yang and Lamb BBQ served with a trio of complimentary sauces

# Curry



## Massaman Curry Beef

มัสมั่นเนื้อ

Thai massaman curry of slow cooked tender beef with potato, onion and peanuts

16

## Green Curry Chicken

แกงเขียวหวานไก่

Thai green curry with chicken, fresh green chilli paste, lime leaves, basil and seasonal vegetables

14

## Chu Chee Salmon

ฉูฉี ปลาแซลมอน

Smooth thick red curry with salmon fillet, chilli, lime leaves served on a bed of steam vegetables

22

## Red Curry Duck

แกงเผ็ดเป็ดย่าง

Red curry with roasted duck, pineapple, lychee, tomato, lime leaves, basil and mixed vegetables

17



## Panang Curry Pork

พะแนงหมู

Panang curry with sliced tender pork fillets with chilli, lime leaves and basil served on a bed of steam seasonal vegetables

15



# Mains

**Pad Cashew** (Crispy Chicken / Chicken Breast / Sliced Beef)

ผัดเม็ดมะม่วงหิมพานต์  
(ไก่กรอบ / ไก่ / เนื้อ)

Stir fried in sweet chilli jam sauce  
with roasted dry chilli and cashew nuts

14

**Wing Pud Char**

ปีกไก่ผัดฉ่า

Chicken wings stir fried with sweet soy  
sauce, lime leaves, chilli, and Thai herbs

15

**Pad Gapao** (Chicken / Beef / Prawn / Vegetarian)

ผัดกระเพรา (ไก่ / เนื้อ / กุ้ง / ผัก)

Stir fried with garlic, chilli and sweet basil

15

**Pud Prik Kee Nu Prawn**

ผัดพริกขี้หนูกุ้งล้น

Stir fried with chopped prawns, Thai hot  
green chilli, garlic, onion and lime leaves

19

## Moo Grob Prik Khing

หมูกรอบผัดพริกขิง

Stir fried crispy pork belly with  
sweet red curry paste, lime leaves  
and green beans

17





## Pineapple Fried Rice

ข้าวผัดสับปะรด

Traditional Thai fried rice with mixed seafood, pineapple, tomato, curry powder, onion and mixed vegetables



## Khua Kling

คั่วกลิ้ง

Stir fried minced chicken with Southern style curry paste and a generous helping of chilli, garlic and lime leaves

16

## Pud Prik Gang (Chicken / Pork / Prawn / Vegetarian)

ผัดพริกแกง  
(ไก่ / หมู / กุ้ง / ผัก)

Stir fried with red curry paste, garlic, chilli and lime leaves

15

## Beef Nam Mun Hoy

เนื้อผัดน้ำมันหอย

Stir fried beef with mixed seasonal vegetables in oyster sauce

15

## Gai Pud Satay

ไก่ผัดสะเต๊ะ

Stir fried chicken with our signature satay sauce, onion and mixed vegetables

14





## Gai Pud Ngar

ไก่ผัดงา

Stir fried chicken in light soy sauce  
with sesame, onion and cashew nuts

14

## Pad Prew Waan

(Chicken / Pork / Prawn / Vegetarian)

ผัดเปรี้ยวหวาน  
(ไก่ / หมู / กุ้ง / ผัก)

Stir fried with a sweet and sour  
sauce with tomatoes and vegetables

15





## Seafood Hot Plate

ทะเลจานร้อน

Stir fried seafood with spicy red chilli paste, lime leaves, basil and Thai herbs served on a hot plate

24

## Pla Murg Tord Khear

ปลาหมึกทอดเกลือพริกไทย

Deep fried calamari with salt, pepper, chilli and spring onion

16

## Fish with Tamarind Sauce

ปลากะพงทอดราดซอสมะขาม

Deep fried barramundi fillet topped with sweet and sour tamarind sauce and fried shallots

22

## Pud Pong Kari Soft Shell Crabs

ปูนิ่มผัดผงกะหรี่

Stir fried soft shell crabs with Thai mild curry powder, onion, carrot, celery and egg

18

## Rice & Side Dishes

### Jasmine Steam Rice

ข้าวหอมมะลิ

2.5

### Riceberry Rice

ข้าวไรซ์เบอร์รี่

3.5

### Mantou Tord (deep fried bun) with Peanut Sauce

หมั่นโถวทอดกับน้ำจิ้มสะเต๊ะ

4.5

### Coconut Rice

ข้าวมันกะทิ

3.5

### Roti Bread with Peanut Sauce

โรตีกับน้ำจิ้มสะเต๊ะ

4.5



# Vegetarian

## Mushroom Spring Rolls 4pcs

ปอเปี๊ยะเห็ดรวม

Deep fried variety of mushroom spring rolls served with a homemade sweet chilli sauce

7

## Tofu Mor Din

เต้าหู้อบหม้อดิน

Hot pot tofu with soy sauce and mixed vegetables

15

## Red Curry Vegetable and Tofu

แกงแดงผัก

Red curry with mixed vegetables and tofu

14

## Pud Thow Ngok

ผัดถั่วงอก

Stir fried bean shoots and tofu with a light soy sauce

14



### Pud Pak Boong Fai Dang

ผัดผักบุ้งไฟแดง

Stir fried water spinach with garlic and fresh chilli

14

### Eggplant and Tofu Hotpot

ผัดมะเขือม่วงเต้าหู้

Hot pot spicy eggplant and tofu with garlic, chilli and basil

16

# Desserts

## Banana Fritter

กล้วยหอมทอด ไอศกรีม

Deep fried banana served with vanilla ice cream and maple syrup

9

## Mango Sticky Rice (seasonal)

ข้าวเหนียวมะม่วง

Sweet fragrant sticky rice with coconut milk served with fresh mango

10

## Jasmine Jelly Fruit Salad

เต้าฮวยฟรุ๊ตสลัด

Sweet white jasmine jelly served cold with crushed ice and a refreshing fruit salad

9

## Sago with Young Coconut

สาหร่ายเปียกมะพร้าวอ่อน

Thai sago cooked in warm aromatic coconut milk and young coconut meat served with or without mango ice cream

9

## Coconut Ice Cream or Mango Ice Cream with Complimentary Condiments

ไอศกรีมกะทิหรือไอศกรีมมะม่วง  
ทรงเครื่อง

Two scoops of coconut or mango  
ice cream served with special  
complimentary condiments

9

## Banana Dumpling or Taro Dumpling with Vanilla Ice Cream

ข้าวต้มมัดไอศกรีม (กล้วย / เผือก)

Steamed sticky rice with banana or taro  
wrapped in a banana leaf and served with  
vanilla ice cream

9

## Fried Ice Cream

ไอศกรีมทอด

Jing Jai house made deep fried coconut  
ice cream in pastry

9

## Mini Rice Dumplings

บัวลอยสามสี

Three-colour mini rice dumplings in sweet  
warm aromatic coconut milk, and young  
coconut meat

9

## Red Ruby

ทับทิมกรอบ

Ruby like dessert made of water chestnuts  
in warm aromatic coconut milk and young  
coconut meat

9





### Nutella Puffs with Vanilla Ice Cream

นุเทลล่าพัฟฟ์กับวนิลาไอศกรีม

House made Nutella Puffs served with vanilla ice cream

9

### Glutinous Balls with Sweet Coconut Filling

ขนมต้ม เสริฟพร้อมไอศกรีม

Glutinous balls with sweet coconut filling served with a scoop of vanilla ice cream

9

