MENU – Thanying Restaurant, Amara Singapore

APPETIZER

Poo Ja (2 pieces)
Deep-fried Crab Meat mixed with Minced Chicken in a Crab Shell topped with Salted Egg Yolk

Por Peh Tawd (8 pieces)
Deep-fried Spring Roll

Neur Dad Deow
Deep-fried Seasoned Beef

Moo Dad Deow
Deep-fried Seasoned Pork

Tawd Mun Kaopod (8 pieces)
Deep-fried Sweet Corn Cake

Khao Tang Na Tang
Mixed Minced Chicken and Prawn with Coconut Milk served with Special Thai Rice Cracker

Miang Pla-Tu
Delectable Fresh Herb Bits, Peanuts and Fried Mackerel with Palm Sugar and Tamarind Sauce in Leafy Wraps

Peek Gai Sod Sai (4 wings)
Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs

Gai Hor Bai Toey (5 pieces)
Deep-fried Marinated Chicken wrapped in Toey (Pandan Leaf)

Goong Now (5 pieces)
Deep-fried Marinated Prawn in Herb wrapped in Rice Sheet

Nam Prik Loong Rue
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

Tawd Mun Goong (4 pieces)
Deep-fried Minced Prawn kneaded with Chilli Paste

Tawd Mun Pla Grai (4 pieces)
Deep-fried Minced “Plagrai” Fish kneaded with Chilli Paste

Toong Ngern Yuang (8 pieces)
Deep-fried Minced Chicken and Prawn wrapped in Beancurd Skin

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SALAD

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

Yam Mamuang
Green Mango Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli and Lime Sauce

Yam Som Oh
Pomelo Salad mixed with Chicken, Prawn, Roasted Coconut, Chilli Paste and Lime Sauce

Larb Gai
Chicken mixed with Special Thai Ingredients served with Mixed Vegetables

Larb Moo
Pork Mixed with Special Thai Ingredients served with Mixed Vegetables

Larb Neur
Beef Mixed with Special Thai Ingredients served with Mixed Vegetables

Yam Nuer Yarng
Grilled Beef Seasoned With Thai Herb, Lemon Sauce, Chilli And Mint Leaf, Served With Green Salad

Yam Moo Yarng
Grilled Pork seasoned with Thai Herb, Lemon Sauce, Chilli and Mint Leaf, served With Green Salad

Yam Pla Dook Foo
Deep-fried Fluffy Crisp Catfish Flake seasoned with Lemon Sauce, Chilli, Onion and Julienne Green Mango

Yam Pla Ya Plang
Deep-fried Seafood, Chicken and Cashew Nut mixed with Assorted Salad and Thai Home-Made Chilli Sauce

Yam Ruammit Talay
Seafood Salad mixed with Onion, Chilli and Special Sauce

Yam Woonsen
Thai Clear Noodle mixed with Seafood, Chicken, Assorted Vegetables, Lemon Sauce and Chilli

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SOUP

Gaeng Jued Tao Hoo Khao
Clear Soup with Soft Beancurd, Minced Chicken, Prawn and Mixed Vegetables

Tom Yam Gai
Thai Spicy Chicken Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

Tom Kah Gai
Chicken Soup cooked with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and Chilli

Tom Yam Goong
Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

Tom Yam Pla
Thai Spicy Fish Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

Tom Kah Goong
Prawn Soup cooked with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and a hint of Chilli

Tom Yam Ruammit Talay
Thai Spicy Seafood Soup cooked with Mushroom, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

Kra Prow Pla Nam Daeng
Thai Teochew Fish Maw Soup with Chicken, Crabmeat and Dried Shiitake Mushroom

CURRY

Gaeng Keow Wahn Gai
Green Curry with Chicken

Gaeng Keow Wahn Nuer
Green Curry with Beef

Gaeng Keow Wahn Moo
Green Curry with Pork

Gaeng Par Gai
Thai Spicy Curry Chicken without Coconut Milk

Gaeng Par Nuer
Thai Spicy Curry Beef without Coconut Milk

Gaeng Par Moo
Thai Spicy Curry Pork without Coconut Milk

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CURRY

Gaeng Panang Nuer
Special Thick Curry with Beef

Gaeng Panang Moo
Special Thick Curry with Pork

Gaeng Panang Gai
Special Thick Curry with Chicken

Gaeng Ped Gai
Thai Spicy Red Curry with Chicken

Gaeng Ped Nuer
Thai Spicy Red Curry with Beef

Gaeng Ped Moo
Thai Spicy Red Curry with Pork

Gaeng Ped Ped Yarng
Thai Spicy Red Curry with Roasted Duck

Keow Wahn Phad Haeng Nuer
Stir-fried Green Curry with Beef

Keow Wahn Phad Haeng Moo
Stir-fried Green Curry with Pork

Keow Wahn Phad Haeng Gai
Stir-fried Green Curry with Chicken

Gaeng Keow Wahn Goong
Green Curry with Prawn

Keow Wahn Ma-Kua-Yaao
Brinjal with Thick Green Curry

Phad Ped Pla Kao
Spicy Dry Curry with Grouper, Peppercorn and Thai Herbs

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

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SEAFOOD

Pla-Muerk Tawd Kratiem
Deep-fried Cuttlefish with Garlic served with Chilli Sauce

Phad Graprao Ruanmit Talay
Stir-fried Seafood with Chilli, Hot Basil Leaf and Green Peppercorn

Goong Nueng Kratiem
Steamed King Prawn cooked in Fresh Garlic served with Special Spicy Sauce

Goong Pao
Thai Grilled King Prawn with Garlic and Pepper, served with Chilli Special Sauce

Goong Ohb Woonsen
Baked Prawn with Clear Noodle and Streaky Pork

Poo Talay Ohb Woonsen
Baked Sea Crab with Clear Noodle and Streaky Pork

Goong Phad Pong Kari
Stir-fried Prawn cooked in Fresh Milk, Egg, Onion and Sliced Chilli

Poo Talay Phad Pong Kari
Stir-fried Sea Crab cooked with Fresh Milk, Egg, Onion and Sliced Chilli

Goong Song Krueng
Deep-fried King Prawn cooked with Fried Garlic and Brown Pepper

Pla Kao Sam Ros
Deep-fried Boneless Grouper topped with Thai Spicy and Sour Sauce

Pla Krapong Nuengmanao
Steamed Seabass with Special Lime and Chilli Sauce

Pla Krapong Paesa
Steamed Seabass with Preserved Plum, Garlic, Ginger, Spring Onion and Assorted Vegetables, served with Special Spicy Sauce

Tawd Poo Nim
Deep-fried Soft-Shell Crab with Three Special Sauces

Sridar Lui Fai
Deep-fried King Prawn topped with Chef's Seasoning

Pla Cod Nuengmanao
Steamed Codfish with Special Lime and Chilli Sauce

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FRIED DISHES
Gai Yarng Thanying
Thanying Grilled Spring Chicken

Kai Jiaw Moo Sub
Bangkok's Favourite Fried Egg with Minced Pork

Kai Jiaw Gai Sub
Bangkok's Favourite Fried Egg with Minced Chicken

Kai Yad Sai
Chef's Omelette stuffed with Minced Chicken, Prawn and Mixed Vegetables

See-Krong Moo Ohb Nam-Pung
Thai Favourite Smoked Pork Rib marinated with Honey

Gai Phad Med Mamuang
Stir-fried Chicken with Cashew Nut and Dried Hot Chilli

Kai Jiaw Nuer-Poo
Fried Egg with Crabmeat

Goong Krabueng
Deep-fried Prawn Pancake

Phad Graprao Gai
Stir-fried Minced Chicken with Hot Basil Leaf, Chilli and Green Peppercorn

Phad Graprao Moo
Stir-fried Minced Pork with Hot Basil Leaf, Chilli and Green Peppercorn

Phad Graprao Nuer
Stir-fried Minced Beef with Hot Basil Leaf, Chilli and Green Peppercorn

Pre-Eu Wahn Pla
Sweet and Sour Fish

Pre-Eu Wahn Goong
Sweet and Sour Prawn

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Phad Pak-Boong Fai Daeng  
Stir-fried Water-Spinach (Kang Kong) with Salted Soya Bean and Chilli

Phad Pak Kanar Pla Kaem  
Stir-fried Thai Kailan with Minced Salted Fish

Phad Pak Ruammit  
Stir-fried Mixed Vegetables with Oyster Sauce

Phad Broccoli Kab Kratiem  
Stir-fried Thai Broccoli with Garlic

Phad Broccoli Kab Nam-Mun Hoi  
Stir-fried Broccoli with Oyster Sauce

Phad Broccoli Pla Kaem  
Stir-fried Broccoli with Minced Salted Fish

Phad Nor-Mai-Farang  
Stir-fried Asparagus with Oyster Sauce

Phad Pak-Boong Goong Sod  
Stir-fried Water-Spinach (Kang Kong) with Prawn, Shrimp Paste and Chilli

Phad Prik Kieng Pak-Boong  
Stir-fried Water-Spinach (Kang Kong) with Prawn and Chef's Special Chilli Sauce

Phad Prik Kieng Tou-Er-Fag-Yao  
Stir-fried Long Bean with Prawn and Chef's Special Chilli Sauce

Phad Sator Goong Sod  
Stir-fried Petai Beans with Prawn, Shrimp Paste and Chilli

Phad Tou-Er-Fag-Yao Goong Sod  
Stir-fried Long Bean with Prawn, Shrimp Paste and Chilli

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R I C E

Thanying Restaurant  An Amara Group Restaurant
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BUSINESS REG NO : 40027400X
Khao Ohb Sapparod
Thai Pineapple Fried Rice with Sliced Chicken topped with Pork or Chicken Floss

Khao Ohb Nam-Liab
Black Olive Rice with Minced Chicken

Khao Clook Ga-Pi
Fried Rice with Shrimp Paste topped with Crispy Shrimp, Sweet Chicken Meat and Julienne Green Mango

Khao Phad Nuer Kaem
Fried Rice cooked with Seasoned Beef topped with Fried Egg

Khao Phad Moo Kaem
Fried Rice cooked with Seasoned Pork topped with Fried Egg

Khao Phad Goong
Fried Rice with Prawns

Khao Phad Poo
Fried Rice with Crabmeat

Steamed Fragrant Rice

N O O D L E

Guey Teow Phad See-Eew Moo
Stir-fried Rice Noodle topped with Sliced Pork and Soya Sauce

Guey Teow Phad See-Eew Gai
Stir-fried Rice Noodle topped with Sliced Chicken and Soya Sauce

Guey Teow Rard Nah Neur
Stir-fried Rice Noodle topped with Sliced Beef and Kalian in Special Gravy

Guey Teow Rard Nah Moo
Stir-Fried Rice Noodle topped with Sliced Pork and Kalian in Special Gravy

Guey Teow Rard Nah Gai
Stir-Fried Rice Noodle topped with Sliced Chicken and Kalian in Special Gravy

Phad Thai Goong Sod
Stir-fried Thai Rice Noodle cooked with Prawns, Chicken and Egg in a Traditional Style

Guey Teow Phad Graprao Ruanmit Talay
Stir-Fried Rice Noodle with Seafood, Minced Chilli, Hot Basil Leaf and Green Peppercorn

Guey Teow Rard Nah Ruanmit Talay
Stir-Fried Rice Noodle topped with Prawns, Cuttlefish, Crab and Kalian in Special Gravy

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D E S S E R T
Taptim Benjarong
Water chestnut, Jackfruit and Young Coconut in Coconut Milk and Syrup

Mamuang
Fresh Mango

Pol-Lamai Ruam
Assorted Seasonal Fresh Fruits

Kanom Thai Ruam
Assorted Thai Cakes of the day

Khao Neow Manuang
Glutinous Rice with Mango

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