



A Feast For The Senses

A Thai meal is a harmonious blend of four very different tastes: spicy, sweet, salty and sour, and should be satisfying to the eyes, nose and palate. Sometimes several of these flavors are subtly blended in a single dish, while sometimes one predominates.

A variety of sauces and condiments are used to further enhance the meal: *Nam Pla*, the indispensable Thai fish sauce which is a salt substitute made from fermented fish; and *Nam Prik* - a spicier version of *Pla* mixed with chopped chilies and other ingredients. Crushed dried chilies are also a popular condiment in addition to fresh ones, with the small "bird's-eye" chilies for those who like their food really hot! Pickled garlic, locally made chili sauce, and fresh vegetables such as cucumbers, tomatoes, long beans, water spinach and spring onions and also served with the meal.

The Thai Meal

Traditionally, a Thai meal consists of several small dishes shared by a group of family or friends. A small portion of rice is served onto each plate and everybody takes a little of each dish to eat together with the rice. Everything is prepared in small portions and sharing is essential. To encourage the typical Thai style of eating, our chef recommends two varieties of set menus especially created for you to share with your family and friends.

A typical meal would consist of two or three starters, and one *yum* (salad) dish brought out before the main meal which is served with drinks. Rice would then be served, together with a soup, curry and two main dishes, followed by fruit or a dessert. The Thais use spoons and forks, using chopsticks only for noodle dishes.

Hot and Spicy- is that what Thai food is all about?

No - of course not! But, for better or worse, Thai cuisine cannot lose its association with that hot and spicy taste of chilies. People tend to overlook the many other herbs and spices that combine to give Thai food its range of delicacy.

It is this delicate interplay of herbs and spices that makes Thai food one of the most popular cuisines around the World!

**Please specify your favorite spiciness to the server when you see...
Contemporary Thai taste or Authentic Thai taste.**

 Chef Recommendation

 Fit for you

ENJOY THE EXPERIENCE / เชิญสัมผัสรสชาติไทย

Enjoy a fine cocktail before or after your meal. Try one of our recommendations, or ask for our complete cocktail list, which also includes a section on non - alcoholic drinks.

Experience the typical Thai style of family eating; "Sharing".
Order one of our set menus. The dishes were selected by our Thai chef
and they represent a traditional Thai meal.

FOR TWO

Ginja's Sampler Platter

ชุดอาหารว่างจินจา

Som Tum, Vegetable Spring Rolls,
Satay Gai, Pla Nueng ,Yum Nue and Hoy Shell Ob

Tom Kha Gai

ต้มข่าไก่

A delightful chicken soup, rich with coconut milk
and fragrant with the elusive flavor of galangal

Gaeng Phed Look Chin Pla

แกงเผ็ดลูกชิ้นปลา

Fish dumpling and Thai squash in Thai red curry
Contemporary Thai taste or Authentic Thai taste

Pla Prew Wan

ปลาเปรี้ยวหวาน

Deep-fried Crispy Sea bass Fillet with Sweet
and Sour Sauce, Onion, Pineapple and Tomato

Phad Puk Ruam

ผัดผักรวม

Stir-fried young Thai vegetables with oyster sauce

Kanom Thai Ruam Mitr

ขนมไทยรวมมิตร

Traditional Assorted Thai Sweet

2600 Baht/ Set

FOR THREE

Ginja's Sampler Platter

ชุดอาหารว่างจินจา

Som Tum, Vegetable Spring Rolls,
Satay Gai, Pla Nueng ,Yum Nue and Hoy Shell Ob

Tom Yum Goong

ต้มยำกุ้ง

Hot and Sour prawns soup
flavored with lemon grass and galangal
Contemporary Thai taste or Authentic Thai taste

Gaeng Keaw Wan Gai

แกงเขียวหวานไก่

Green curry with chicken in coconut milk
Contemporary Thai taste or Authentic Thai taste

Pla Thod Ha Rod

ปลาทอดห้ารส

Crispy fried sea bass with five flavor sauce

Phad Yod Fug Maew

ผัดยอดฟักแม้ว

Stir-fried chayote shoot with garlic
and oyster sauce

Khaow Nheaw Ma Muang

ข้าวเหนียวมะม่วง

Coconut flavored sticky rice with Thai sweet mango

4000 Baht/ Set

SET MENUS 1 / อาหารสำหรับ

FOR FOUR**Ginja's Sampler Platter**

ชุดอาหารว่างจินจา

Som Tum, Vegetable Spring Rolls,
Satay Gai, Pla Nueng ,Yum Nue and Hoy Shell Ob**Yum Woonsen Talay**

ยำวุ้นเส้นทะเล

Spicy Glass Noodle with Seafood, Lime Juice
and Fish Sauce*Contemporary Thai taste or Authentic Thai taste***Tom Yum Goong**

ต้มยำกุ้ง

Hot and Sour prawns soup
flavored with lemon grass and galangal*Contemporary Thai taste or Authentic Thai taste***Gaeng Ka Ree Nue Fak Tong**

แกงกะหรี่เนื้อฟักทอง

One of chef's recommendations, beef tenderloin
and pumpkin in Thai yellow curry*Contemporary Thai taste or Authentic Thai taste***Carrot Pad Tao Hoo**

แครอทผัดเต้าหู้

Stir- fried carrot with crispy tofu
and garlic oyster sauce**Gai Pad Med Ma Muang**

ไก่ผัดเม็ดมะม่วง

Stir-fried chicken with onion, dried chili
and cashew nut**Pla Thod Ha Rod**

ปลาทอดห้ารส

Crispy fried sea bass with five-flavor sauce

Kanom Thai Ruam Mitr

ขนมไทยรวมมิตร

Traditional Assorted Thai Sweet

4900 Baht/ Set**VEGETARIAN SET MENU****Thod Man Kao Phod**

ทอดมันข้าวโพด

Deep-fried corn cake served with plum sauce

Yum Woonsen Jay

ยำวุ้นเส้นเจ

Spicy Glass Noodles with Vegetable, Lime Juice
and Soya Sauce*Contemporary Thai taste or Authentic Thai taste***Tom Yum Hed Orn**

ต้มยำเห็ดอ่อน

Spicy and sour soup
with mixed young mushroom*Contemporary Thai taste or Authentic Thai taste***Gang Phed Chao Lay**

แกงเผ็ดชาวเล

Red curry with vegetables and tofu

*Contemporary Thai taste or Authentic Thai taste***Phad Puk Ruam**

ผัดผักรวม

Stir-fried young Thai vegetables
with soft tofu**Tao Hoo Phad Med Mamuang**

เต้าหู้ผัดเม็ดมะม่วง

Stir-fried Tofu with Onion, Dried Chili
and Cashew Nuts**Pon La Mai Sod**

ผลไม้สดตามฤดูกาล

Mixed seasonal fresh fruit

1800 Baht/ Set**SET MENUS 2 / อาหารสำหรับ**

Chicken Satay - สะเต๊ะไก่

A very popular Thai appetizer dish,
with peanut sauce and cucumber salad (Ajad)

300 Baht

Thod Mun Pla and Thod Mun Goong

ทอดมันปลา และ ทอดมันกุ้ง

This dish is a top favorite with street vendors
in coastal towns, especially around Songkhla,
Surat Thani and Phuket. Crispy fried minced
Prawns marinated with Coriander Root
and Garlic. A highly seasoned version of this
snack is made with minced fish and curry paste

420 Baht

**Pho Pia Ruam - ฝอยเตี๊ยะรวม**

Assorted chicken, crab
and vegetable deep-fried spring rolls

300 Baht

Poo Ja - ปูจ๋า

Stuffed crab meat in shell served with spicy
cucumber salsa and plum sauce

390 Baht

Goong Preaw Wan - กุ้งเปรี้ยวหวาน

A simple but highly popular appetizer.
Shrimps are coated in breadcrumbs and fried
until golden and crispy served with sweet and
sour dip

390 Baht

**Thod Man Kao Phod - ทอดมันข้าวโพด**

Deep-fried corn cake served with
plum sauce for vegetarian favorite.

280 Baht

Ginja Appetizer Platter - ชุดอาหารว่างจินจา

Can't decide? Why not have a selection from above, consisting of
Som Tum, Vegetable Spring Rolls, Satay Gai, Pla Nueng,
Yum Nue and Hoy Shell Ob

For Two.....600 Baht

For Three.....810 Baht

For Four.....990 Baht

The above prices are subject to 10% service charge and applicable government tax.

APPETIZERS / อาหารว่าง

Lab Gai - ลาบไก่

Spicy minced Chicken with Roasted rice chili, spring onion, lime juice and fish sauce

330 Baht

Contemporary Thai taste or Authentic Thai taste

Yum Som O Goong - ยำส้มโอกุ้ง

The Asian equivalent of Grapefruit, is generally bitter-sweet and eaten alone as fruit, as well as used in salads, with a combination of sour, spicy ingredients and Shrimps

330 Baht

Yum Nue Yang - ยำเนื้อย่าง 

A classic Thai beef salad style made from grilled beef sirloin marinated with chili, garlic, coriander and fish sauce and sour lime juice. It is often served with cucumber, chives, Chinese celery and mint juice

420 Baht

Contemporary Thai taste or Authentic Thai taste

Hoy Shell Ob Sa Mun Prai - หอยเชลล์อบสมุนไพร

Baked Scallop Garlic with Ginger and Red Curry Paste

380 Baht

Yum Woonsen Talay - ยำวุ้นเส้นทะเล 

Spicy Glass Noodles with Seafood, Lime Juice and Fish Sauce

370 Baht

Contemporary Thai taste or Authentic Thai taste

Som Tum Goong Yang - ส้มตำกุ้งย่าง 

Originally an I-san dish from the northeast, this healthy mixture of shredded green papaya and raw vegetables is prepared by road side vendors all over the country. Chili, garlic, aromatic fish sauce and the tang of lime further flavor this popular dish which is served with grilled prawns on skewers

420 Baht

Contemporary Thai taste or Authentic Thai taste

The above prices are subject to 10% service charge and applicable government tax.

THAI SALADS / ยำไทย

Tom Kha Gai - ต้มข่าไก่

A delightful chicken soup, rich with coconut milk and fragrant with the elusive flavor of Galangal

320 Baht

450 Baht (To Share)

Tom Yum Goong - ต้มยำกุ้ง

Probably the most famous Thai soup, this flavorful yet spicy prawn soup is hot, sour and fragrant. An ideal accompaniment to other Thai dishes and rice. While the kaffir lime leaves, galangal and lemongrass give this signature soup its tangy flavor, they are not meant to be eaten.

350 Baht

490 Baht (To Share)

Contemporary Thai taste or Authentic Thai taste

Gaeng Lieng Moo Yang - แกงเลียงหมูย่าง

7 Kings of Thai Vegetable, Shrimp Paste in Chicken broth served with Grilled Pork Skewer

320 Baht

450 Baht (To Share)

The above prices are subject to 10% service charge and applicable government tax.

SOUPS / ซุป


Seafood : อาหารทะเล

Khaow Phad Goong Gra Tiam - ข้าวผัดกุ้งกระเทียม
Stir-fried rice with shrimps and roasted garlic.

440 Baht

Poo Nim Phad Prik Thai Dum - ปูนึ่งผัดพริกไทยดำ
Stir-fried soft shell crab with Black Pepper Sauce

460 Baht

Phad Thai Goong Yang - ผัดไทยกุ้งย่าง 
Stir-fried rice noodle with tamarind sauce
and grilled prawns.

480 Baht

Hor Mok Mai Khao - ท่อหมกไม้ขาว

Steamed Fish Moust with Home Made Yellow Curry

590 Baht


Pla Nueng Sa Moon Prai - ปลาหนังสมุนไพร
Steamed sea bass stuffed with Thai herbs
and roasted chili tamarind sauce.

640 Baht

Pla Rad Prik - ปลาสดพริก 
Deep-fried whole sea bass
with sweet chili sauce.

640 Baht

Contemporary Thai taste or Authentic Thai taste

Pla Nueng Ma Nao - ปลาหนังมะนาว 
Refreshing and tasty, steamed sea bass
fillet in lime and garlic sauce.

640 Baht

Contemporary Thai taste or Authentic Thai taste

Meat : เนื้อ

Nue Phad Prik Thai On- เนื้อผัดพริกไทยอ่อน

Stir-fried Beef Tenderloin with Young
Peppercorns in Oyster sauce

480 Baht

Gai Phad Med Ma Muang -ไก่ผัดเม็ดมะม่วง 


Stir-fried Chicken with onion, dried chili and
cashew nut.

390 Baht

Gai Yang Gra Tiam Prik Thai - ไก่ย่างกระเทียมพริกไทย

Grilled Chicken with coriander and black pepper served
with roasted chili dip.

380 Baht

Gai Phad Ta Krai - ไก่ผัดตะไคร้ 

Stir-fried chicken with Lemongrass
and Straw Mushrooms

360 Baht

Gai Phad Kra Prao - ไก่ผัดกระเพรา

Stir-fried Minced Chicken with Garlic, Chili
and Crispy Hot Basil Leaves

380 Baht

Contemporary Thai taste or Authentic Thai taste

The above prices are subject to 10% service charge and applicable government tax.

MAIN COURSE: 1 / เมนูหลัก

Curries / แกง

Gaeng Keaw Wan Gai - แกงเขียวหวานไก่

One of the most popular Thai curry dishes, chicken meat in a rich green curry with Thai eggplant.

450 Baht

Contemporary Thai taste or Authentic Thai taste

Paneang Gai Yang - แกงพะพงไก่ย่าง

As the name suggests, this dish is of Malay origin, and is drier than most Thai red curries, made with grilled chicken and peanuts.

450 Baht

Contemporary Thai taste or Authentic Thai taste

Gaeng Phed Loogchin Pla - แกงเผ็ดลูกชิ้นปลา

One of the lesser known recipes, fish dumplings & squash in Thai red curry.

470 Baht

Contemporary Thai taste or Authentic Thai taste

Gaeng Karee Nue Fak Tong

- แกงกะหรี่เนื้อฟักทอง

One of chef's recommendations, beef tenderloin and pumpkin in Thai yellow curry.

490 Baht

Contemporary Thai taste or Authentic Thai taste

Vegetables ผัก

Phad Pak Ruam - ผัดผักรวม

Stir-fried young Thai vegetables with Soya sauce and sesame oil.

320 Baht

fit. Carrot Phad Tao Hoo- แครอทผัดเต้าหู้

Stir-fried carrot with crispy tofu, garlic and oyster sauce.

320 Baht

Phad Hed Sod - ผัดเห็ดสด

Stir-fried Local Seasonal Mushroom with Oyster Sauce

300 Baht

Phad Pak Boong - ผัดผักบุ้ง

Stir-fried morning glory with oyster sauce and Soya beans .

260 Baht

Phad Yod Fak Maew- ผัดยอดฟักแม้ว

Stir-fried chayote shoot with garlic and oyster sauce.

280 Baht

Do Not Miss Our Signature Dishes Recommended by Our Chef

Goong Som- กุ้งส้ม

Poached white prawns in a rich coconut and lime broth

430 Baht

Gai Yang Krueng Gaeng- ไก่ย่างเครื่องแกง

Grilled chicken and a red curry on bamboo skewers

480 Baht

The above prices are subject to 10% service charge and applicable government tax.

MAIN COURSE : 2 / เมนูหลัก

Desserts / ของหวาน

Kanom Thai Ruam Mitr - ขนมไทยรวมมิตร 
 Traditional Assorted Thai Sweet
220 Baht

Khaow Nheaw Ma Muang - ข้าวเหนียวมะม่วง 
 Famous sticky rice and Thai sweet mango - a classic!
280 Baht

Gluy Kai Chuem - กล้วยไข่เชื่อม
 Poached Kai banana in pandanus syrup
180 Baht

I Tim Ma Praw On - ไอศกรีมมะพร้าวอ่อน
 Young Coconut and Cashew Nut Ice Cream
220 Baht

Tub Tim Grob - ทับทิมกรอบ
 Water chestnut in tapioca flour served in jasmine syrup
180 Baht

Pon La Mai Sod - ผลไม้สด
 Mixed seasonal fresh fruit
180 Baht

The above prices are subject to 10% service charge and applicable government tax. Update: February 2011

Desserts / ของหวาน