

Yhingthai Palace

Appetizers

<pre>FRESH MANGO SALAD (1) (YAM MA MUANG) Shredded mango with dried shrimps, roasted peanuts, and shallots tossed in a spicy dressing</pre>	18	36
FRESH POMELO SALAD (1/) (YAM SOM OH) Peeled pomelo with shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing	18	36
THAI PAPAYA SALAD (ν) (SOM TUM) Fresh papaya with dried shrimps and peanuts served with fried chicken strips	2	0
THAI CRYSTAL NOODLES SALAD (YAM WOONSEN) Crystal noodles with shrimp and squid in spicy dressing	18	36
WILD BETEL LEAFBUSH (MIANG KUM) Ginger, chilli, roasted coconut, lime, peanuts, dried shrimps and sauce wrapped in a betelnut leaf	2	0

CRISPY RICE CHIPS (KHAO TANG NAH TANG) Crispy rice chips served with a coconut milk-based minced chicken and shrimp dip	12	24
GRILLED BEEF SALAD (YAM NUR YANG) Grilled Australian grain fed striploin on a bed of lettuce, onions and bathed with chopped chilli and lime dressing	22	42
MINCED CHICKEN APPETIZER (LARB KAI) Minced chicken tossed in paprika dressing with Thai herbs and roasted ground rice served with green vegetables	20	40
SPICY BEEF SALAD WITH HERBS (NAM TOK) Grilled Australian grain fed striploin barbecued, sliced and tossed in paprika dressing with Thai herbs	22	42
SPRING ROLLS (POH PIA THORD) Fried spring rolls with minced chicken, dried shrimps and crabmeat	\$4.50 pc (min. orde	

Meat

 GRILLED BEEF (SEUR RONG HAI) Grilled Australian grain fed Striploin served with paprika sauce 	22	42
 STIR-FRIED BASIL CHICKEN (PHAD KRA PAO KAI) Minced chicken stir-fried with Thai herbs and freshly chopped chilli 	18	36
STIR-FRIED BASIL BEEF (PHAD KRA PAO NUR) Sliced Australian grain fed Striploin stir-fried with Thai herbs and freshly chopped garlic and chilli	22	42
 STUFFED CHICKEN WINGS (PEEK KAI SORD SAI) Chicken wings deboned and stuffed with asparagus, shiitake mushroom, chick meat and fried to a golden brown 	\$4.80 pe (min. orde	
LEMONGRASS FRIED CHICKEN WINGS (PEEK TAKRAI) Chicken wings and drummette marinated with lemongrass and Thai herbs and fried to a golden brown	18 1	36
PANDAN CHICKEN (KAI HOR BAI TOEI) Fried chicken wrapped in pandan leaves	\$4.80 pe (min. orde	

Curries

THAI GREEN CURRY CHICKEN / PORK (1) (GAENG KEOW WAN KAI/MHOO) Chicken or pork cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	20	30	40
THAI GREEN CURRY BEEF / FISH / PRAWNS (GAENG KEOW WAN NUR/PLA/KUNG) A choice of beef or fish or prawns cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	22	38	48
THAI RED CURRY CHICKEN / PORK (GAENG PHED KAI/MHOO) Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk	20	30	40
THAI RED CURRY BEEF / FISH / PRAWNS (GAENG PHED NUR/PLA/KUNG) A choice of beef or fish or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk	22	38	48
THAI JUNGLE CURRY CHICKEN / PORK (GAENG PAH KAI/MHOO) Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk	20	30	40

THAI JUNGLE CURRY BEEF / FISH / PRAWNS (GAENG PAH NUR/PLA/KUNG) A choice of beef or fish or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk	22	38	48
THAI DRY CURRY CHICKEN / PORK (PA NANG KAI/MHOO) A choice of chicken or pork cooked in homemade red curry paste and spices	20	30	40
THAI DRY CURRY BEEF / FISH / PRAWNS (PA NANG NUR/PLA/KUNG) A choice of beef or fish or prawns cooked in homemade red curry paste and spices	22	38	48
THAI ROAST DUCK RED CURRY (GAENG PHED PED YANG) Roasted duck cooked in homemade red curry paste with Thai brinjals, cherry tomatoes and pineapple	20		40

Seafood

PEH SAH Steamed whole grouper with peh chye, kiam chye and celery served with garlic and chilli sauce	Marke	t Price
PLA NERNG MANAO Steamed grouper with lime, chopped garlic and and chilli	Marke	t Price
PLA KOW SAM ROT Deep fried grouper drizzled with three flavour chilli sauce	Marke	t Price
PLA DAD DEOW Deep fried pomfret served with fresh mango sauce	Marke	t Price
GAENG SOM PLA THORD Deep fried grouper cooked in Thai assam curry with peh chye, kang kong and string beans	Marke	t Price
KUNG SAM ROT Deep fried big prawns with three flavour chilli sauce	Marke	t Price
KUNG OB WOONSEN Prawns with crystal noodles cooked and served in a claypot	20	40

KUNG NERNG MANAO Steamed prawns drizzled with lime, chopped garlic and chilli	18	36	
THAI OTAH (HOR MOK TALAY) Spicy mixed seafood mousse		15	
MULTI THAI HERBS FISH CAKE (THORD MUN PLA SAMOON PRAI) Deep-fried spicy fish cake served with cucumber sauce		er piece der 2 pcs)	
PLA MUK YANG Grilled squid with paprika sauce	18	36	
POO JA Minced chicken with prawns and crabmeat, deep fried and served in a crab shell	\$6.50 p	er piece	
KHAI JEOW MHOO SUP Fried omelette with minced pork		18	
KHAI JEOW POO / KUNG Fried omelette with a choice of crabmeat or prawns	2	20	

♦ = Popular dish (𝔅) = Vegetarian Option
 Please alert us to any dietary restrictions or food allergies.
 Kindly allow at least 20 minutes of preparation time for grilled and steamed dishes.
 Prices listed are subjected to GST and service charge. Items are subjected to availability.

Soup

CLEAR TOM YAM SEAFOOD SOUP (1) (TOM YAM TALAY) Prawn and fish/chicken fillet cooked in a spicy and sour soup	\$10.00 per bowl
CLEAR TOM YAM PRAWN SOUP (TOM YAM KUNG) Prawns cooked in a spicy and sour soup	\$10.00 per bowl
COCONUT-BASED TOM YAM SEAFOOD SOUP (TOM YAM TALAY KATI) Prawns/chicken/fish fillet cooked in a spicy and sour soup and laced with coconut milk	\$10.00 per bowl
COCONUT AND GALANGAL SOUP (TOM KHA KAI) Chicken cooked in a soup with coconut milk, galangal, Thai herbs and chilli	\$10.00 per bowl
GAENG JUED RUAMIT Clear non-spicy soup with mixed seafood and vegetables	\$10.00 per bowl
KRA PHOH PLA NAM DANG Double-boiled fish maw soup with mushroom and dried scallops	\$12.00 per bowl

Vegetables

PHAK BOONG FAI DANG Stir-fried spicy kang kong fried with shrimp paste chilli	15	30
PHAK BOONG TAU CHEOW (<i>v</i>) Stir-fried kang kong with chopped chilli, garlic and preserved soy bean paste	15	30
PHAD RUAM MIT (ν) Stir-fried mixed vegetables – Cauliflower, lotus roots, gingko nuts, snow peas, straw mushrooms, carrots and baby kailan	18	36
PHAD PRIK KHING THWA YAO Thai string beans stir-fried with prawns and chilli paste	18	36
PHAD KHAD NAH (ν) Baby kailan stir-fried with chopped chilli	15	30

Rice/Noodles

•	OLIVE RICE (ν) (KHAO PHAD NAM LIAP) Olive rice served with condiments - Dried shrimps, sweet chicken, lime, shallots and chilli	18	25	35
•	PINEAPPLE FRIED RICE (<i>ν</i>) (KHAO OB SUPPAROT) Pineapple rice fried with prawns and served with pork floss	18	25	35
•	SEAFOOD FRIED RICE (KHAO PHAD TALAY) Thai jasmine rice fried with prawns, squid and crabmeat	20	28	40
	CRABMEAT FRIED RICE (KHAO PHAD POO) Thai jasmine rice fried with crabmeat	20	28	40
	KHAO PHAD KRA PAO KAI Spicy fried rice with basil leaves with minced chicken	18	25	35
	KHAO PHAD KRA PAO NUR / TALAY Spicy fried rice with basil leaves with a choice of minced beef or seafood	20	30	40

VEGETAIAN FRIED RICE (ν) (KHAO PHAD JEH) Thai jasmine rice fried with cauliflower, lotus roots, gingko nuts, carrots and baby kailan	20	28	40
THAI JASMINE STEAMED RICE	\$	2.00 per bo	wl
KUAY TEOW PHAD THAI Dried rice noodles fried Thai style with prawns, eggs, beancurd, preserved turnip, beansprouts and chives	18	25	35
KUAY TEOW PHAD SEE EU KAI / MHOO Rice noodles fried in black sauce with a choice of chicken or pork	18	25	35
KUAY TEOW PHAD SEE EU NUR / TALAY Rice noodles fried in black sauce with a choice of beef or seafood	20	30	40

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Desserts

•	THAI RED RUBY (TUP TIM KROB) Water chestnut, jackfruit, palm fruit with fresh coconut milk	\$6.80 per bowl
٠	MANGO STICKY RICE (Seasonal availability) (KHAO NEOW MA MUANG) Mango with glutinous rice served with coconut cream and dried mung beans	\$8.00 per serving
	DURIAN STICKY RICE (Seasonal availability) (KHAO NEOW TURIAN) Fresh durian with glutinous rice and fresh coconut milk	\$8.00 per serving
٠	TAPIOCA (MUN CHIUM) Steamed tapioca served with coconut cream	\$6.80 per serving
	THAI COCONUT CAKE (CAKE MA PRAW ON) Pandan sponge cake layered with a combination of coconut cream and young coconut flesh	\$6.80 per slice
	YOUNG COCONUT JELLY (WOON MA PRAW ON) Thai style jelly made with young coconut water and flesh	\$6.00 per serving

Cold Beverages

COKE/DIET COKE/SPRITE	\$4.50
FRESHLY SQUEEZED LIME JUICE	\$5.80
ICED LEMON GRASS	\$5.80
ICED LEMON TEA	\$5.80
ALOE VERA WITH LIME	\$5.80
THAI ICED TEA	\$5.80
THAI ICED COFFEE	\$6.80
THAI SIAM COCONUT	\$6.80
ICED ENGLISH TEA	\$5.80
ICED OOLONG TEA	\$5.80
ICED JASMINE TEA	\$5.80
ICED PU ER TEA	\$5.80
ICED GREEN TEA	\$5.80
SPARKLING WATER	\$5.80
MINERAL WATER	\$4.80

Hot Beverages

FRESHLY BREWED COFFEE	\$5.80
THAI HOT TEA	\$5.80
THAI HOT COFFEE	\$6.80
HOT LEMON GRASS	\$5.80
ENGLISH BREAKFAST TEA (REFILLABLE)	\$4.80
OOLONG TEA (REFILLABLE)	\$5.80
JASMINE TEA (REFILLABLE)	\$5.80
PU ER TEA (REFILLABLE)	\$5.80
GREEN TEA (REFILLABLE)	\$5.80

Alcoholic Beverages

BEER (TIGER/SINGHA/HOEGAARDEN)	\$30.00/jug
BEER (TIGER/SINGHA/HOEGAARDEN)	\$8.00/glass
STOUT (GUINNESS)	\$8.00/glass
RED/WHITE WINE	Please refer to our wine list
CORKAGE	\$20.00/bottle of wine

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\$30.00/bottle of liquor