

Yhingthai Palace

Appetisers

•	FRESH MANGO SALAD (1) (YAM MA MUANG) Shredded mango with dried shrimps, roasted peanuts, and shallots tossed in a spicy dressing	18	36
	FRESH POMELO SALAD (V) (YAM SOM OH) Peeled pomelo with shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing	20	40
•	THAI PAPAYA SALAD (ν) (SOM TUM) Fresh papaya with dried shrimps and peanuts served with fried chicken strips		22
	THAI CRYSTAL NOODLES SALAD (YAM WOONSEN) Crystal noodles with shrimp and squid in spicy dressing	20	40

•	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 ribeye 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		per roll rder 2 pcs)

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 tenderloin 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, chicken meat and fried to a golden brown	-	er piece ler 2 pcs)
	STIR-FRIED BLACK PEPPER BEEF (NUR PHAD PRIK THAI DUM)		

22

(NUR PHAD PRIK THAI DUM) Sliced Australian beef tenderloin stir-fried with black pepper

Curries

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•	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 / PRAWNS (GAENG KEOW WAN NUR/KUNG) A choice of beef 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 / PRAWNS (GAENG PHED NUR/KUNG) A choice of beef or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots in 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 / PRAWNS (PA NANG NUR/KUNG) A choice of beef or prawns cooked in homemade red curry paste and spices	22	38	48

Seafood

	PEH SAH Steamed whole grouper with peh chye, kiam chye and celery served with garlic and chilli sauce	Market Pri	ce
•	PLA NERNG MANAO Steamed grouper with lime, chopped garlic and and chilli	Market Pri	ce
	PLA KOW SAM ROT Deep fried grouper drizzled with three flavour chilli sauce	Market Pri	ce
•	PLA DAD DEOW Deep fried pomfret served with fresh mango sauce	Market Pri	ce
	KUNG SAM ROT Deep fried big prawns with three flavour chilli sauce	Market Pri	ce
•	KUNG OB WOONSEN Prawns with crystal noodles cooked and served in a claypot	25	50

	KUNG NERNG MANAO Steamed prawns drizzled with lime, chopped garlic and chilli	18	36
•	THAI OTAH (HOR MOK TALAY) Spicy mixed seafood mousse		16
•	MULTI THAI HERBS FISH CAKE (THORD MUN PLA SAMOON PRAI) Deep-fried spicy fish cake served with cucumber sauce		per piece rder 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	\$6.80	per piece
٠	KHAI JEOW MHOO SUP Fried omelette with minced pork		20
٠	KHAI JEOW POO / KUNG Fried omelette with a choice of crabmeat or prawns		22

Popular dish
(1) = 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 (ν) (TOM YAM TALAY) Seafood cooked in a spicy and sour soup	\$14.00 per bowl
	CLEAR TOM YAM PRAWN SOUP (TOM YAM KUNG) Prawns cooked in a spicy and sour soup	\$14.00 per bowl
	COCONUT-BASED TOM YAM SEAFOOD SOUP (TOM YAM TALAY KATI) Seafood cooked in a spicy and sour soup and laced with coconut milk	\$15.00 per bowl
	GAENG JUED RUAMIT Clear non-spicy soup with mix seafood and vegetables	\$14.00 per bowl
•	KRA PHOH PLA NAM DANG Double-boiled fish maw soup with mushroom and dried scallops	\$16.00 per bowl

Vegetables

•	PHAK BOONG FAI DANG Stir-fried spicy kang kong fried with shrimp paste chilli	15	30
	PHAK BOONG TAU CHEOW (<i>ν</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 of dried shrimps, sweet chicken, lime, shallots and chilli	20	30	40
•	PINEAPPLE FRIED RICE (<i>ν</i>) (KHAO OB SUPPAROT) Pineapple rice fried with prawns and served with pork floss	20	30	40
٠	SEAFOOD FRIED RICE (KHAO PHAD TALAY) Thai jasmine rice fried with prawns, squid and crabmeat	20	30	40
	CRABMEAT FRIED RICE (KHAO PHAD POO) Thai jasmine rice fried with crabmeat	23	34	46

VEGETARIAN FRIED RICE (ν) (KHAO PHAD JEH) Thai jasmine rice fried with cauliflower, lotus roots, gingko nuts, carrots and baby kailan	22	32 44
THAI JASMINE STEAMED RICE	\$2.	50 per bowl
♦ KUAY TEOW PHAD THAI Dried rice noodles fried Thai style with prawns, eggs, beancurd, preserved turnip, beansprouts and chives	20	40
KUAY TEOW PHAD SEE EU KAI / MHOO Rice noodles fried in black sauce with a choice of chicken or pork	20	40
KUAY TEOW PHAD SEE EU NUR Rice noodles fried in black sauce with a choice of beef	22	44

Desserts

THAI RED RUBY \$7.00 per bowl (TUP TIM KROB) Water chestnut, jackfruit, palm fruit with fresh coconut milk \$8.50 per serving ♦ MANGO STICKY RICE (Seasonal availability) (KHAO NEOW MA MUANG) Mango with glutinous rice served with coconut cream and dried mung beans DURIAN STICKY RICE (Seasonal availability) \$12.00 per serving (KHAO NEOW TURIAN) Fresh durian with glutinous rice and fresh coconut milk TAPIOCA \$7.00 per serving ٠ (MUN CHIUM) Steamed tapioca served with coconut cream THAI COCONUT CAKE \$7.00 per slice (CAKE MA PRAW ON) Pandan sponge cake layered with a combination of coconut cream and young coconut flesh YOUNG COCONUT JELLY \$7.00 per serving (WOON MA PRAW ON) Thai style jelly made with young coconut water and flesh

Cold Beverages

COKE/DIET COKE/SPRITE	\$4.50
FRESHLY SQUEEZED LIME JUICE	\$6.00
ICED LEMON GRASS	\$6.00
ICED LEMON TEA	\$6.00
ALOE VERA WITH LIME	\$6.00
THAI ICED TEA	\$6.00
THAI SIAM COCONUT	\$7.00
ICED ENGLISH TEA	\$6.00
ICED OOLONG TEA	\$6.00
ICED JASMINE TEA	\$6.00
ICED PU ER TEA	\$6.00
ICED GREEN TEA	\$6.00
SPARKLING WATER (0.5L)	\$4.00
SPARKLING WATER (1.0L)	\$6.00
MINERAL WATER (0.5L)	\$4.00
MINERAL WATER (1.0L)	\$6.00

Hot Beverages

FRESHLY BREWED COFFEE	\$6.00
HOT LEMON GRASS	\$6.00
ENGLISH BREAKFAST TEA (REFILLABLE)	\$5.00
OOLONG TEA (REFILLABLE)	\$6.00
JASMINE TEA (REFILLABLE)	\$6.00
PU ER TEA (REFILLABLE)	\$6.00
GREEN TEA (REFILLABLE)	\$6.00

Alcoholic Beverages

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