

Gluten- Free Options



หิ๊งไทย

Yhingthai
Palace

For gluten-free dishes, there would be no soy sauce, oyster sauce added and no flour used.

Appetisers

1. Mango Salad
2. Pomelo Salad
3. Papaya Salad



Meat and Curry

1. Thai Green Curry
2. Basil Minced Chicken



Soup

1. Tom Yum Seafood Soup
2. Tom Yum Prawn Soup
3. Tom Yum Seafood Soup with Coconut and Prawns



Vegetables

1. Stir-Fried Mixed Vegetables
2. Thai String Beans with Chilli and Prawns
3. Stir-Fried Baby Kallan with Chopped Chilli and Garlic

Rice & Noodles

1. Seafood Fried Rice
2. Crab Meat Fried Rice
3. Pineapple Fried Rice
4. Olive Fried Rice
5. Phad Thai

Dessert

1. Thai Red Ruby
2. Mango Sticky Rice
3. Durian with Sticky Rice
4. Steamed Tapioca with Coconut Cream

Seafood

1. Peh Sah Steamed Fish
2. Steamed Fish with Garlic
3. Deep-Fried Grouper with 3 Flavour Chilli Sauce
4. Deep-Fried Pomfret with Mango Sauce
5. Deep-Fried Big Prawn with 3 Flavour Chilli Sauce
6. Steamed Prawn with Garlic, Chilli, Lime