

RUANTHAI

AUTHENTIC THAI CUISINE

– EAT THAI TOGETHER –

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Welcome to RUAN THAI, where every meal is a celebration of the heart and soul of Thailand. Step into our haven, a "THAI HOUSE" that echoes with the essence of this vibrant country, where the joy of shared dining experiences is truly cherished. At RUAN THAI, we have a simple yet profound mission to create a welcoming and familiar environment where you can savour the authentic flavours of Thailand while enjoying quality time and making memories together.

Our culinary journey revolves around one simple concept: EAT THAI TOGETHER. We believe the delicious symphony of Thai flavours reaches its pinnacle when shared with loved ones. As you embark on this gastronomic adventure, let the aromas, textures, and vibrant colours of our dishes transport you to the heart of Thailand, where food is not merely sustenance but a celebration of life and togetherness.

Central to our philosophy is rice as the unifying element that connects the diverse array of flavours on our menu. In Thai culture, rice symbolises unity and harmony, and at RUAN THAI, it forms the foundation of our culinary creations, each crafted with precision and care.

So, join us at RUAN THAI, where the dining experience goes beyond a meal. It's an invitation to explore the depth of Thai flavours, share laughter and stories, and create lasting memories. Embark on a culinary journey that is as heart-warming as it is delicious, and EAT THAI TOGETHER.

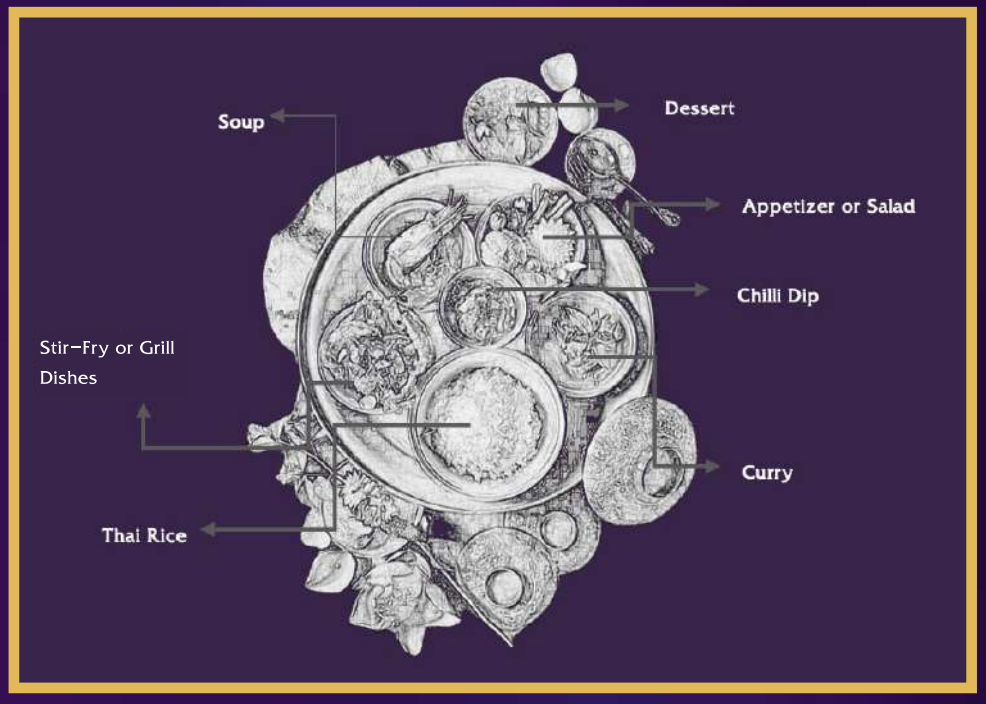
– EAT THAI TOGETHER –

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"SUM RUP"

THE ART OF THAI DISHES PAIRING



RUAN THAI invites you to experience "SUM RUP," a cherished Thai tradition that celebrates family unity through shared meals. This enchanting experience is rooted in ancient Thai customs, offering a diverse array of meticulously prepared dishes that come together to create a symphony of taste.

Savour the delightful progression of flavours with SUM RUP, starting with subtle exotic fruits and moving through sour, sweet, spicy and captivatingly salty dishes. Each bite reveals the art of balance, where tangy flavours complement sweet notes, and fiery spices find harmony with comforting saltiness.

Discover a variety of Thai culinary delights, from vibrant salads to soul-soothing soups, skillfully wok-fried or perfectly grilled offerings, and indulgent curries paired with fragrant Thai rice. Conclude your dining experience with delightful Thai sweets and seasonal fruits.

SUM RUP is more than a feast, it's a magical experience of laughter, stories, and heartfelt connections that bind families together in a shared appreciation for Thai hospitality.

– EAT THAI TOGETHER –

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EAT THAI RICE

At RUAN THAI, we take great pride in presenting an exclusive selection of Thai rice, sourced from trusted partners. Each variety brings a unique character to the table, adding to the delightful experience of Thai dining.

Indulge in the richness of our culinary heritage as you savour the nuances of each rice grain, perfectly harmonising with our delicious creations.



JASMINE WHITE – 100% ORGANIC THAI JASMINE RICE

A fragrant and aromatic long-grain rice, known for its delicate floral scent and slightly sticky texture. The perfect accompaniment to a wide range of Thai dishes, enhancing the flavours with its subtle perfume.



SUNG YOD – SOUTHERN THAI ORGANIC RED RICE FROM PHATTHALUNG

A prized local gem from the southern region of Thailand, this organic red rice showcases the true essence of Thai terroir. Grown with care in the fertile soils of Phatthalung, this rice offers a rich, earthy flavour and a wholesome, chewy texture.

Please inform our team member if you have any allergies or dietary requirements.

Veg · Vegan · Eggs · Nuts · Spicy · Pork · Seafood · Oyster Sauce · Signature

No Shark and Parrotfish served in the restaurant.

– EAT THAI TOGETHER –

“SUM RUP”

– Royal Thai Food Set –

สำรับ ”SUM RUP”



THOONG THONG GAENG PHED PED YANG

Crispy Duck Curry Wonton
กุงทองแกงเผ็ดเป็ดย่าง

YAM SOM–O GOONG YANG

Pomelo Salad with Grilled Prawn
ยำส้มโอกุ้งย่าง

TOM YAM GOONG LAI SUEA

Thai Spicy Tiger Prawn
& Lemongrass Soup
ต้มยำกุ้งลายเสือ

MASSAMAN NUEA

Coconut Curry with Braised Beef Ribs,
Spices, Potato and Peanuts
แกงมัสมั่นเนื้อ S

NUEA POO PHAD PONG GAREE

Stir–Fried Crab Meat in Curry Powder Gravy
เนื้อปูผัดผงกะหรี่

NAM PRIK GOONG SOD

A Healthy Chili Dip with Fresh Shrimp
Served with Variety of Local Vegetables
น้ำพริกกุ้งสด

“JASMINE WHITE”

100% Organics Thai Jasmine Rice
ข้าวหอมมะลิ

KHAO NIEW MAMUANG

Ripe Mango & Sweet Sticky Rice
ข้าวเหนียวมะม่วง

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No Shark and Parrotfish served in the restaurant.
Prices are subject to a 10% service charge and applicable government tax

– EAT THAI TOGETHER –

กินเล่น “KIN LEN”

– STARTERS & SMALL PLATES –

เครื่องว่าง “KRUENG WANG”

– THAI TAPAS –



POR PIA PHAK THOD — 270

Signature Hand-Rolled Vegetable
Spring Rolls
ปอเปี๊ยะผัก VEGAN S

THOONG THONG GAENG PHED PED YANG — 320

Chef’s Special Crispy
Red Curry Duck Wontons
กุงทองแกงเผ็ดเป็ดย่าง S





THOD MAN GOONG — 350

Handmade Prawn Cakes
Made with Pure Prawn Meat
ทอดมันกุ้ง S

GOONG SARONG — 300

Deep–Fried Prawn
Wrapped in Vermicelli
กุ้งโสร่ง



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– EAT THAI TOGETHER –



GAI THOD SAMOONPRAI 300

Fried Chicken Wings
with Thai Herbs

ปีกไก่ทอดสมุนไพร S

KOR MOO YANG KATHI 300

Grilled Coconut–Marinated Pork Neck
with Pickles and Chilli Dipping Sauce

คอหมูย่างกะทิ S





SATAY GAI / MOO 320

House-Marinated Chicken or Pork Satay
with Authentic Homemade Peanut Sauce

สะเต๊ะ ไก่ หรือ หมู S

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– EAT THAI TOGETHER –

กินเล่น “KIN LEN”

– STARTERS & SMALL PLATES –

จานยำ หรือ ตำ “YUM & TUM”

– SALADS –



YUM SOM-O GOONG YANG — 500

Pomelo Salad with
Grilled Tiger Prawns

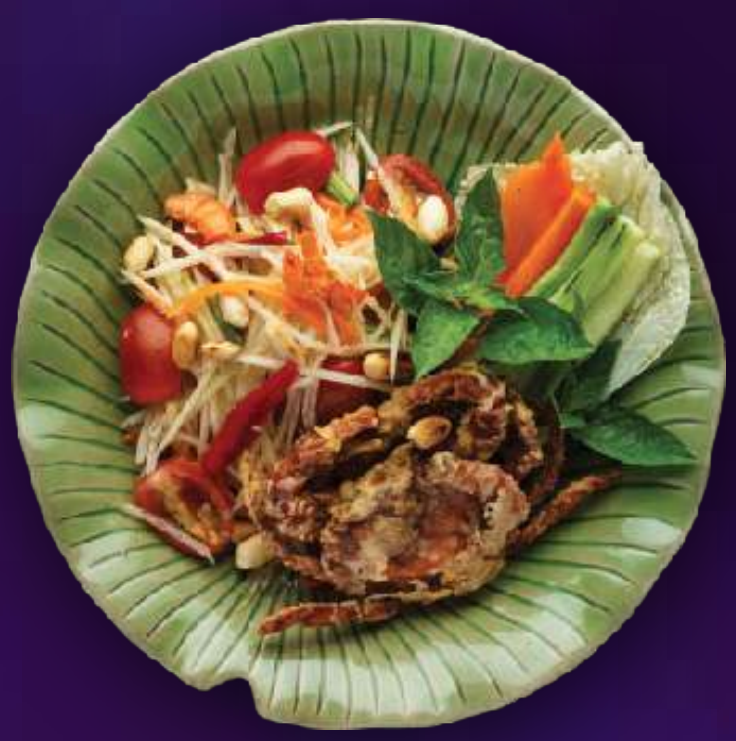
ยำส้มโอกุ้งย่าง S



LAAB GAI / MOO — 270

Spicy Minced Chicken or
Pork Salad with Roasted Rice
and Thai Herbs

ลาบ ไก่ หรือ หมู



SOM TAM POO NIM — 300

Thai Papaya Salad
with Crispy Soft-Shell Crab

ส้มตำปูนิ่ม S

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– EAT THAI TOGETHER –

สำรับกับข้าว “SUM RUP KUB KHAO”

– STARTERS & SMALL PLATES –

ข้าว “KHAO”

ข้าว “KHAO”



JASMINE WHITE

100% Organic Thai Jasmine Rice

ข้าวหอมมะลิ



SUNG YOD

Southern Thai Organic Red Rice
from Phatthalung

ข้าวสังข์หยด

ต้ม “TOM”

– SOUP –



TOM YUM GOONG LAI SUEA 500

Authentic Thai Spicy
Tiger Prawn & Lemongrass Soup

ต้มยำกุ้งลายเสือ



TOM KHA GAI 350

Traditional Chicken
& Coconut Galangal Soup

ต้มข่าไก่

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– EAT THAI TOGETHER –

สำรับกับข้าว “SUM RUP KUB KHAO”

– THAI SHARING MEALS –

แกง “GAENG”

– CURRIES –



GAENG MASSAMAN NUEA — 520

Beef Massaman Curry
(Massaman – a Peanut – Based Potato
Turmeric Curry – King of Curry)

แกงมัสมั่นเนื้อ S



PANAENG GOONG LAI SUEA — 750

Tiger Prawn Panaeng Curry
(Traditional Mild–Spicy Red Curry
with a Hint of Kiffir Lime)

พะแนงกุ้งลายเสือ



GAENG KIEW WAAN GAI — 320

Chicken Green Curry
(Thai Notorious Spicy and Sweet
Green Curry with Aroma of
Green Chillies and Basil)

แกงเขียวหวานไก่

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– EAT THAI TOGETHER –



GAENG KATHI NUEA MAPRAO ON 420

Southern Thai Beef Curry
with Young Coconut

แกงกะทิเนื้อมะพร้าวอ่อน S



GAENG NUEA POO BAI CHAPLU 600

Crab Curry with Wild Betel Leaves
(Authentic Southern Thai Spicy
Yellow Curry)

แกงเนื้อปูใบชะพลู S

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– EAT THAI TOGETHER –

สำรับกับข้าว “SUM RUP KUB KHAO”

– THAI SHARING MEALS –

กับข้าว “KUB KHAO”

– THAI MAINS –



PLA GHAO RAD PRIK 750

Deep-Fried Grouper
in Sweet Chilli Sauce

ปลาเก๋าราดพริก



GOONG LAI SAUCE MA KHAM 750

Sautéed Phi Phi Tiger Prawns
with Chef’s Secret Tamarind Sauce

กุ้งลายเสือทอดซอสมะขาม S



NUEA POO PHAD PONG GAREE 650

Stir-Fried Crab Meat in Curry Powder
Gravy with Egg

เนื้อปูผัดผงกะหรี่



MOO HONG 600

Phuket-Style Braised Pork Belly
with Sweet Garlic and Black Peppercorn

หมูฮ้อง S

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– EAT THAI TOGETHER –



GAI PHAD MED MAMUANG 380

Stir–Fried Chicken with Cashew Nuts
and oyster sauce

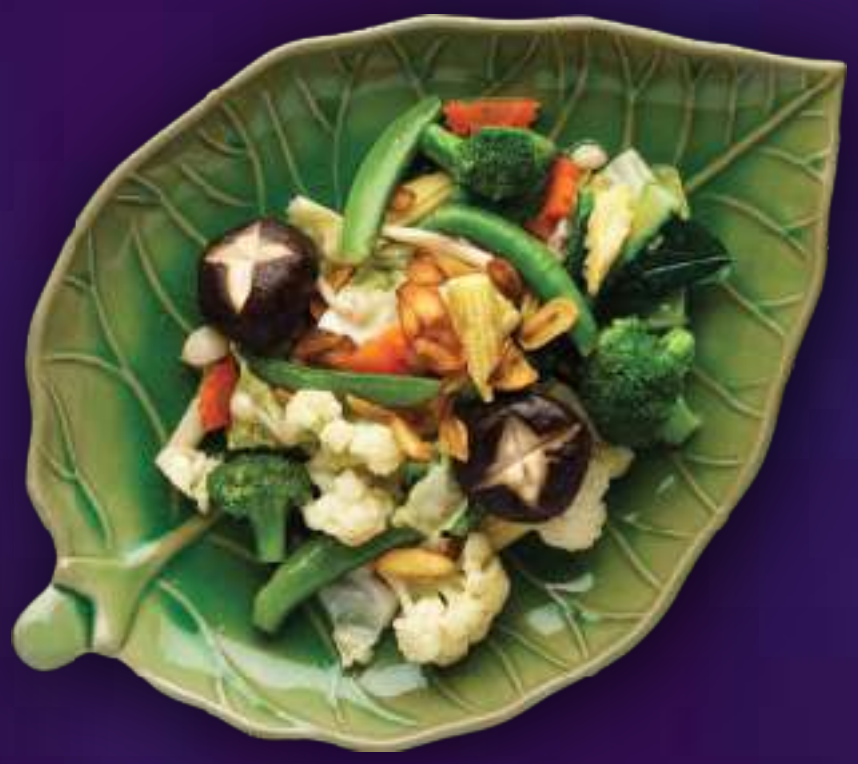
ไก่ผัดเม็ดมะม่วง



NUEA PHAD NAMMAN HOI 750

Wok-Fried Premium Australian Striploin
in Savory Oyster Sauce

เนื้อผัดน้ำมันหอย



PHAD PHAK RUAM NAMMAN HOI 220

Wok–Fried Mixed Vegetables
in Oyster Sauce

ผัดผักรวมน้ำมันหอย

PHAD KAPRAO GAEM WUA TOON 550

Stir–Fried Braised Beef Cheek
in Holy Basil Sauce

ผัดกะเพราแก้มวัวตุ๋น S



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– EAT THAI TOGETHER –

อาหารจานเดียว “JAHN DEAW”

– THAI BOWLS –



PHAD THAI GOONG LAI SUEA

1,090

Thailand’s Most Popular Stir–fried Noodles
with Jumbo Tiger Prawns

ผัดไทยกุ้งลายเสือ



KHAO PHAD POO

550

Wok–Fried Rice with
Premium Lump Crab Meat

ข้าวผัดเนื้อปูก้อน



KHAO SOI GAI

370

Northern Thai Noodle Curry
with Chicken
(The World’s Best Soup 2022)

ข้าวซอยไก่

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– EAT THAI TOGETHER –

มังสวิรัติ & MUNGSAVIRAT

– VEGETARIAN DISHES –



GAENG KIEW WAAN TAO HOO 290

Tofu & Vegetable Green Curry

แกงเขียวหวานเต้าหู้



GAENG LIANG PHAK 290

Assorted Homegrown
Vegetables in Aromatic Soup

แกงเลียงผักรวม



HED RUAM TOM KATHI 290

Mixed Mushrooms in Coconut Galangal Soup

เห็ดรวมต้มกะทิ



MASSAMAN KHANOON ON 290

Young Jackfruit Flesh in Massaman Curry
(Massaman – a Peanut Base Yellow
Turmeric Curry, King of Curry)

มัสมั่นขนุนอ่อน

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– EAT THAI TOGETHER –

“KHANOM”

– DESSERTS –



KHAO NIAW MAMUANG 250

Ripe Mango & Sweet Sticky Rice

ข้าวเหนียวมะม่วง S



KHAO NIAW ICE CREAM KATHI 250

Coconut Ice Cream with Sticky Rice,
Peanuts and Sweet Corn

ข้าวเหนียวไอศกรีมกะทิ S



KLUAY KHAI CHUEM 250

Caramelised Banana served
with Coconut Cream

กล้วยไข่เชื่อม



ICE CREAM & SORBET 90

Scoop of Homemade
Ice Cream or Sorbet

ไอศกรีมหรือชอร์เบ

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