

# ROYAL THAI

## APPETIZERS

### LAAB NAMTOK

Rice paper-wrapped minced pork, spring onion, spicy dipping sauce

### THOD MUN PLA

Red curry flavored Thai fish cake, cucumber, sweet & spicy sambal dipping sauce, crushed peanuts

### GAI SATAY

Marinated chicken skewers, Ajad (cucumber sauce), cilantro and mint-infused slaw

### POR PIA THOD

Fried vegetable spring roll, plum sauce

### TOM KHA GAI

Classic lemongrass-infused chicken & coconut broth, mushrooms, ginger, chili

### TOM JUED TAHOO

Light vegetable broth, soft tofu, seaweed, coriander

### SOM TAM

Green papaya, cherry tomatoes, string beans, baby greens, sweet & tangy lime dressing

### YAM NUE YANG

Grilled beef, lettuce, onion, tomato, Nam Pla (fish sauce) dressing

### YUM PLA SALMON FU

Crispy salmon, baby greens, mango, chili, lime juice, crispy shallots

## ENTREES

The entrées below are available with your choice of Beef, Chicken, Shrimp, Pork, Snapper, Hungry Planet® Plant-Based Meat or Hungry Planet® Plant-Based Chicken

### GEANG KIEW WAN

Classic spicy green curry sauce, Asian vegetables, palm hearts

### GEANG MASSAMAN

Mild curry sauce of Thai herbs & spices, potato, rich coconut cream, roasted peanuts

### GEANG HANG LAY

Rich Northern Thai curry sauce, dried salted shrimp, lemongrass, Asian vegetables

### GEANG PENANG

Dry spiced red curry, bell peppers, onion, garlic, chili

### GEANG KARI CURRY

Mild creamy yellow curry sauce, potato, onion, bok choy

### PHAD THAI

Stir-fried rice noodles, peanuts, phad Thai sauce

## SIDE DISHES

### KHAO SUEY

Jasmine steamed rice

### KHAO PHAD KUNG

Fried rice, chopped shrimp, green onion

## DESSERTS

### COCONUT CRÈME BRÛLÉE

Sugar burnt lychee, sesame sugar crisp

### MANGO PUDDING

Coconut jelly

### TRADITIONAL CUT FRUITS

Lemongrass honey, sweet tapioca

 Vegetarian

 Lactose-Free  
Can be prepared lactose free

 Gluten-Free  
Can be prepared gluten free

 Balanced Lifestyle  
Healthier preparations and lower calorie counts

 Vegan



Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons/Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House