



Experience a sensory journey at The Tea House, blending tradition with contemporary charm. Immerse in East Asian flavors in a meticulously crafted ambiance—a culinary spectacle transcending the ordinary.

APPETIZERS

₹ 625 Water chestnut with shiitake mushroom Kcal: 660/250 gm 6 % Honey glazed lotus stem ₹ 625 Kcal: 72/250 gm *6* Poh pia ₹ 625 Kcal: 401/250 gm | Thai style vegetable spring roll 4 Som tam ₹ 600 Kcal: 114/240 gm | young papaya salad Yum haw chi thea mamuang ₹ 625 Kcal: 125/200 gm | raw radish & water chestnut salad ₹ 625 Thodman khao pad Kcal: 297/180 gm | corn cakes flavored with red curry paste & Thai herbs Koong pad, kub koon rad, preaw ped ₹ 1250 Kcal: 568/250 gm | pan grilled white prawns, laced with sour & spicy sauce **4** (6) ■ Sakuna chom suan ₹ 1250 Kcal: 798/300 gm | tempura prawns with tamarind sauce ₹ 850 ▲ Todman pla Kcal: 1507/300 gm | Thai fish cakes































APPETIZERS

A	Satay gai Kcal: 932/250 gm grilled chicken supreme with peanut sauce	₹ 750
A	Larb gai Kcal: 536/255 gm spicy minced chicken salad	₹ 850
A	Szechuan prawns Kcal: 452/250 gm	₹ 1250
A	Fish honey chili Kcal: 659/250 gm	₹ 850
A	Crispy aromatic duck Kcal: 593/250 gm	₹ 1300
A	Honey chili pork ribs Kcal: 693/250 gm	₹ 900

THE DUMPLINGS BASKET

• Vegetable crystal premium / cream cheese mushroom truffle ₹ 750 Kcal: 512/250 gm 4 × \$ ■ Edamame truffle / ricotta spinach garlic ₹ 750 Kcal: 568/250 gm 4 > 3 ■ Prawns with chives / crab & prawn sui mai ₹900 Kcal: 568/250 gm 🐸 🏂 🛊 ■ Chicken coriander / smoked chicken cheddar cheese ₹ 800 Kcal: 599/250 gm **(**) > \$ List Of Allergens:



6 > **

























■ Vegetarian
■ Non vegetarian

SOUPS

Hot and sour • Vegetable (Je) Kcal: 568/250 gm ₹ 375 ▲ Chicken (Kai) Kcal: 568/250 gm ₹ 475 4 > (6) **▶ Prawn (Koong)** Kcal: 568/250 gm ₹ 550 Wanton • Vegetable (Je) Kcal: 568/250 gm ₹ 375 ▲ Chicken (Kai) Kcal: 568/250 gm ₹ 475 *4* * * Prawn (Koong) Kcal: 568/250 gm ₹ 550 ¥ € * **Tom yum** | spicy choice soup flavored with lemon grass, lime juice & bird chillies • Vegetable (Je) Kcal: 568/250 gm ₹ 375 Chicken (Kai) Kcal: 568/250 gm ₹ 475 Prawn (Koong) Kcal: 568/250 gm ₹ 550 **Tom kha** | spicy choice soup with coconut milk, flavored with thai herbs • Vegetable (Je) Kcal: 568/250 gm ₹ 375 ▲ Chicken (Kai) Kcal: 568/250 gm ₹ 475 ₹ 550 ■ Prawn (Koong) Kcal: 568/250 gm List Of Allergens:

■ Vegetarian

■ Non vegetarian

Gluten

Molluscs

MAIN COURSE

Horapha prik khihnu Kcal: 252/260 gm smoked eggplant chilli basil	₹ 650
Pad priao warn tao Kcal: 383/275 gm silky bean curd with black bean sauce	₹ 750
Pad broccoli taojiew Kcal: 252/250 gm stir fried broccoli with garlic, yellow bean paste and chilli vinegar	₹ 650
Hei pad prik haeng Kcal: 723/350 gm water chestnuts & cashew nuts with red chilli paste	₹ 700
Pad pak bung taojiew (seasonal) Kcal: 158/250 gm stir fried morning glory flavored with yellow bean paste	₹ 650
• Kung pao potatoes Kcal: 192/200 gm	₹ 650
Assorted vegetables in hot garlic sauce Kcal: 302/200 gm	₹ 650
■ Mapo tofu Kcal: 168/250 gm	₹ 650
Sauteed green bean Kcal: 465/200 gm	₹ 650































₹ 1350 Poo nim krob, kub yum som Kcal: 667/350 gm | crispy soft shell crab with citrus salad ₹ 1900 Gung yai pad Kra em prik Thai Kcal: 305/330 gm | lobster with pepper garlic **4** ₹ 1200 Goong pad kapprao Kcal: 305/300 gm | prawns with chilli garlic and holy basil **4** Pla nueng manao ₹ 1400 Kcal: 388/350 gm | steamed john dory with lemon garlic sauce \nearrow Pe nong kae kub hara pa lae prick ₹ 1400 Kcal: 941/400 gm | lamb chop with basil and chilli 4 ₹ 1100 Moo pad king sod Kcal: 627/250 gm | stir fried pork with fresh ginger and shiitake mushroom 4 Moo preaw waan ₹ 1100 Kcal: 552/250 gm | sweet and sour pork ₹ 1300 ▶ Ped nay Kcal: 1172/350 gm | classic Thai style roast duck breast on a bed of spinach 4 ₹ 850 Pad gai bai kapprao Kcal: 704/350 gm | ground chicken with holy basil 4





























Stir fried lobster in xo sauce ₹ 1900 Kcal: 301/250 gm 🕌 🎻 🎉 ₹ 1400 Prawns in oyster sauce Kcal: 420/250 gm **4** 4 **4** Roasted duck meat in oyster sauce ₹ 1100 Kcal: 593/350 gm *4* /* 🔘 🛊 💪 A Chicken with hot pepper & cashew nut ₹ 850 Kcal: 296/200 gm 4 (6 × b

CURRIES

Gaeng kiew warn | Thai green curry

Vegetable (Je) ₹ 650 Kcal: 696/350 gm

₹ 675 Chicken (Kai) Kcal: 796/350 gm

Prawn (Goong) ₹ 775

Gaeng ped | Thai red curry

Kcal: 524/350 gm

Vegetable (Je) ₹ 650 Kcal: 728/350 gm

₹ 675 Chicken (Kai) Kcal: 753/350 gm

Prawn (Goong) ₹ 775 Kcal: 504/350 gm

List Of Allergens:





























■ Vegetarian
■ Non vegetarian

	Gaeng leung Thai yellow curry	
•	Vegetable (Je) Kcal: 675/350 gm	₹ 650
A	Chicken (Kai) <i>Kcal: 685/350 gm</i>	₹ 675
A	Prawn (Goong) 🕌 Kcal: 657/350 gm	₹ 775
	Gaeng massaman unique style of southern Thai curry	
•	Vegetable (Je) Kcal: 621/350 gm	₹ 650
A	Lamb <i>Kcal: 773/350 gm</i>	₹ 675

RICE AND NOODLES

































Crustaceans

■ Vegetarian
■ Non vegetarian

Phad nam prik phao Thai fried rice flavored roasted curry paste	
Vegetable (Je) Kcal: 275/350 gm	₹ 650
▲ Chicken (Kai) Kcal: 285/350 gm	₹ 675
■ Prawn (Goong) ₩ Kcal: 257/350 gm	₹ 775
Phad Thai stir fried noodles blended to a sweet, sour and spice 🧳 🦫	P
Vegetable (Je) Kcal: 273/350 gm	₹ 550
Chicken (Kai) Kcal: 221/350 gm	₹ 675
■ Prawn (Goong) 🕌 Kcal: 257/350 gm	₹ 775
Khao hom mali jasmine rice	
Vegetable (Je) Kcal: 275/350 gm	₹ 550

































DESSERTS

₹ 450 Tub tim grob Kcal: 1338/250 gm | rose flavored water chestnuts with chilled coconut cream Fok thong sankaya ₹ 450 Kcal: 803/250 gm | the famous Thai pumpkin custard Caramelized fritters ₹ 350 Lychee Kcal: 296/150 gm **Apple** Kcal: 296/150 gm ***** Banana Kcal: 224/150 gm ***** Exotic flavored ice creams ₹ 450 Tamarind & bird's eye chilli Kcal: 396/150 gm Lemon grass Kcal: 396/150 gm **Tender coconut** Kcal: 324/150 gm ✓ Jasmine tea crème brûlée ₹ 525 Kcal: 803/250 gm | jasmine tea scented slow baked custard ■ Galangal infused mascarpone chocolate tart ₹ 625 Kcal: 1338/250 gm List Of Allergens: Molluscs Gluten Crustaceans Mustard

All prices are in Indian Rupees and subject to applicable Government taxes
As Per the Guidelines Issued by Food Safety & Standards Authority of India (FSSAI)
An Average Active Adult Requires 2000 Kcals of Energy Per Day. However, The Actual Calories Needed May Vary Per Person.
Please Inform Our Associates If you are Allergic to Any Ingredients