

THAI P A V I L I O N

Thai speciality

dim sum

▪ **Shrimp and water chestnut dim sum** (G) 900

▪ **Jiaozi** (G/C) 850
Chicken dim sum

▪ **Fish siu mai** (G/C) 850

▪ **Corn and water chestnut sui mai** (G/C) 750

▪ **Mixed vegetable dim sum** (G/C) 750

Bao bun basket (G)
▪ **Prawn** 950
▪ **Chicken** 850

appetizers

▪ **Koong phad krapao** (S) 950
wok tossed prawns with chilli, garlic and basil sauce

☁️▪ **Pla rad prik** (S) 850
crispy fried fish with tangy sauce flavoured with chilli and basil

▪ **Po pia kai** (S) 850
Thai style chicken spring rolls

▪ **Chicken satay** (N) 850
Indonesian style chicken skewers

▪ **Phad samun prai jee** (S) 750
spicy Thai herbs flavoured salt and pepper vegetables

▪ **Po pia jee** 750
Thai style vegetable spring rolls

▪ **Thod man khao pod** (G) 750
Thai corn cakes flavoured with red curry paste

▪ **Maan farang hollapa** (S) 750
wok tossed deep fried potatoes with Thai basil

▪ **Tahoo phad ki mao** (S) 750
spicy tofu with bell peppers and Thai herbs

soups

▪ **Tom yum soup** 525/495/475
Thai herbs flavoured spicy hot and sour broth prawn / chicken / vegetables

▪ **Tom kha kai** 525/495/475
coconut milk soup with thai herbs prawn / chicken / vegetables

▪ **Gaeng pakchee kub samun Prai thai** 525/495/475
lemon coriander soup with roasted garlic prawn / chicken / vegetables

salads

▪ **Larb gai** (S) 650
Thai style chicken, red onions, lime and chilli salad

▪ **Som tam** (S/N) 550
young papaya combined with sweet sour and spicy dressing

▪ **Yam het nam thok** (S) 550
spicy mushroom with mint and crushed roasted rice

main course

vegetables

☁️▪ **Hei phad prik haeng** (N) 750
water chestnut and cashew nut with red chilli paste

▪ **Phad broccoli** (S) 750
stir fried broccoli with yellow beans, garlic and chilli vinegar

▪ **Tahoo samrot** (C/S) 750
silken tofu with spiced sweet and sour sauce

▪ **Phad phak** (S) 750
stir fried vegetable and tofu in light soya garlic sauce

fish and seafood

▪ **Koong thord kratium prik thai** (S) 950
stir fried prawns in garlic pepper sauce

▪ **Pla meuk bai hollapa** (S) 900
stir fried squids with fresh chillies and basil

▪ **Pla neung manao** 850
Thai style steamed fish with lemon, chilli and coriander sauce

meat and poultry

▪ **Pe phad prik** (S) 900
crispy lamb with peppers

▪ **Pe phad khing nam manhoi** (S) 900
stir fried sliced lamb, mushrooms with ginger oyster sauce

☁️▪ **Kai phad prik daeng** 850
chicken flavoured with Thai herbs and chilli paste

▪ **Kai phad kratium prik** (S) 850
garlic pepper chicken with mushrooms

curries

▪ **Prawn** 950
▪ **Chicken** 850
▪ **Vegetable** 750

▪ **Gaeng kiew warn**
Thai green curry

Gaeng phed
Thai red curry

Kari kunming Malaysia
Malaysian yellow curry

rice and noodles

▣ Prawn	800
▣ Chicken	750
▣ Vegetable	700

Phad Thai noodles (S/N)

Phad bamee (S)
Stir fried soft noodles

🌶️ ▣ Khao phad kra pao (S)
Chilli basil fried rice

☁️ ▣ Khao ob sapparod (N)
Curry flavoured pineapple, cashewnut and rasins fried rice

Khao hom mali 525
steamed jasmine rice

dessert

☁️ ▣ Tub tim grob 500
rose flavoured jellied water chestnut with
sweetened coconut milk

▣ Coconut and lemongrass 500
creme brulee

▣ Kluay thod (G) 500
banana fritters with honey and sesame

Eastern Asian selection

appetizers

▣ Wok tossed prawns (S) 950
salt and pepper/hunan/butter garlic

🌶️ ▣ Oriental crispy lamb (S) 900
crispy lamb strips with smoky sweet and hot spices

▣ Crispy honey chicken 850
crispy fried chicken tossed in honey chilli
sauce and sesame

▣ Chicken lollipop (G) 850
crispy fried spiced coated

▣ Honey chilli lotus stem 750

▣ Crispy fried corn kernels with peppers (G) 750

tempura on plate

▣ ▣ Prawn tempura (G) 950
battered deep fried crispy prawn, served with dip

▣ ▣ Mixed vegetable tempura (G) 750
battered deep fried crispy vegetables, served with dip

soups

▣ ▣ Lung fung soup (S/C) 525/495/475
prawn / chicken / vegetables

🌶️ ▣ ▣ Manchow soup with crispy noodle (S) 525/495/475
prawn / chicken / vegetables

▣ ▣ Khow suey (C) 495/ 475
traditional burmese soup with chicken / vegetables

▣ ▣ Suan la tang (S) 495/ 475
chicken / vegetables

main course

▣ Atlantic salmon/mural (S) 1500 / 850
stir fried pink salmon with ginger chilly soya sauce

▣ Bay prawns (S) 950
stir fried prawns in hot garlic sauce

🌶️ ▣ Mixed seafood in hot pot sauce (C) 950
prawn, squid, fish in spicy sauce

🌶️ ▣ Fried sliced lamb (S) 900
choice of black pepper/black bean/chilli sauce

☁️ ▣ Zuo zong tong kai (S) 850
diced chicken with water chestnut in spicy
chilli sauce

▣ Kung pao chicken (S/N) 850
stir fried chicken in cashewnuts

▣ Kung pao eggplant (N/S) 750
diced eggplant, onion and bell pepper in kung pao sauce

🌶️ ▣ Shangdong mushroom (S) 750
szechwan/chilli/hot garlic sauce

▣ Five treasure vegetables (S) 750
szechwan/hot garlic sauce/black bean

rice and noodles

▣ Prawn 800
▣ Chicken 750
▣ Vegetable 700

🌶️ Wok tossed hakka noodles (G)
Szechwan noodles (G)

🌶️ Burnt garlic fried rice

Szechwan fried rice

dessert

▣ Dates Pancake 500
dates stuffed pancake with honey and coconut ice cream

▣ Daarsan (G) 500
crispy fried flat noodles tossed in honey and served
with ice cream

beverages

Tea/Coffee/Hot Beverages 300

Milkshakes/Butter Milk/ Lassi 300

Cold Coffee 300

Aerated Beverages 300

Fresh Lime (Soda/water) 300

Fresh Fruit Juice 300

Water

Sparkling (Veen) 330ml 250

Still (Veen/Himalayan) 660ml 350/150

Allergens - Dairy (D), Nuts (N), Gluten (G), Soy (S), Celery (C)
All prices are in Indian rupees & exclusive of government taxes

☁️ signature dish 🌶️ spicy
▣ vegetarian ▣ non vegetarian

VIVANTA

HYDERABAD
Begumpet