



AUTHENTICITY.  
COMPLEXITY.  
HARMONY.

A m $\acute{e}$ lange of influences and ingredients, from within the borders of Thailand has helped to shape Thai cuisine into one simmering melting pot of flavours and perfectly balancing the five fundamental flavours - spicy, sour, bitter, sweet and salty is at the very heart of this art of the palate.

To capture the essence of Thai cuisine, our chefs visited the king's kitchen and foraged the vibrant Thai markets. By employing exotic vegetables and ingredients sourced from Thailand and using only hand-made Thai spices. we have recreated The Royal Thai cuisine for you in all its splendour and authenticity.

For your dining pleasure, let us help compose your meal, as only a Thai will know.

As per the guidelines issued by Food Safety and Standards Authority of India (FSSAI) an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.



## CHEF PRAJUAB SHOOSRIDAM

*Thai Master Chef at Taj City Centre Gurugram*

## CHEF PRAJUAB SHOOSRIDAM



Chef Prajuab has been associated with the Taj Group of Hotels since 2006 and is popularly known as Juab. Born in Phatthalung, in southern Thailand, his passion and love for Thai food and culture only grew stronger with years to come.

After high school on Phatthalung, he answered his heart's call and joined the 'Thai Restaurant' in Barn Thai, Phuket. There was no looking back after that. Chef Prajuab has worked in the kitchens of several resorts and hotels across Thailand and Malaysia including Karon Villa and Royal Wing, Phuket, and The Datai, Langkawi.

He has had the opportunity to serve global luminaries like the late Nelson Mandela and Jacques Chirac.

Chef Prajuab is the face of Thai Pavilion and he takes his inspiration from his family. He firmly believes that technique and authenticity are the pillars of any cuisine. According to Chef, the Thai meal is characterized by its balance of five fundamental flavours – hot (spicy), sour, sweet, salty and bitter. With an illustrious experience of seven years at Thai Pavilion, Taj City Centre Gurugram, Chef Prajuab has retained classics while infusing bold new flavours in the menu. He brings to the table, the hidden culinary treasures and a repertoire of unique delicacies, from his kitchens.



**TAJ**  
CITY CENTRE  
GURUGRAM

**THAI**  
PAVILION

## CHEF PRAJUAB'S SIGNATURE MENU

### Appetizers

- ▲ Koong raad sos thaley | 110 Kcal, 240 gm | 🦐🐟 1195  
Steamed prawns/home-ground Thai spices
- ▲ Kai phad makam | 228 Kcal, 280 gm | 🍗🌶️ 1195  
Crispy fried chicken/chili tamarind sauce
- Man waan sos bai toey | 168 Kcal, 240 gm | 🍠 1095  
Thai spice-marinated purple potato chili pandan jaggery sauce
- Song sahai thod krob sos takrai | 98 Kcal, 280 gm | 🌿🌿 1095  
Crispy fried water chestnut and jackfruit tossed with Thai spice and lemongrass
- Rak bua phad namphung | 209 Kcal, 240 gm | 🍠🌿 1095  
Honey chili lotus root Thai-style

### Salad

- ▲ Plaa koong | 105 Kcal, 280 gm | 🦐🐟 1145  
Home-style lemongrass-flavored prawn salad
- Yum huaplee | 127 Kcal, 240 gm | 🍌 1045  
Banana blossom, roasted coconut and raw mango salad

### Soup

- ▲■ Tom Sup kiew warn | 210 ml 600/545  
Green Paste & Peppercorn, tamarind,  
Thai bird eye chili flavored soup with Prawn/chicken/vegetable sour soup  
Koong – 65 Kcal | 🌿🍗🐟  
Kai – 95 Kcal | 🐟  
Phak – 43 Kcal

### Mains

- ▲ Phad prik gaeng koong | 115 Kcal, 280 gm | 🍗🐟 1395  
Wild herb-flavored Thai red curry with prawn and makroot
- ▲ Pla preaw waan | 95 Kcal, 280 gm | 🍗🐟 1295  
Deep-fried John Dory, sweet sour sauce
- ▲ Koong mungkorn raad prik sod sabparod | 90 Kcal, 280 gm | 🍗🐟 1295  
Stir-fried lobster with pineapple chili sauce
- ▲ Kai phad kenchai | 212 Kcal, 280 gm | 🍗🐟🌿 1195  
Stir-fried chicken with celery and Thai pepper
- ▲■ Gaeng paa | 320 gm 1495/1395  
Lesser ginger and thai herb flavored Jungle curry with  
Prawn/chicken/vegetable  
Koong – 119 Kcal | 🍗🐟  
Kai – 130 Kcal | 🐟  
Phak – 105 Kcal
- Phad phak kana krached | 65 Kcal, 260 gm | 🌿 1095  
Stir-fried kailan and water grass with fresh Thai soy sauce
- Tuarea phad sos samsahai | 195 Kcal, 190 gm | 🌿 1095  
Stir-fried edamame beans with spicy and sour sauce
- ▲■ Khao klong phad kratiem | 320 gm 1295/1195  
Stir-fried brown rice/confit garlic with prawn/chicken/vegetable  
Koong | 289 Kcal | 🍗🌿🍌  
Kai – 306 Kcal | 🌿🍌  
Phak – 250 Kcal | 🌿

### Dessert

- ▲ Custard apple & Pistachio entremets | 190 Kcal, 140 gm | 🍌🍌🍌🍌 625
- Intapalum mapraow | 325 Kcal, 160 gm | 🍌🍌 625  
Crispy dates and coconut triangles served with coconut ice cream

🌿 Lactose 🍷 Gluten 🌰 Nuts 🌿 Celery 🧄 Mustard 🌿 Sesame 🐟 Fish  
🍳 Eggs 🥜 Peanuts 🐌 Molluscs 🌿 Soy 🧴 Sulphites 🦀 Crustaceans 🌿 Lupin  
■ Vegetarian ▲ Non-vegetarian

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All prices are in Indian ruppees and subject to government taxes

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## Appetizers

non-vegetarian

- ▲ Koong yang rad, preaw ped | 105 Kcal, 200 gm | 🦐🍋🌿 1195  
 Pan grilled marinated prawns, sour and spicy sauce
- ▲ Sakuna chowsan sos makam | 120 Kcal, 250 gm | 🦐🌿 1195  
 Thai style fried prawns, tamarind sauce
- ▲ Nue poo thod | 96 Kcal, 250 gm | 🦐🌿🍋 1250  
 Grilled crab cakes with spicy chili sauce
- ▲ Thod man koong | 95 Kcal, 180 gm | 🦐🌿 1095  
 Crispy prawn cake with tangy dip
- ▲ Pla nam prik pao | 125 Kcal, 250 gm | 🐟🌿 995  
 Fish in roasted chili paste
- ▲ Moo krob | 135 Kcal, 260 gm | 🐷🌿 995  
 Crispy fried pork belly
- ▲ Kai haw bai toey | 186 Kcal, 280 gm | 🐔🌿 995  
 Deep fried marinated chicken morsels wrapped in pandan leaves
- ▲ Laab kai | 191 Kcal, 220 gm | 🐟 995  
 Spicy minced chicken salad, mint leaf, crispy rice
- ▲ Satay kai | 181 Kcal, 250 gm | 🍷🦐🌿🍋 995  
 Lemon grass, galangal curry flavoured chicken satay

## Appetizers

vegetarian

- Som tam | 45 Kcal, 250 gm | 🥒🌿🍋 945  
 Young papaya salad, sweet spicy sauce
- Yum ma muang | 85 Kcal, 280 gm | 🥒🌿🍋 945  
 Raw mango, water chestnuts and cashew nut salad
- Yum som ao | 117 Kcal, 275 gm | 🥒🌿 945  
 Pomelo salad, spicy chili coriander dressing
- Minag kham phak | 148 Kcal, 250 gm | 🌿🍷 945  
 Thai tofu, vermicelli wrapped in betel leaf with chili basil sauce
- Heaw phad preaw warn | 87 Kcal, 210 gm | 945  
 Crunchy sweet and sour water chestnut
- Thod man khao phod | 139 Kcal, 240 gm | 🌿 945  
 Corn cakes flavoured with red curry paste, Thai herbs
- ▲ Poh pia Kai/Phak - 132/115 Kcal, 240 gm | 🌿🌿🦐 945  
 Thai-style spring rolls chicken/vegetable
- Mee grob | 120 Kcal, 160 gm | 🌿 945  
 Crispy rice tartlets, vermicelli noodle, water chestnut, sweetcorn
- Taohu kratiem prik Thai | 171 Kcal, 210 gm | 🌿 945  
 Silken tofu, pepper garlic

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## Soups

Koong (prawn) / Kai (chicken) / Phak (vegetable)

- |  |         |
|--|---------|
| <p>  <b>Tom yum   150 ml</b><br/>Spicy soup flavoured with lemon grass, lime and bird's eye chili<br/>Koong – 35 Kcal    <br/>Kai – 48 Kcal    <br/>Phak – 25 Kcal</p>  | 600/545 |
| <p>  <b>Gaeng pak chee kab samoon prai Thai   150 ml</b><br/>Lemon coriander soup, chili<br/>Koong – 48 Kcal    <br/>Kai – 65 Kcal   <br/>Phak – 36 Kcal</p>   | 600/545 |
| <p>  <b>Gaeng jued woon sen   150 ml</b><br/>Clear noodle soup<br/>Koong – 25 Kcal     <br/>Kai – 38 Kcal    <br/>Phak – 16 Kcal    </p>       | 600/545 |
| <p>  <b>Tom kha   150 ml</b><br/>Thai herb flavoured coconut soup<br/>Koong – 112 Kcal     <br/>Kai – 126 Kcal     <br/>Phak – 114 Kcal   </p> | 600/545 |
| <p>  <b>Tom kamin   150 ml</b><br/>Thai style lemon grass, fresh turmeric flavoured soup<br/>Koong – 24 Kcal    <br/>Kai – 28 Kcal   <br/>Phak – 20 Kcal</p>   | 600/545 |
| <p>  <b>Tom seap   210 ml</b><br/>Tamarind-flavoured Thai herb soup<br/>Koong – 38 Kcal, 150 ml    <br/>Kai – 52 Kcal, 150 ml   <br/>Phak – 31 Kcal, 150 ml</p>  | 600/545 |

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## Mains

### Seafood

- |  |
|--|
| <p> <b>Poo nim krob   98 Kcal, 240 gm  </b>   <span style="float: right;">2100</span><br/>Soft shell crab, home ground herb sauce</p>   |
| <p> <b>Luk chin poo thod   76 Kcal, 240 gm  </b>    <span style="float: right;">2000</span><br/>Home-ground crab meatballs cooked with lesser ginger and hot basil</p> |
| <p> <b>Koong samrod   125 Kcal, 280 gm  </b>    <span style="float: right;">1600</span><br/>King prawns, chili paste, makroot leaves</p>                               |
| <p> <b>Koong phad kraprao   75 Kcal, 220 gm  </b>    <span style="float: right;">1600</span><br/>Prawns, chili garlic, holy basil</p>                                  |
| <p> <b>Koong thord krateim prik Thai   75 Kcal, 260 gm  </b>    <span style="float: right;">1600</span><br/>Stir-fried prawns, garlic and pepper</p>                   |
| <p> <b>Pla rad prik   125 Kcal, 280 gm  </b>   <span style="float: right;">1600</span><br/>Crispy fried fish, chili kraprao sauce, Thai herbs</p>   |
| <p> <b>Pla nueng manao   90 Kcal, 240 gm  </b>  <span style="float: right;">1600</span><br/>Steamed John Dory, lemon, garlic sauce</p>   |
| <p> <b>Pla charamet thod nam pla   121 Kcal, 280 gm  </b>   <span style="float: right;">1600</span><br/>Marinated deep-fried pomfret, house salad</p>   |
| <p> <b>Pla ta deaw   78 Kcal, 240 gm  </b>   <span style="float: right;">1600</span><br/>Poached river sole and water spinach with yellow bean sauce</p>  |

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## Meat and poultry

- ▲ Yang chin pe | 248 Kcal, 260 gm | 🍷🌿 1750  
 Grilled lamb chop, pickled gherkin sauce
- ▲ Pe phad prik sod | 114 Kcal, 260 gm | 🍷🌿 1450  
 Stir-fried sliced lamb, lemon grass, chili, onion
- ▲ Pe phad prik Thai | 136 Kcal, 260 gm | 🌿🍷🍷 1450  
 Crispy stirred lamb, glazed bell peppers
- ▲ Yang chin moo | 167 Kcal, 260 gm | 🌿🍷 1450  
 Grilled pork chop, pickled gherkin sauce
- ▲ Phad kraprao moo | 108 Kcal, 280 gm | 🌿🐟 1450  
 Minced pork, garlic, chilies, soya, basil
- ▲ Ped noi | 115 Kcal, 280 gm | 🍷🌿 1450  
 Stir-fried roast duck, onion, elephant garlic, cherry tomato, bell pepper
- ▲ Phad kai bai kraprao | 162 Kcal, 280 gm | 🌿🐟 1450  
 Stir-fried ground chicken, sweet basil, red chili
- ▲ Kai phad med ma muang | 287 Kcal, 280 gm | 🌿🍷🍷 1450  
 Wok-fried chicken, mushroom, bell pepper, cashew nuts
- ▲ Kai phad prik daeng | 146 Kcal, 280 gm | 🐟 1450  
 Chicken supreme Thai herbs, chili paste
- ▲ Khai jiao | 260 Kcal, 180 gm | 🌿🍳 1450  
 Thai style omelette

## Vegetables

- Tahu phad tao see | 148 Kcal, 250 gm | 🌿 1250  
 Silken tofu, black bean, makroot sauce
- Phad phak | 49 Kcal, 250 gm | 🌿 1250  
 Homestyle stir-fried vegetables
- Phad pak bung tao jiew | 45 Kcal, 240 gm | 🌿 1250  
 Flavored stir-fried morning glory, yellow bean paste
- Nor mai farang phad | 58 Kcal | 260 gm | 🌿 1250  
 Stir-fried Jumbo asparagus with soya basil sauce
- Phak samun prai | 65 Kcal, 280 gm 1250  
 Wok-tossed water chestnut, broccoli, mushroom, lemon grass, chili
- Heaw phad prik deang | 70 Kcal, 280 gm | 🍷 1250  
 Water chestnut, cashew nut, red chili paste
- Phad phak kiew kratiem | 49 Kcal, 280 gm | 🌿 1250  
 Stir-fried greens and garlic pepper sauce
- Phad prik sam hed | 75 Kcal, 280 gm 1250  
 Stir-fried kale and fresh king oyster, hon shimeji, button mushrooms tossed with sriracha sauce
- Man jian | 95 Kcal, 180 gm | 🌿 1250  
 Curved Potatoes ginger, pepper, mushroom in light soya

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## Curries

Stone ground chef's curry recipes with koong (prawn) Moo (pork) pe (lamb) Pla (fish) kai (chicken) Phak (vegetable)

Served with fragrant jasmine rice

-   **Gaeng luang cha plu | 320 gm** 1400/1350  
 Betel leaf, baby potato flavoured yellow curry  
 Koong – 136 Kcal |   / Pla – 133 Kcal |    
 Kai – 174 Kcal |   / Moo – 150 Kcal |    
 Phak – 131 Kcal | 
-   **Gaeng kiew warn | 320 gm** 1400/1350  
 Thai green curry  
 Koong – 130 Kcal |   / Pla – 134 Kcal |    
 Kai – 178 Kcal |   / Moo – 162 Kcal |    
 Phak – 121 Kcal | 
-   **Gaeng phed | 320 gm** 1400/1350  
 Thai red curry  
 Koong – 122 Kcal |   / Pla – 126 Kcal |    
 Kai – 169 Kcal |   / Moo – 144 Kcal |    
 Phak – 121 Kcal | 
-   **Gaeng leung | 350 gm** 1400/1350  
 Thai yellow curry  
 Koong – 147 Kcal |   / Pla – 144 Kcal |    
 Kai – 189 Kcal |   / Moo – 153 Kcal |    
 Phak – 140 Kcal | 
-   **Gaeng massaman | 320 gm** 1400/1350  
 A unique style of Southern Thai curry  
 Pe – 176 Kcal |    
 Kai – 204 Kcal |    
 Phak – 167 Kcal |  
-   **Panang | 350 gm** 1400/1350  
 Thai style curry with coconut milk and crushed peanuts  
 Koong – 165 Kcal |   / Pla – 159 Kcal |     
 Kai – 204 Kcal |   / Moo – 178 Kcal |     
 Phak – 149 Kcal |  

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## Rice and noodles

Koong (prawn) /poo (crab) / moo (pork) / kai (chicken) / phak (vegetable)

-   **Khao phad | 350 gm** 1200/1100  
 Thai style fried rice  
 Koong – 174 Kcal |   / Poo – 172 Kcal |    
 Kai – 193 Kcal |  / Moo – 181 Kcal |   
 Phak – 164 Kcal | 
-   **Khao phad nam prik pao | 350 gm** 1200/1100  
 Spicy fried rice with roast curry paste, basil  
 Koong – 176 Kcal |    
 Kai – 198 Kcal |    
 Phak – 154 Kcal
-   **Phad Thai | 350 gm** 1200/1100  
 Stir-fried rice or egg noodles  
 Koong – 174 Kcal |    
 Kai – 192 Kcal |   
 Phak – 165 Kcal
-   **Bamee | 350 gm** 1200/1100  
 Stir-fried yellow noodle  
 Koong – 110 Kcal |     
 Kai – 141 Kcal |    
 Phak – 92 Kcal | 
-   **Phad khi mao | 350 gm** 1200/1100  
 Flat rice noodles with Thai herbs, chili, garlic, soya  
 Koong – 86 Kcal |    
 Kai – 118 Kcal |   
 Phak – 72 Kcal
-   **Khao phad sabparod | 350 gm** 1200/1100  
 Pineapple, chili fried rice  
 Koong – 86 Kcal |   
 Kai – 110 Kcal  
 Phak – 76 Kcal
-   **Laad na thalay | 350 gm** 1200/1100  
 Flat rice noodles with yellow bean sauce  
 Koong – 77 Kcal |    
 Kai – 103 Kcal |   
 Phak – 66 Kcal
-   **Mee leaug thod krob** 1200/1100  
 Pan-fried noodle choice of sweet and sour, chili Makroot black bean sauce  
 Koong - 124 Kcal, 155 gm |   / Kai - 155 Kcal, 350 gm |   
 Phak - 103 Kcal, 320 gm
-  **Khao hom mali | 110 Kcal, 300 gm** 700  
 Steamed jasmine rice

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## Desserts

- ▲ **Chocolate soufflé kha** | 201 Kcal, 160 gm | 🍌 🥥 🌾 🍌 600  
 Thai hot chocolate soufflé, galangal flavour with coconut ice cream
- ▲ **Chocolate muan sai makroot** | 280 Kcal, 98 gm | 🌾 🍌 🥥 🍌 600  
 Callebaut chocolate strata, makroot flavoured with tender coconut ice cream
- ▲ **Chocolate makroot dollops** | 272 Kcal, 140 gm | 🥥 🌾 600
- **Khao neao ma muang** | 159 Kcal, 160 gm | 🥥 🍌 600  
 Mango sticky rice
- **Tub tim grob** | 253 Kcal, 200 gm | 🥥 600  
 Diced water chestnuts with coconut milk
- **Khao maow thod** | 193 Kcal, 170 gm | 🌾 🥥 600  
 Crispy fried banana with coconut ice cream
- **Choice of ice cream** | 🥥 600  
 Tender coconut – 237 Kcal, 90 gm  
 Honey crunch – 216 Kcal, 90 gm | 🍌 🍌  
 Nutty salted caramel – 235 Kcal, 90 gm | 🥥 🍌  
 Strawberry – 205 Kcal, 90 gm | 🥥

## Tea & Coffee

- **Leaf tea** 400  
 orange pekoe, earl grey, maikaibari golden tips
- **Herbal tea** 400  
 camomile, farmosa green, jasmine, hibiscus
- **Flavoured tea** 400  
 lemon, lemon grass, ginger
- **Coffee** 400  
 latte, cappuccino, espresso, decaffeinated

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