



BAAN TALAY

RESTAURANT

Tuesday - Wednesday - Friday

18:00 - 22:00



MENU

BAAN TALAY

APPETISERS

POR PIA PAK

Vegetable & Glass Noodle Spring Rolls, Sweet Chili Dip

THB 280

GOONG SARONG

Crispy Shrimp wrapped in Egg Noodles, Plum Sauce

THB 390

LAGOON SATAY

Traditional BBQ Chicken, Pork, Beef Satay, Spicy Peanut Sauce, Ajaad

THB 300

BAAN TALAY

THB 640

RUAM MIT

A Selection of Thai Appetisers for Two

- Vegetable & Glass Noodle Spring Rolls
- Crispy Shrimp wrapped in Egg Noodles
- Deep Fried Fish Cakes
- Assorted Satays

TOD MAN PLA

Deep Fried Fish Cake, Cucumber Salsa

THB 340

SALADS

SOM TAM THOD

Thai Crispy Papaya Salad
Additional:

- Prawns THB 350
- Chicken THB 320

THB 280

YAM SOM O

Thai Pomelo Salad, Crispy Shallots, Chili, Tamarind Sauce

THB 320

YAM HUA PLEE

Banana Blossom Salad, Shredded Coconut, Crispy Shallots, Coriander

THB 300

YAM WOON SEN TALAY

Spicy Glass Noodles Salad mixed, Seafood, Mushrooms

THB 390

CURRIES

MASSAMAN PAK

Southern Thai Aromatic Curry
Roasted Pumpkin, Tofu, Sweet Potatoes, Peanut, Cashew Nut, Pickled Vegetables, Roti

THB 320

GAENG PHANAENG NHUA

Penang Curry, Beef Cheek, Kaffir Lime Leaves

THB 480

GAENG KIEW WAN GAI

Chicken Coconut Green Curry, Eggplant, Sweet Basil

THB 400

KHAO SOI GOONG

MANG GAWN

Northern Thai Style Coconut Yellow Curry, Phuket Lobster, Egg Noodles, Fresh Shallots, Pickles, Coriander

THB 1,650

GEANG PHED PED YANG

Red Curry with Duck Breast, Eggplant, Sweet Basil, Lychee, Grapes, Pineapple

THB 450

*All curries are served with steamed jasmine rice.



CHEF RECOMMENDS



VEGETARIAN



CONTAINS PORK



CONTAINS SEAFOOD



CONTAINS NUTS



SUSTAINABLE

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



MENU

BAAN TALAY



PHUKET SPECIALS

PLA HANG TANG MO THB 340

Sweet & Salty Dried Fish Flakes,
Crispy Shallots, Fresh Watermelon

MOO HONG THB 380

Phuket Pork Belly Stew
Braised Pork Belly, Star Anise, Cinnamon, Soy Sauce

PHUKET MEE SAPAM THB 420

Stir-Fried Yellow Noodles, Seafood,
Thai Condiments

MEE HOON GEANG POO THB 440

Phuket Crab Curry, Kaffir-Lime &
Thin Rice Noodles

PLA THOD KAMIN THB 1,280

Turmeric Marinated & Deep Fried
Hybrid Grouper Fish, Thai Green
Spicy Seafood Sauce

SOUPS

GAENG JUED THB 300

Plant-Based Clear Soup, Local Herbs,
Vegetables

TOM KHA GAI THB 340

Traditional Thai Chicken in Coconut Milk
Lemongrass, Mushrooms, Kaffir Lime Soup

TOM YAM GOONG THB 380

NAM KHON

Creamy Thai Spicy Soup, River Prawns, Galangal,
Lemongrass, Mushrooms, Kaffir Lime

FROM OUR WOK

PHAD PHAK BOONG THB 300

FAI DAENG

Stir-Fried Morning Glory, Chili,
Garlic in Soy Sauce

PHAD PAK RUAM THB 320

Stir-Fried Assorted Asian Vegetables,
Boiled Peanuts in Soy Sauce

NHOR MAI FARANG THB 380

PHAD GOONG

Stir-Fried Asparagus & Shrimps
in Oyster Sauce

KHAOW PHAD THB 390

Wok Egg Fried Rice
Choice of Shrimps or Chicken

PHAD KA-PRAOW GAI THB 400

Stir-Fried Minced Chicken, Garlic,
Chili & Hot Basil in Oyster Sauce

PHAD SEE EW THB 420

Wok-Fried Flat Rice Noodles, Carrot, Young Kale
Choice of Shrimps or Chicken

PHAD THAI GOONG THB 450

Wok-Fried Rice Noodles, Shrimps,
Bean Sprouts, Chinese Chives

DESSERTS

ICE CREAM THB 120

Choice of Flavours (1 scoop)
Thai Tea, Coconut, Passion Fruit or Chocolate

SEASONAL FRESH SLICED FRUIT THB 260

PHUKET PINEAPPLE THB 300

CHEESE CAKE

COCONUT CREAM BRULE THB 300

MANGO STICKY RICE THB 350

SIDE DISHES

STEAMED JASMINE RICE THB 50

SUNNY SIDE UP FRIED EGG THB 50

HOMEMADE SHRIMP CRACKERS THB 50



CHEF RECOMMENDS



VEGETARIAN



CONTAINS PORK



CONTAINS SEAFOOD



CONTAINS NUTS



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BAAN TALAY

Daily Fresh Seafood

PRICE BASED ON MARKET COSTS PER 100 GRAMS

- Local Oyster (per piece) 68++
- Sweet Local Clams 108++
- Green-Lipped Mussel 118++
- Baby Local Squid 128++
- Half Shell Scallop 128++
- Mackerel 138++
- Seabass 148++
- Rock Lobster 158++
- Red Snapper 168++
- Simmered Blue Crab 178++
- Hybrid Grouper 220++
- Tiger Prawns 238++
- Phuket Lobster 298++

CREATE YOUR OWN STYLE COOKING AND FAVOURITE FLAVOUR

Cooking Method: Wok-Fried, Steaming, Grilled, Deep Fried, Gratin

Asian Style

- Sweet & Sour Sauce
- Tamarind Sauce
- Spicy Panaeng Curry
- Green Curry
- Chili Paste Coconut Milk
- Thai Basil or Pad Cha

Western Style

- Garlic-Butter & Rosemary
- Thermidor
- Cartoccio (Italian Style)
- Sautéed Mediterranean Style
- Olive Oil, Parsley, Lemon & Garlic

Signature Andaman Seafood Combo

4,750 ++

(Ideal 2 Pax)

- Thai Style BBQ
- Phuket Lobster (1 Whole)
- Tiger Prawns (Pieces)
- Baby Local Squid
- Mackerel Steak & Traditional Sauces
- Wok-Fried Mixed Vegetables in Oyster Sauce
- Plant-Based Fried Rice

Thai Night Buffet Menu

THAI SALAD STATION

LARB GAI

Minced Chicken Salad with Mint & Lemongrass

YAM SOM O

Thai Pomelo Salad with Shrimps

YAM NUA YANG

Grilled Beef Spicy Salad with Vegetables

YAM PLEE GLAUUY

Thai Banana Blossom Salad

MOO NAM TOK

Spicy Pork Neck Salad

SOM TOM

Green Papaya Salad

YUM - LIVE STATION

MAKE YOUR OWN YUM

Shrimp, Scallop, Mussel, Squid, Seabass, Minced Pork, Minced Chicken, Glass Noodles, Mama Noodles & Vegetables

CLASSIC THAI

TOM YAM GOONG

Thai Spicy Shrimp Soup with Galangal, Lemongrass, Mushrooms and Kaffir Lime

TOM KHA GAI

Thai Coconut Soup with Chicken, Lemongrass, Mushrooms and Kaffir Lime

PLA PHAD PRIEW WAN

Sweet & Sour Local Catch of the Day

PANANG CURRY

Spicy Panang Curry with Prawns

PLA MEUK NAM PRIK PAO

Wok Fried Squid with Chili Paste

KANOM JEEN GANG KIEW WAN

Green Curry with Fish Balls, served with Rice Noodles

FRIED STATION

POH PIA THOD

Deep Fried Vegetables Spring Rolls

GOONG SARONG

Wrapped Shrimp in Crispy Noodles

TOD MAN PLA

Deep Fried Fish Cakes

MOO TOD

Fried Pork and Crispy Garlic

PEEK GAI TOD TAKRAI

Crispy Fried Chicken Wings and Garlic

PU NIM TOD KRATIUM PRIK THAI

Crispy Soft Shell Crab, Garlic and Black Pepper Sauce

SIDE DISHES

PHAD PAK BOONG FAI DAENG

Wok Fried Morning Glory, Garlic and Oyster Sauce

PHAD SEE EW

Stir Fried Flat Rice Noodle with Young Kale

PHAD PAK RUAM

Wok Fried Assorted Vegetables in Oyster Sauce

KAO PHAD PAK

Wok Fried Rice and Mixed Vegetables

KAO SUAY

Steamed Jasmine Rice

DESSERT

- Mango Sticky Rice
- Assorted Thai Desserts
- Sakoo - Sago in Coconut Milk
- Tub Tim Krob - Rubies in Coconut Milk
- Kluay Buad Chee - Banana in Coconut Milk
- Kluay Tod - Banana Fritters & Ice Cream
- Thai Coconut Popsicles & Traditional Condiments
- Seasonal Tropical Mixed Fruits