

PAI THAI

JUMEIRAH AL QASR

MENU

Pai Thai is an ode to one of the most important sentiments of Thai culture, Nam Jai, or “water of the heart” — meaning to offer heartfelt, generous hospitality and kindness without agenda.

JUMEIRAH AL QASR • MADINAT JUMEIRAH • DUBAI

A KISMET MENU • JUMEIRAH AL QASR

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

 Vegetarian

 Vegan

THE LINE BENEATH A DISH

Satay Gai *(GF)(LS)(SF)(N)*

Grilled marinated chicken sate with coconut milk, lemongrass, turmeric served with peanut sauce and cucumber relish

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(DF) Dairy Free

(E) Egg

(GF) Gluten Free

(MU) Mustard

(N) Nuts

(S) Soy

(SE) Sesame

(SF) Seafood

(R) Raw

(LS) Locally Sourced

(CS) Certified Sustainable

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FOOD MENU

SOUPS

Tom Kha

Traditional slightly tangy soup with galangal, lemongrass, mushroom, cherry tomato and young coconut shoot

- Prawns (GF, SF, DF) • 105
- Chicken (GF, LS, DF) • 80
- Vegetables (GF, DF, VG) • 70

Tom Yam Goong *(SF)(GF)*

100

Prawns in shellfish broth with lemongrass, galangal, mushroom, chilli, lime and coriander

Tom Saep Nuea *(GF)(DF)*

95

Classic beef soup with galangal, lemongrass, kaffir lime leaves, red onion, chilli, lime and hot basil

PAI THAI SIGNATURES

Som Tam Pai Thai *(VG)(N)(S)(DF)*

95

Green papaya salad with tomato, long beans, cashew nuts and tamarind dressing

- Add Crispy Soft-Shell Crab • 125

Larb

Traditional Thai minced salad of fresh herbs with lime, chilli, fish sauce and roasted sticky rice

- Pla – Minced Seabass (GF, DF, LS, SF) • 120
- Gai – Minced Chicken (GF, DF, LS) • 85

Pad Tom Yam Talay Haeng *(SF)(GF)*

220

Lobster, scallop, squid and prawns with tom yam paste, lemongrass, galangal, kaffir lime and chilli

SHARING APPETISERS

Pai Thai Dim Sum *(SF)(SE)(E)(S)*

145

Thai dumplings filled with chicken, prawn and vegetables, served with sweet soy and chilli sauce

Khong Wang Ruam Pai Thai *(V)(E)(SE)(S)(N)*

195

Pai Thai Royal Starter Selection — a sharing platter of prawn cake, chicken satay, papaya salad, vegetable spring roll and purple chicken dumpling, celebrating Thailand's balance of sweet, sour, spicy and savoury flavours

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FOOD MENU

SALADS

Yam Som O <i>(VG)(N)(GF)(DF)</i>	90
Pomelo salad with toasted coconut, peanuts, fried shallot, coriander and Thai dressing — Add Crispy Prawns (SF, N, S, DF) • 125	
Yam Ma Muang Goong Tod <i>(SF)(N)(DF)</i>	125
Green mango salad with onion, cashew nuts, chilli, crispy prawns and Thai dressing	
Yam Nuea Yang <i>(SF)(S)(DF)</i>	110
Grilled beef salad with cucumber, celery, cherry tomato, onion, coriander and Thai chilli dressing	

FRIED & GRILLED

Satay Gai <i>(GF)(LS)(SF)(N)</i>	85
Grilled marinated chicken sate with coconut milk, lemongrass, turmeric served with peanut sauce and cucumber relish	
Por Pia Tod <i>(VG)(S)(DF)</i>	75
Golden vegetable spring roll with sweet chilli sauce	
Goong Tod Krob <i>(SF)(E)(S)(DF)(N)</i>	90
Crispy prawns with garlic, coriander, oyster sauce, soy and cucumber	
Larb Pla Tod <i>(SF)(DF)(GF)(LS)</i>	90
Minced seabass with spring onion, coriander, chilli, fish sauce, lime and mint	
Pla Muek Tod <i>(SF)(DF)</i>	80
Crispy squid with garlic, Thai basil and chilli sauce	

WOK-FRIED DISHES

Pad Kaprow Ped <i>(SF)(S)(DF)</i>	150
Crispy smoked duck with garlic, onion, capsicum, chilli, long bean and holy basil	
Kana Nuea Nam Man Hoy <i>(SF)(S)(DF)</i>	170
Beef tenderloin with Thai broccoli, garlic, mushroom and oyster sauce	

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WOK-FRIED DISHES · CONTINUED

Pad Kaprow *(LS)(SF)(S)(DF)*

Traditional wok fried dish with garlic, chilli, hot basil and soya sauce

- Mixed Vegetables (GF, DF, LS, SF) · 85
- Minced Chicken (GF, DF, LS) · 100
- Add Fried Egg (GF, DF, E, LS) · 15

CURRIES

Gaeng Khiew Wan

Green curry with Thai eggplant, young coconut shoot and sweet basil

- Tiger Prawns (SF, GF) · 215
- Chicken (SF, GF, LS) · 145
- Vegetables (GF, V) · 120

Gaeng Panaeng

Red curry with coconut cream, kaffir lime, peanut and red chilli

- Tiger Prawns (SF, GF) · 215
- Chicken (SF, GF, LS) · 145
- Vegetables (GF, V) · 120

Gaeng Phed Ped Yang *(SF)(GF)*

175

Roasted duck in red curry with pineapple, cherry tomato, red chilli and sweet basil

Gaeng Leuang Poo Mee Grob *(SF)(GF)(E)*

210

Yellow crab curry with coconut milk, young coconut shoot, sweet basil and crispy egg noodles

SHARING SEAFOOD

Talay Ruam Yang *(SF)(GF)(DF)*

375

Grilled seafood with prawn, mussel, lobster, seabass, lemongrass, galangal and chilli lemon sauce

Pla Kao Rad Prik Yam Mamuang *(N)(DF)(LS)(CS)*

320

Deep-fried hamour with chilli garlic sauce and fresh mango salad

Pla Kapong Neung Manao *(GF)(DF)(CS)(LS)*

340

Whole red snapper steamed with garlic, chilli, coriander and spicy lime sauce



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MAINS

Goong Prik Thai Dum <i>(SF)(S)(DF)</i>	210
King prawns with lemongrass, soy and black pepper sauce	
Lon Goong <i>(SF)(GF)(DF)</i>	175
Minced tiger prawn with creamy coconut milk, chilli, onion and coriander, served with steamed rice	
Gai Pad Med Ma Muang <i>(LS)(SF)(S)(N)(DF)</i>	110
Chicken with cashew nut, spring onion, dried chilli and oyster sauce	
Nuea Yang Pai Thai <i>(SF)(S)(DF)</i>	240
Grilled Australian beef with Thai marination, garlic, coriander and Thai chilli sauce	

CHEF'S RECOMMENDATION

Goong Mangkon Pad Prik Phao <i>(SF)(S)(DF)</i>	275
Lobster wok-fried with Thai chilli jam, sweet basil, capsicum and spring onion	
Gaeng Massaman Nuea <i>(GF)(SF)</i>	210
Braised beef massaman curry with coconut milk, sweet potato, onion and peanuts	
Gaeng Khiew Wan Nuea <i>(SF)(GF)</i>	210
Braised short beef ribs with green curry, Thai eggplant, and sweet basil	
Pad Prik Kaeng Prik Thai On	
Wok-fried with red curry paste, green peppercorn, eggplant, fingerroot, long bean and Thai basil	
— Beef Tenderloin (GF, DF) • 170	
— Chicken (GF, DF, LS) • 120	

NOODLES & RICE

Pad Thai
Rice noodles with tofu, bean sprouts, peanut and tamarind sauce
— Prawns (S, SF, N, DF, E) • 120
— Chicken (S, LS, N, DF, E) • 90
— Vegetables (S, N, DF, VG) • 80

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NOODLES & RICE • CONTINUED

Pad See Ew Nuea *(S)(SF)(DF)(E)* 150
Beef tenderloin with rice noodles, Thai broccoli, egg, soy and oyster sauce

Khao Pad
Fried rice with spring onion, tomato and soy sauce
– Prawns (S, DF, SF, E) • 120
– Chicken (S, DF, E, LS) • 90
– Egg (S, DF, E) • 70
– Vegetable (S, DF, VG) • 80

VEGETABLES

Pad Pak Boong Fai Dang *(SF)(S)(DF)* 45
Wok-fried morning glory with soy and mushroom sauce

Pad Kana Nam Man Hoy *(SF)(S)(DF)* 45
Thai broccoli with garlic, mushroom, yellow bean paste and oyster sauce

Pad Pak Choy Kratiem *(SF)(S)(DF)* 45
Wok-fried pak choy with garlic and light soy sauce

STEAMED RICE

Khao Suay 35
Steamed jasmine rice

Khao Niew 35
Steamed sticky rice

Khao Klong 35
Steamed brown rice

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KHANOM

Desserts

DESSERTS

Pai Thai Signature Dessert Selection *(SE)(E)(N)* 220
For sharing, serves 2 to 4 — Pon-La-Mai Thai Ruam, Khao Niao Ma-Muang, Cha Thai Ice Cream, Kluay Tod, Khanom Tuay. A selection of Thai classics: tropical fruits, mango sticky rice, Thai milk tea ice cream, golden banana fritters, and pandan coconut custard

Khao Niew Ma Muang *(VE)(GF)(DF)* 70
Mango sticky rice, coconut cream and toasted mung beans

☐ Tap Tim Krob *(GF)(DF)* 60
Refreshing ruby water chestnut in coconut milk, served with lychee-infused shaved ice

Kluay Tod *(SE)(E)(N)* 60
Golden banana fritters with vanilla ice cream and tamarind caramel sauce

Khanom Wan Thai *(GF)(E)(DF)* 50
A curated selection of traditional Thai sweets — pandan coconut custard, layered pandan jelly, and baked mung bean custard

☐ Phol La Mai Ruam *(GF)(DF)* 85
A selection of seasonal tropical fruits

ICE CREAM & SORBET

PER SCOOP 45

THAI FAVOURITES

☐ Mango sorbet with spiced mango chutney

Thai milk tea ice cream with boba pearls *(E)*

CLASSICS

☐ Coconut · Chocolate · Vanilla *(N)*

☐ VEGETARIAN ☐ VEGAN

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THE FIVE TASTES OF THAILAND

Pai Thai Signature Tasting Menu

FOOD ONLY · FOR TWO PERSONS

695

WITH WINE PAIRING · FOR TWO PERSONS

1195

OPENING TASTE

■ Miang Kam *(GF)(DF)*

Lollo bionda leaf wrap, ginger, cashew nuts, dried coconut, lime, red onion, thai chili sauce

APPETISER

Som Tam Pai Thai *(SF)(N)(S)(DF)*

Green papaya salad with tomato, long beans, cashew nuts and tamarind dressing

— Optional: Soft-Shell Crab

Satay Gai *(GF)(LS)(SF)(N)*

Grilled marinated chicken skewers with coconut, lemongrass and turmeric, served with peanut sauce and cucumber relish

Butterfly Pea Flower Chicken Dumpling *(LS)(DF)(N)(S)*

Chicken, fried onion, peanut, sweet soy sauce

Pairs perfectly with: White 120ml — Chenin Blanc, Wild House By Wilderberg, South Africa · Sparkling 120ml — Gran Ventino Brut, Italy

SOUP

CHOICE OF ONE

Tom Kha

Traditional slightly tangy soup with lemongrass, mushroom, cherry tomato

— Prawn (SF, GF, DF) · Chicken (GF, DF, LS)

Tom Yam Goong

Iconic Thai soup with lemongrass, mushroom, galangal and fresh lime, lime juice, coriander

— Prawn (SF, GF) · Chicken (GF, LS)

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THE FIVE TASTES OF THAILAND

MAIN COURSE

Pad Prik Kaeng Prik Thai On

Wok-fried with red curry paste, green peppercorn, eggplant, fingerroot, long bean and Thai basil

— Beef Tenderloin (GF, DF) · Chicken (GF, DF, LS)

Pad Pak Choy Kratiem *(SF)(S)(DF)*

Wok-fried pak choy with garlic and light soy sauce

Khao Pad Sapparod *(S)(DF)(SF)(E)*

Pineapple fried jasmine rice with prawns, egg, cashew nuts and spring onion

Pairs perfectly with: White 120ml — Domaine De La Baume Chardonnay, France · Red 120ml — Barone Ricasoli Chianti, Italy

DESSERT

Wan Thai *(E)(SE)(N)*

Mango sticky rice, crispy banana fritters with tamarind caramel and vanilla ice cream and pandan coconut custard

Pairs perfectly with: Sweet 60ml — Nederburg, The Winemasters Reserve Noble Late Harvest, South Africa · or Sparkling Rose 120ml — Demi-Sec Rose, Pierlant, France

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KIN SAMRAP

Set lunch

2 COURSES · PER PERSON

150

3 COURSES · PER PERSON

175

KHONG WANG

APPETIZER · CHOOSE ONE



Som Tam Pai Thai (N)(S)(LF)

Green papaya salad, tomato, cashew nuts, long beans, tamarind dressing

Thod Mon Goong (SF)(S)(LF)

Breaded prawn cake, coriander, garlic, oyster sauce, sweet plum sauce



Poh Pia Thod (S)(LF)

Vegetable spring roll, sweet chilli sauce

Sate Gai (GF)(LS)(SF)(N)(D)

Grilled marinated chicken sate, coconut milk, lemongrass, turmeric, peanut sauce

Chor Muang (N)(S)(LF)

Purple flower chicken dumpling, fried onion, peanut, sweet soy sauce

CHARN LAK

MAIN COURSE · CHOOSE ONE

Gaeng Khiew Wan Gai (LS)(SF)(GF)(D)(F)

Green chicken curry, Thai eggplant, coconut shoot, Thai sweet basil

Gai Phad Med Ma Muang (LS)(SF)(S)(N)(LF)

Wok fried crispy chicken, cashew nut, spring onion, dried chilli, oyster sauce

Kana Nuea Nam Man Hoy (SF)(S)(LF)

Wok-fried beef, Thai broccoli, garlic, mushroom, oyster sauce



Phad Phak Ruam Mit (S)(LF)

Wok-fried vegetables, mushroom, soy sauce

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KIN SAMRAP

CHARN LAK · CONTINUED

- Gaeng Khiew Wan / Gaeng Daeng Phak (GF)(D)
Vegetable green or red curry, tofu, Thai eggplant, mushroom, Thai sweet basil

All main courses come with a side of jasmine rice.

KHANOM

DESSERT · CHOOSE ONE

- Khao Niew Ma Muang (SE)(GF)(N)(D)
Sweet sticky rice, Thai sweet mango, coconut syrup, sesame seeds, coconut ice cream
- ⦿ Tap Tim Krob (GF)(LF)
Crispy water chestnut, sugar syrup, coconut milk, crushed ice

Sunday 12:30pm to 5:30pm · Monday to Friday 12:30pm to 2:30pm. This menu is not applicable with any other offer, discount & promotion.

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THE RITE OF SIAM

Saturdays 12:30 – 3:30pm

WITH SOFT BEVERAGES · PER PERSON

275

WITH ALCOHOL · PER PERSON

395

YAM, THOD, NUNG

A SELECTION OF SMALL PLATES



Som Tam Je *(N)(S)(LF)*

Green papaya salad, tomato, cashew nut, tamarind dressing

Yam Nuea Yang *(SF)(S)(LF)*

Grilled beef salad, celery, cherry tomato, cucumber, onion, spring onion, garlic, coriander, Thai chilli sauce

Sate Gai *(GF)(LS)(SF)(N)(D)*

Grilled marinated chicken sate, coconut milk, lemongrass, turmeric, peanut sauce



Poh Pia Thod *(S)(LF)*

Vegetable spring roll, sweet chilli sauce

Paithai Dim Sum *(SF)(SE)(S)(E)(LF)*

Mixed Thai dim sum, chicken, prawn, vegetable, soy sauce

CHARN LAK

MAIN COURSE

Gaeng Khiew Wan Gai *(LS)(SF)(GF)(D)*

Green chicken curry, Thai eggplant, coconut shoot, Thai sweet basil

Goong Gratiem Prik Thai *(SF)(S)(LF)*

Crispy prawn, garlic, coriander, green peppercorn sauce

Pla Nung Ma Now *(GF)(LF)*

Steamed seabass fish, garlic, chilli, Thai celery, lime chilli sauce



Kana Nuea Nam Man Hoy *(S)(LF)*

Wok fried beef, Thai broccoli, garlic, mushroom, oyster sauce



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THE RITE OF SIAM

CHARN LAK · CONTINUED

-  Phad Phak Ruam Mit *(S)(LF)*
Wok fried vegetables, mushroom, soy sauce

Khao Souy
Steamed jasmine rice

KHANOM

DESSERT · CHOOSE ONE

-  Moh Gaeng Cha Thai *(E)(D)(GF)*
Red Thai tea creme brulé, tropical fruit, pandan coconut sauce
-  Tap Tim Krob *(GF)(LF)*
Crispy water chestnut, sugar syrup, coconut milk, crushed ice
-  Khao Niew Ma Muang *(SE)(GF)(LF)*
Sweet sticky rice, mango ripe, coconut syrup, sesame seeds

Minimum of two people to share. This menu is not applicable with any other offer, discount & promotion.

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BAR

SIGNATURE COCKTAILS

Tirak	90
Tanqueray Gin, St. German Elderflower Liqueur, Sparkling Wine, Grapefruit	
Khwan	85
Amaretto, Laphroaig, Calamansi, Honey, Lime Foam	
Phuket Beach	80
Bombay Premier Cru, Pineapple Juice, Butterfly Pea Tea & Lemongrass	
Salika Lin Thong	75
Hendrick's Gin, St. German Elderflower Liqueur, Lychee, Angostura & Rosemary	
Ban Thai	75
Tito's Handmade Vodka, Passionfruit Purée, Fresh Pineapple, Lychee, Vanilla	
Gaeng Keow Wan Agave	70
Jose Cuervo Gold Tequila, Dry Orange Curaçao, Lime, Ginger, Lemongrass, Coriander, Thai Basil, Green Chilli, Bell Pepper	
Thai Lin	75
Aperol, Dry Orange Curacao, Grapefruit, Red Chilli, Pomelo, Rock Salt	

SIGNATURE JUMEIRAH MARTINIS

Cucumber Martini	80
Tito's Handmade Vodka, Elderflower Cordial, Lemon & Cucumber	
Lychee Martini	80
Tito's Handmade Vodka Infused with Raspberry, Lychee Pure, Lemon & Simple Syrup	
Passion Fruit Martini	80
Tito's Handmade Vodka, Passion Fruit Pure, Lemon & Simple Syrup	

NON-ALCOHOLIC COCKTAILS

Thuk-Thuk	45
Lime, Mint Leaf, Lemongrass Syrup, Soda Water	

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NON-ALCOHOLIC COCKTAILS • CONTINUED

Chao Phraya	45
Fresh Mango Juice, Fresh Pineapple Juice, Strawberries, Passion Fruit	
Bua Ban	45
Mix Berries, Lemongrass Syrup, Lime Juice, Cranberry Juice	
Khanom Bee	45
Fresh Pineapple Juice, Fresh Watermelon Juice, Fresh Lemon Juice, Honey Shrub, Thai Basil	
Lin-Man-Kon	45
Passion Fruit Purée, Mango Purée, Coconut Milk, Passion Fruit Juice	
Fan Chan	45
Lychee Juice, Raspberry Purée, Lemon Juice, Lemongrass Syrup	

NON-ALCOHOLIC

FRESH JUICES

Apple • Mango • Orange • Pineapple • Watermelon • Coconut Water	40
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SOFT DRINKS

Coca-Cola • Coca-Cola Light • Sprite • Sprite Light • Fanta Orange	30
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ENERGY DRINKS

Red Bull Regular/Sugar Free	45
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HOT BEVERAGES

TEA

English Breakfast • Earl Grey • Green • Jasmine • Chamomile • Peppermint	45
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COFFEE

Single Espresso	40
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BAR

HOT BEVERAGES · CONTINUED

Double Espresso · Americano · Café Latte · Cappuccino · Macchiato	45
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WATER

EVIAN

Still / Sparkling (Small)	30
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Still / Sparkling (Large)	40
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AL AIN

Still / Sparkling (Small)	20
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Still / Sparkling (Large)	30
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