BANYAN TREE

TAJ HOLIDAY VILLAGE RESORT & SPA

MENU

We are happy to share with you, that the herbs and spices we use in the Banyan Tree kitchen are grown in our very own garden here, as well as at our farms in Valpoi, Goa.

MENU

SMALL PLATES

▲ Gae Phad Prik — 1300
485kcal
crispy lamb, garlic pepper

▲ Yum Nua Yang — 1100
834kcal
grilled beef tenderloin salad, cucumber, cherry tomato, lettuce, celery

▲ Yum Som O Goong Yang — 1100
216kcal
grilled prawn, pomelo salad, water chestnut, roasted coconut, peanut

▲ Pla Kung Sauce Makham — 1100
882kcal
deep fried fish, tamarind sauce

▲ Yang Hxy Chell — 1100
506kcal
scallops, lemongrass, fish sauce

▲ Yam Woon Seen — 1000
829kcal
glass noodle salad, prawns

▲ Tod Mun Goong — 1000
880kcal
thai prawn cake, plum sauce

▲ Lab Gai — 950
648kcal
minced chicken, shallots, mint, lemon, chili, roast rice

▲ Kai Phad Medmuang — 950
528kcal
wok tossed chicken, cashew nut, dried chili

⊙ VEGETARIAN ▲ NON-VEGETARIAN ◎ VEGAN

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.
Portion size: Soup 250-280 gms, Salad 200-250 gms, Appetizer 180-220 gms, Main Course 290-320 gms, Rice & Noodles 290-320 gms, Desserts 180-220 gms
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SMALL PLATES · CONTINUED

Krathong Thong — 800
535kcal
pasty shell, chicken, minced prawn, corn, carrot, green peas

Kai Satay — 800
978kcal
grilled chicken skewers, cucumber, sweet and sour sauce, peanut sauce

Som Tam — 800
129kcal
raw papaya salad, chili, garlic, long beans

Poh Pai Je — 800
609kcal
glass noodle vegetable spring roll

Khao Phod Thod — 800
729kcal
corn fritters, sweet chili sauce, crushed peanut

Tofu Phad Prik Glua — 800
823kcal
tofu, shallots, garlic, chili, pepper

Khao Mao Kung Samun Pai — 800
657kcal
crispy flat rice, kafir lime, peanut, cashew nut, lemongrass, chili

Rak Bua Thod Naphung — 800
962kcal
lotus steam, siracha, honey

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SOUPS

Tom Yum
lemongrass, bird's eye chili, straw mushroom

▲	prawn 208kcal	750
▲	chicken 229kcal	650
●	vegetables 117kcal	600

Tom Kha
coconut soup, galangal, lime juice, chili, straw mushroom

▲	prawn 413 kcal	750
▲	chicken 433 kcal	650
●	vegetables 348 kcal	600

Tom Klong
tamarind juice, thai herbs, straw mushroom

▲	fried fish 280 kcal	750
▲	chicken 256 kcal	650
◎	vegetables 144 kcal	600

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Gaeng Liang
clear soup, green peas, baby corn, mushroom, onion, pepper

fried fish 57 kcal	750
chicken 66 kcal	650
vegetables 35 kcal	600

SEA FOOD

Lobster Thod Katiem 1095kcal garlic, black pepper, snap peas	2400
Poo Phong Kari 998kcal soft shell crab, egg, celery, yellow curry powder	2200
Kai Jeaw Poo 569kcal thai omelette, crabmeat	2000
Pla Kaphong Nung 699kcal steamed red snapper, lemongrass, lemon, fish sauce, chili	1900
Goong Yai Choo Chee 877kcal tiger prawns, red curry, cumin, coconut	1800
Pla Phad Kurn Chai 997kcal stir-fried deep fried fish, celery	1700

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MEAT & POULTRY

Sikhorng Kaea Phad Prik Oon — 2100
1012kcal
lamb chops, green pepper

Phad Kana Moo Grob — 2000
1241kcal
wok fried crispy pork, kale

Ped Yang Sod Makham — 1900
1174kcal
duck breast, tamarind, chili, asparagus

Nua Yang — 1025
1025kcal
beef, fish sauce, chili, toasted rice powder, herbs

Kai Phad Kaprao — 1300
720kcal
stir-fried minced chicken, hot basil

VEGETABLES

Phad Makhew Horpa Tao Jiew — 1100
504kcal
long eggplant, garlic, chili, tofu, basil

Phad Tua Lan Tao Phong Kari — 1100
455kcal
stir-fried snap peas, mushroom, yellow curry powder

Tau Hoo Kaphroa — 1100
1217kcal
tofu, soya, chili, garlic, basil

Phad Phark Ruam Mit — 1100
456kcal
wok fried vegetables

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CURRIES

Gaeng Kiew Wan
green curry

▲	prawn 498kcal	1600
▲	fried fish 520kcal	1400
▲	chicken 509kcal	1300
○	vegetables 356kcal	1000

Gaeng Phed
red curry

▲	prawn 506kcal	1600
▲	fried fish 526kcal	1400
▲	chicken 514kcal	1300
○	vegetables 367kcal	1000

Gaeng Leung
yellow curry

▲	prawn 517kcal	1600
▲	fried fish 668kcal	1400

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CURRIES · CONTINUED

chicken — 1300
692kcal

vegetables — 1000
556kcal

Gaeng Massaman
southern thai curry, potato, shallot, peanut

lamb — 1500
1187kcal

vegetables — 1000
751kcal

RICE & NOODLES

Phad Thai
stir-fried rice noodles

prawn — 900
1074kcal

chicken — 850
1068kcal

vegetables — 800
1084kcal

Khao Phad Banyan Tree
fried rice, thai herbs, tomato, onion, chili

prawn — 900
736kcal

chicken — 850
872kcal

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RICE & NOODLES · CONTINUED

Khao Phad Poo — 950
782kcal
jasmine fried rice, crabmeat, egg, onion

Rad Na Mei Groub
crispy noodles, vegetable gravy, soya

prawn — 900
700kcal

chicken — 850
694kcal

vegetables — 800
609kcal

Khao Phad Phak — 800
680kcal
vegetable fried rice, burnt garlic

Jasmine Rice — 650
370kcal

Steamed Rice — 350
314kcal

SWEET PLATES

Tub Tim Grob - Thai Red Ruby Dessert — 650
960kcal
water chestnut, jackfruit, coconut milk

Khao Kra Ya Koo — 650
941kcal
pandan pudding, coconut milk

Crème Brûlée Takai — 650
678kcal
crème brûlée, lemongrass

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SWEET PLATES · CONTINUED

▲ Soft Centred Chocolate Dollop with Passion Fruit — 650
968kcal

● Choice of Ice Cream — 650
522kcal

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