# THIPTARA

THE PENINSULA BANGKOK

## CHEF LUK SIGNATURE MENU

*Discover the essence of Thai cuisine through Chef Luk's Signature Menu, where time-honoured recipes are thoughtfully reimagined with a contemporary perspective and the finest sustainably sourced ingredients. Honouring the natural flavours of land and sea, each dish reflects a delicate balance of authenticity and innovation. Set against Thiptara's riverside backdrop, this curated journey offers a refined interpretation of Thai cuisine at its most elegant.*

# CHEF LUK SIGNATURE MENU

*An elevated expression of Thailand's culinary heritage*

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Kanom Bueng Bolan Sai Goong Maenam 600
Crispy Curry Flour, Grilled Ayutthaya River Prawns, Coconut, Pickled Turnip, Cucumber Salad

Phla Lai Bua 400
Spicy Organic Lotus Stems, Pomelo Salad, Shallots, Cashew Nuts, Thiptara's Roasted Chilli Paste

Pla Yang Yum Ta-Krai 580
Grilled Andaman Sea Golden Snapper, Spicy Lemongrass Salad, Fresh Mint, Shallots

Gaeng Phed Ped Yang 640
Braised Grilled Duck Leg, Thai Sweet Basil, Thiptara Red Curry, Lychees, Pineapples, Grapes

Pla Muk Phad Prik Leuang Kratiem Dong 650
Wok Fried Spicy Cuttlefish with Aromatic Thai Herbs, Yellow Chilli, Fresh Young Peppercorns, Pickled Garlic

Kamphaeng Saen Thai Beef 1180
Grilled Kamphaeng Saen Premium Beef Tenderloin, Toasted Rice, Thai Isan Chilli Sauce

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Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

# MENU

## APPETISER

**Khong Wang Ruam** 640
Pineapple, Sweet Peanuts, Chicken Satay, Fried Seafood Spring Roll, Pomelo Salad

**Selection of Miang Kham** 600
Betel Leaf Wrap, Peanuts, Condiments, Sweet Shrimp Sauce

**Gai Hor Bai Toey** 440
Chicken Pandan, Coriander Root, Soy Tamarind Sauce

**Thod Mun Pla** 480
Thai Curry Fish Cake, Sweet Cucumber Peanut Sauce

**Por Pia Jae** 350
Fried Sticky Rice Spring Rolls, Fresh Vegetable Spring Rolls, Tofu, Tamarind Peanut Sauce

## THAI SALAD

**Yum Som-O Goong** 620
Grilled Giant Tiger Prawn, Pomelo Salad, Peanuts, Hand Pounded Herbs

**Yum Nua Yang** 650
Grilled Australian Beef Striploin, Tomato, Mint, Spicy Lime Dressing

**Laab Moo** 440
Spicy Minced Pork Salad, Chilli Powder, Mint

**Yum Woon Sen** 520
Vermicelli Salad, Minced Chicken, Tiger Prawn, Crispy Dried Shrimp, Peanuts

**Som Tum Thai** 320
Spicy Green Papaya Salad, Dried Shrimp, Peanuts, Cherry Tomato

## SOUP

**Tom Yum Goong Maenam** 580
Ayutthaya River Prawns Tom Yum Soup, Lemongrass, Lime, Bird's Eye Chilli

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# MENU

## SOUP · CONTINUED

**Tom Yum Po-Taek Talay** 580
Thai spicy and sour mixed seafood soup, Lemongrass, Lime, Hot Basil

**Tom Kha Gai** 400
Chicken and Coconut Soup, Mushroom, Galangal

**Tom Kha Pollamai** 320
Mixed Fruit and Coconut Soup, Green Mango, Tomato, Galangal

## CURRY

**Gaeng Ra-Waeng Nua** 650
Ancient Green Curry, Australian Beef Striploin, Turmeric, Lemongrass

**Gaeng Ka-Ti Bai Chaphu** 980
Southern Curry, Pan Seared Jumbo Lump Crab Meat, Betel Leaves

**Gaeng Kaew Wan Phak** 420
Homemade Green Curry, Sweet Peas, Baby Corn, Thai Eggplants, Fresh Sweet Basil

## GRILLED

**Khor Moo Yang** 620
Grilled Pork Neck, Coriander, Garlic, Thai Isan Sauce

**Goong Yai Yang (3 pcs)** 1580
Grilled Giant Tiger Prawns, Thai Spicy Seafood Sauce

## STEAMED

**Pla Krapong Nueng Manao** 1290
Whole Boneless Seabass, Lime, Herb Broth, Fish Sauce

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# MENU

## WOK-FRIED

**Gai Phad Med Mamuang** 520
Crispy Chicken Breast with Cashew Nuts, Tomato, Mushroom

**Phad Ka Prao Hed Ruam** 400
Wok Fried Spicy Organic Mushrooms, Crispy Mushrooms, Thai Hot Basil

## DEEP FRIED

**Poo Nim Thod Samoonprai** 780
Crispy Soft-Shell Crab, Aromatic Herbs, Spicy Chilli Paste Sauce

**Pla In-si Thod Nam Pla** 890
Deep Fried Phuket King Mackerel, Sweet Fish Sauce, Spicy Green Mango Salad, Chilli Dressing

**Goong Yai Thod Kratiem (3 pcs)** 1590
Wok Fried Crispy Giant Tiger Prawns, Homemade Crispy Garlic, Chilli, Lime Dressing

## RICE AND NOODLES

**Phad Thai Nuapoo Goong Maenam Yang** 780
Traditional Phad Thai Noodles, Giant River Prawn, Crab Meat, Peanuts

**Khao Phad Nam Prik Mun Goong** 480
Seafood Fried Rice, Shrimp Paste Sauce, Salted Egg, Fresh Mango, Crispy Fish

**Khao Phad Sub-Pa-Rod** 480
Pineapple Fried Rice, Chicken Breast, Cashew Nuts, Crispy Egg

**Khao Soi Gai Yang** 500
Northern Yellow Curry, Egg Noodles, Grilled Chicken Thigh, Lime

**Phad Kee Mao** 360
Yellow Wheat Noodles, Tofu, Mixed Vegetable, Mushrooms, Peppercorn, Hot Basil

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# MENU

## VEGETABLE

Phad Phak Ruam Tao Hoo Thod 480
Stir Fried Sweet Peas, Green Okra, Asparagus, Fried Soft Tofu

Phak Boong Fai-Daeng Phad Kapi 340
Wok Fried Morning Glory, Shrimp Paste Sauce

Bai Liang Phad Khai 360
Stir Fried Melindjo Leaves, Egg, Garlic

## DESSERT

Khao Niew Mamuang 380
Sticky Rice with Sweet Mango "Nam Dok Mai"

Tub Tim Siam Maprao Onn 320
Red Ruby Water Chestnut Dumpling, Young Coconut Sauce

Khaomao Thod I-Tim Kati 320
Fried Banana Wrapped with Young Green Rice, Coconut Ice Cream

Pollamai Ruam 280
Seasonal Thai Tropical Fruits

## HOME MADE ICE CREAM

I-Tim Kati Khao Pong 280
Coconut Ice Cream, Smoked Young Rice Pop

I-Tim Farhang, Buay, Prik-Glua 280
Red Guava Ice Cream, Spicy Plum Dip, Salt and Chilli Powder

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# THIPTARA THAI SET MENU

*THB 2,250++ per person*

## AMUSE-BOUCHE

Miang Goong Foo
Betel Leaves Wrapped with Crispy Prawn Meat, Roasted Coconut, Peanut, and Pineapple Sauce

Phla Ma-khuea Moo Cheeva Yang
Grilled Cheeva Pork Salad with Thai Eggplant, Lemongrass, and Chilli Paste

Tom Yum Pla Gao
Spicy Fried Grouper Tom Yum Soup with Taro, Kaffir Lime Leaves

Massaman Kae Tun
Massaman Braised Australian Lamb Shoulder Curry with Sweet Potato, and Peanut

*Or*

Pla Muek Khai Phad Phong-Kari
Stir-Fried Squid with Roe in Curry Powder Sauce, Thai Celery, and Egg

Thiptara Homemade Ice Cream Kati Kub Khao-Neaw Sangkaya Cha Thai
Homemade Coconut Ice Cream with Salted Egg Yolk Sauce, Thai Tea Custard, and Sweet Sticky Rice

*Petit Fours*

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# THIPTARA THAI SET MENU

*THB 2,250++ per person*

## AMUSE-BOUCHE

Por Pia Jae
Fried Sticky Rice Spring Rolls, Fresh Vegetable Spring Rolls, Tofu, Tamarind Peanut Sauce

Yam Som-O
Pomelo Salad, Peanut, Hand Pounded Thai Herbs

Tom Kha Pollamai
Coconut Soup, Mixed Fruit, Sour Mango, Thai Coriander, Galangal

Gaeng Kaew Wan Pak
Homemade Green Curry, Sweet Peas, Baby Corn, Thai Eggplants, Fresh Sweet Basil

*Or*

Phad Phak Ruam Tao Hoo Thod
Stir Fried Sweet Peas, Green Okra, Asparagus, Fried Soft Tofu

Khao Niew Mamuang
Sticky Rice with Sweet Mango "Nam Dok Mai"

*Petit Fours*

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