FRONT ROOM

WALDORF ASTORIA BANGKOK

SIGNATURE THAI

Lunch 12 pm to 3 pm · Dinner 5.30 pm to 10.30 pm

SIGNATURES

THE SIGNATURE JOURNEY

8 savoury dishes and a sweet finale

The Signature Journey, 8 savoury dishes and a sweet finale: PU NIM HOR FONG TAO HU THOD
Soft Shell Crab, Crab Meat, Minced Pork, Water Chestnut, Plum Sauce

PHLA LAI BUA HOY SHELL
Seared Hokkaido Scallop, Lotus Stem, Pomelo, Housedmade Chili Paste

TALAE GAB SA-TOR KUA SAUCE KEM
Squid, Tiger Prawn, Bitter Bean, Salty Seafood Oil

GAENG PHED PED YANG
Red Curry, Roasted Klong Phai Duck, Thai Basil, Pickled Grape

SUEA RONG HAI
Marinated Wagyu Beef, Roasted Rice, Chili Powder

PLA THOD PHRIK GRATHIAM
Toothfish, Crispy Chili, Crispy Garlic

TOM YUM GOONG
Spicy & Sour Soup, River Prawn, Lemongrass, Red Basil, Chili

PLA GAO NUENG PHRIK LARB KUA
Grouper, Shallot, Garlic, Fermented Fish Oil

MAPHRAO CHEESECAKE
Coconut Cheesecake, Young Coconut Jelly, White Chocolate Mousse

Guests are asked to tell the restaurant of any dietary requirement.

MENU

NIBBLE

MIANG PLA HAENG PHON LA MAI
Dried Long Tail Tuna, Wild Betel Leaf, Pomelo, Caramelized Coconut Sauce

TUNA SA-ER BAI HORAPA
Yellowfin Tuna, Thai Basil, Chili, Fish Sauce, Lime Juice

PU NIM HOR FONG TAO HU THOD
Soft Shell Crab, Crab Meat, Minced Pork, Water Chestnut, Plum Sauce

SALAD

YUM PAK GUD KOR MOO YANG
Grilled Pork Neck, Paco Fern, Watercress

YUM MA KUA YAO PLA KAPHONG THOD
Sea Bass, Eggplant, Dried Shrimp Powder, Pickled Pea Eggplants

PHLA LAI BUA HOY SHELL
Seared Hokkaido Scallop, Lotus Stem, Pomelo, Housemade Chili Paste

SOUP

GAENG OM MOO SAM CHAN
Grilled Cheeva Organic Pork Belly, Mushroom, Dill Oil

TOM KHA GOONG YANG
Grilled Tiger Prawn, Green Mango, Straw Mushroom

TOM YUM GOONG
Spicy & Sour Soup, River Prawn, Lemongrass, Red Basil, Chili

STEAMED

PLA GAO NUENG PHRIK LARB KUA
Grouper, Fermented Fish Sauce, Herbal Oil

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MENU

GRILLED

GAI YANG KO RAT
Korat Style Grilled Chicken, Dipping Sauce, Papaya Salad

GOONG YANG SAUCE MAN GOONG
River Prawn, River Prawn Coral & Garlic Sauce

SUEA RONG HAI
Marinated Wagyu Beef, Roasted Rice, Chili Powder

CURRY

GAENG MASSAMAN GAI
Massaman Curry, Roasted Chicken Thigh, Sweet Potato

GAENG PHED PED YANG
Red Curry, Roasted Klong Phai Duck, Thai Basil, Pickled Grape

NUEA KEM TOM KATI
Rich Coconut Broth, Salted Beef Cheek, Shallot, Chili

GAENG KHIAO WHAN NOR KA LA PLA SA LID THOD
Green Curry, Torch Ginger Shoot, Fish Ball, Gourami

STIR-FRIED

KALAM PLEE PAD NAAM PLA GOONG WHAN
Wok Fried Cabbage, Fried Garlic, Caramelized Shrimp

NUA PAD PRIK THAI DUM
Australian Black Angus Striploin, Su-ngai Ube Black Pepper, Beef Tendon Chip

MOO SAM CHAN PAD GRATHIAM DONG
Kurobuta Pork Belly, Black Garlic

TALAE GAB SA-TOR KUA SAUCE KEM
Squid, Tiger Prawn, Bitter Bean, Salted Seafood Oil

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MENU

DEEP-FRIED

MOO THOD MA-KWAEN
Kurobuta Pork Neck, Crushed Northern Thai Pepper

GAI LAE KHAI LOOK KHOEI
Chicken Wings, Lotus Root, Egg, Tamarind Sauce

KAI JEAW PU PAD PONG KA-REE
Thai Omelet, Crab Meat, Curry Powder

PLA THOD PHRIK GRATHIAM
Toothfish, Crispy Chili & Garlic

PLANT-BASED

TOM YUM HED
Spicy & Sour Soup, Mushroom, Lemongrass, Red Basil, Chili

KWAY TIEW SONG KRUANG SAUCE NAAM MAN NGA
Shitake Tofu, Shitake Mushroom, Plant Based Meat, Sesame & Soy Sauce

POR PIA PAK SAUCE TOM YUM
Vegetables Spring Roll, Housemade Tom Yum Chili Sauce

PHLA LAI BUA
Lotus Stem, Pomelo, Housemade Chili Paste

MOO SAM CHAN PAD GRATHIAM DONG
Plant-Based Pork Belly, Tofu, Black Garlic

GAENG MASSAMAN
Massaman Curry, Cauliflower, Sweet Potato

GAENG KHIAO WHAN
Green Curry, Plant-Based Meat, Eggplant, Coconut Meat

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MENU

DESSERT

KRONG KRANG NAAM KATI
Tapioca Flour, Coconut Meat, Coconut Milk, Sesame

ICE CREAM KATI SONG KRUANG
Coconut Ice Cream, Traditional Thai Toppings

KAO NIEW MA-MUANG
Mango, Sticky Rice, Coconut Sauce

MAPHRAO CHEESECAKE
Coconut Cheesecake, Coconut Jelly, White Chocolate Mousse

MILLE-FEUILLE TA KO LOOK CHID
Mille-Feuille, Sago Pudding, Palm Seed, Coconut Cream, White Chocolate Sauce

ICE CREAM & SORBET

ICE CREAM KATI
Coconut Ice Cream, Smoked Rice Pop

ICE CREAM GLUAY-PING
Grilled Banana Ice Cream, Caramel Peanut Sauce, Banana Chip

TAENG THAI SORBET
Muskmelon Sorbet, Coconut-Butter Scotch, Black Sticky Rice

ICE CREAM CHA THAI
Thai Milk Tea Ice Cream, Grass Jelly, Milk Chips

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