

# MENU



MENU PRICE ARE FOR VEGTARIAN OR CHICKEN DISHES ; PRAWN, SQUID, OR SEAFOOD OPTIONS ARE \$5 EXTRA TO REFLECT THE SEAFOOD USED.



VEGETARIAN AVAILABLE / NO PORK , NO LARD

WIFI: Thongthai120



# Seafood

-FROM SEA TO PLATE FRESH & TASTY-



\$50



2 PCS \$50



6 PCS \$40



3 PCS \$50



Live Lobster

1 PCS \$90



4 PCS \$50

Please note that the images are for illustration purposes only



# Recommendations

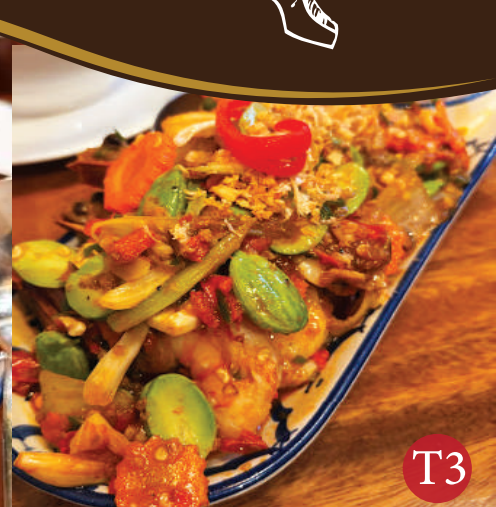
Prime Cut Seafood & Southern Thai dishes



T1



T2



T3

T1. Stir-Fried Minced Chicken with Southern Yellow Curry Paste คั่วกลิ้งไก่

\$28

T2. Deep-Fried Jumbo Prawns with Tamarind Sauce กุ้งจัมโบ้ทอดซอสมะขาม

\$50

T3. Stir-Fried Stink Bean with Prawns Southern Thai Style ผัดกะปิสะตอกุ้ง

\$35



T4



T5



T6

T4. Tom Yum Thong Thai with Prawn/Squid/Seafood ต้มยำทองไทย (กุ้ง/ปลาหมึก/ทะเล)

\$29

T5. Coconut-Galangal Prawn/Squid/Seafood ต้มข่า (กุ้ง/ปลาหมึก/ทะเล)

\$29

T6. Stir-Fried Threadfin Fish with Southern Thai Curry Paste ผัดเผ็ดปลากุเลาเครื่องแกงปักษ์ใต้

\$50



T7



T8



T9

T7. Steamed Squid with Lime Sauce ปลาหมึกนึ่งมะนาว

\$50

T8. Pad Thai Thong Thai with Prawn/Squid/Seafood ผัดไทยทองไทย (กุ้ง/ปลาหมึก/ทะเล)

\$25

T9. Hor Mok Ma Prao On Prawn/Squid/Seafood ห่อหมก(กุ้ง/ปลาหมึก/ทะเล)

\$35

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# Thai Salad & Starter



ตำ: ยำ: อาหารทานเล่น

|                                                 |         |
|-------------------------------------------------|---------|
| Mango Salad<br>ยำมะม่วง                         | \$15    |
| Papaya Salad<br>ส้มตำไทย                        | \$15    |
| Long Bean Salad<br>ตำถั้วฝักยาว                 | \$17    |
| Cucumber Thai Salad<br>แตงแตง                   | \$17    |
| Papaya Salad with Fermented Fish<br>ส้มตำปลาร้า | \$18    |
| Glass noodle Salad Chicken<br>ยำวุ้นเส้นไก่     | \$18    |
| Larb Chicken<br>ลาบไก่                          | \$18    |
| Larb Mushroom (Veg.)<br>ลาบเห็ด                 | \$15.50 |



## Starter อาหารทานเล่น

|                                                           |         |
|-----------------------------------------------------------|---------|
| Gai Ping (Chicken Skewer) 3 Sticks<br>ไก่ปิ้ง 3 ไม้       | \$15    |
| Thai Fish Cake<br>ทอดมันปลา                               | \$12.50 |
| Spring Roll (Veg)<br>ปอเปี๊ยะทอด                          | \$12.50 |
| Deep Fried Chicken with Crispy Garlic<br>ไก่ทอดกระเทียม   | \$20    |
| Deep Fried Squid with Crispy Garlic<br>ปลาหมึกทอดกระเทียม | \$35    |
| Deep Fried Prawn with Crispy Garlic<br>กุ้งทอดกระเทียม    | \$35    |



are for illustration purposes only  
chicken. For other fillings add \$5

# Noodles เมนูเส้น / Rice ข้าว / Egg ไข่



## Noodles

- |                                                              |      |
|--------------------------------------------------------------|------|
| Pad Thai Thong Thai<br>ผัดไทยทองไทย                          | \$20 |
| Stir-fried Thin rice noodles<br>with Sauce เส้นเล็กผัดซีอิ๊ว | \$18 |
| Stir-fried Rice Glass Noodles<br>ผัดวุ้นเส้น                 | \$20 |



## Rice & Egg

- |                                                           |         |
|-----------------------------------------------------------|---------|
| Tom Yum Fried Rice<br>ข้าวผัดต้มยำ                        | \$18    |
| Green Curry Fried Rice<br>ข้าวผัดแกงเขียวหวาน             | \$18    |
| Thai Fried Rice<br>ข้าวผัด                                | \$18    |
| Pineapple Fried Rice in Pineapple<br>ข้าวผัดสับประรดในลูก | \$23    |
| Jasmine Rice per Bowl/per pot<br>ข้าวหอมมะลิ ต่อถ้วย / โถ | \$2/\$7 |
| Thai Omelette<br>ไข่เจียว                                 | \$15    |
| Thai Omelette with Climbing Wattle<br>ไข่เจียวชะอม        | \$20    |
| Nam Prik Kapi<br>Thai Style Sambal Belacan น้ำพริกกะปิ    | \$3     |
| Sunny side up ไข่ดาว                                      | \$2     |



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# Soup & Curry แกง และ ซุป



**Tom Yum ( Clear/Thick Base) \$24**  
ต้มยำ

**Tom Kha - Galangal Soup \$24**  
ต้มข่า



**Southern Yellow Coconut Curry \$18**  
แกงกะทิปากชั๊ต

**Red Curry \$18**  
แกงเผ็ด

**Phanaeng Curry \$18**  
พะแนง

**Green Curry \$18**  
แกงเขียวหวาน



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# Stir-Fried / Fried / Deep-Fried



## Chicken ไก่

Stir-fried Basil with Minced Chicken  
ผัดกระเพรา

\$18

Stir-fried Cashew Nuts  
ผัดเม็ดมะม่วงหิมพานต์

\$23

Stir-fried Sweet and Sour sauce  
ผัดเปรี้ยวหวาน

\$18

Stir-fried Garlic and Black Pepper Sauce  
ผัดซอสกระเทียมพริกไทย

\$18

Stir-fried Eggplant with Minced Chicken  
ผัดมะเขือยาวไก่สับ

\$23

## Prawn / Squid

Stir-fried Basil  
ผัดกระเพรา

\$35

Stir-fried Cashew Nuts  
ผัดเม็ดมะม่วงหิมพานต์

\$35

Stir-fried Sweet and Sour sauce  
ผัดเปรี้ยวหวาน

\$35

Stir-fried Garlic and Black Pepper Sauce  
ผัดซอสกระเทียมพริกไทย

\$35

Stir-fried Eggplant  
ผัดมะเขือยาว

\$35

Stir-fried with Yellow Curry Powder  
ผัดผงกะหรี่

\$35

Stir-fried with Southern Thai Curry Paste  
ผัดเผ็ดเครื่องแกงบักขี้ไต้

\$35

Stir-fried with Tamarind Sauce  
ผัดซอสมะขาม

\$35

Deep-fried with Crispy Garlic  
ทอดกระเทียม

\$35

## Vegetable ผัก

Stir-fried Kale  
ผัดคะน้า

\$12

Stir-fried Morning Glory Thai Style  
ผัดผักบุ้งไฟแดง

\$12

Stir-fried Cabbage with fish sauce  
กะหล่ำปลีผัดน้ำปลา

\$12

Stir-fried Mixed Vegetables  
ผัดผักรวม

\$12

Stir-fried Bean sprouts with Tofu  
ผัดเต้าหู้ถั่วงอก

\$12





# Beverages เครื่องดื่ม



|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Thai Milk Tea (Hot/Iced)<br>ชาเย็น (ร้อน/เย็น)                           | \$7 |
| Thai Fresh Coconut<br>น้ำมะพร้าวอ่อน                                     | \$8 |
| Thai Lemongrass Drink (Hot/Iced)<br>น้ำตะไคร้ (ร้อน/เย็น)                | \$7 |
| Homemade barley<br>น้ำลูกเดือย                                           | \$7 |
| Lime Sala / Green Syrup Soda<br>น้ำแดง / น้ำเขียวโซดา                    | \$8 |
| Iced Lime Juice<br>น้ำมะนาว                                              | \$7 |
| Iced Lemon Tea<br>ชามะนาว                                                | \$7 |
| Pink Milk<br>นมเย็น                                                      | \$7 |
| Thai Coffee<br>กาแฟ (ร้อน/เย็น)                                          | \$7 |
| Soft Drink (Coke/Coke Zero/Sprite)<br>น้ำอัดลม โค้ก / โค้กซีโร่ / สไปรท์ | \$3 |
| Evian Mineral Water<br>น้ำดื่ม                                           | \$3 |

## Dessert ขนมหวาน

|                                                         |      |
|---------------------------------------------------------|------|
| Mango Sticky Rice<br>ข้าวเหนียวมะม่วง                   | \$15 |
| Mango Sticky Rice Sundae<br>ข้าวเหนียวมะม่วงซันเด       | \$18 |
| Durian Sticky Rice<br>ข้าวเหนียวทุเรียน                 | \$18 |
| Red Ruby in coconut milk<br>ทับทิมกรอบ                  | \$12 |
| Mango Sticky Rice Birthday Cake<br>เค้กข้าวเหนียวมะม่วง | \$45 |

## Shake น้ำปั่น

|                                            |      |
|--------------------------------------------|------|
| Thai Fresh Coconut Shake<br>น้ำมะพร้าวปั่น | \$15 |
| Mango Shake<br>น้ำมะม่วงปั่น               | \$12 |
| Pineapple Shake<br>น้ำสับปะรดปั่น          | \$12 |

### THONG THAI BISTRO

Seasonal Desserts: Mango Sticky Rice / Durian Sticky Rice



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# Alcohol แอลกอฮอล์ sawasdee

## Beer

|                           |      |
|---------------------------|------|
| Singha Beer Draft 320 ml. | \$12 |
| Singha Beer Btl 320 ml.   | \$12 |
| Guinness Beer 440 ml.     | \$14 |

## Alcohol

|                                                   |       |
|---------------------------------------------------|-------|
| The Singleton Single Malt 700 ml.                 | \$115 |
| VSOP Martell 700 ml.                              | \$130 |
| Hendrick's Gin 700 ml.                            | \$110 |
| Jameson Irish Whiskey                             | \$110 |
| Glenfindich Single Malt                           | \$180 |
| Roku Gin 700 ml.                                  | \$110 |
| Grey Goose Vodka 700 ml. Limited Edition 12 Years | \$120 |
| Glenfindich Single Malt Scotch Whisky             | \$130 |

## Wine

|                                                    |      |
|----------------------------------------------------|------|
| Mission Carberet Sauvignon NZ RED WINE 2022        | \$65 |
| Vallona Merlot France Red                          | \$90 |
| Lluvia De Flores Red Cabernet Chille Merlot        | \$75 |
| Grains De Plaisir White                            | \$75 |
| Terra Vallona Red France                           | \$71 |
| Freaky Red Wine Tempranillo Spain                  | \$62 |
| Charles Larimont White France                      | \$60 |
| Mission Sauvigon Blanc New Zealand WHITE WINE 2022 | \$65 |
| MENCIA RED WINE spain 2020                         | \$65 |
| O GODELLO Ponte da Boga WHITE WINE Spain           | \$65 |
| Per short / Gin / Vodka                            | \$14 |
| Others                                             | \$18 |



# *Little Thing About Us*

June's story begins in Pattani, a region renowned for its rich culinary traditions and close-knit family culture. Growing up in a family where dinner was always an elaborate affair, she developed a deep appreciation for the art of Southern Thai cuisine. The spices were never overpowering but perfectly balanced, creating dishes that celebrated both flavor and harmony. These cherished childhood experiences and her family's treasured recipes laid the foundation for what would eventually become Thong Thai Bistro.

Our journey took a significant step forward in Phuket, a vibrant culinary destination where June first shared her authentic Southern Thai flavors with the world. Her cooking was deeply rooted in the traditions of home, drawing from recipes passed down through generations. Indi added his personalized touch to the dining experience, offering thoughtful recommendations that resonated with our guests. It was in Phuket that we earned a loyal following, thanks to our unwavering commitment to sourcing the finest ingredients and staying true to the heart of Thai cooking. Guests were drawn not only to the rich flavors but also to the warm hospitality that became our hallmark.

When the world changed during Covid, so did our journey. We relocated to Singapore, bringing with us years of culinary experience and a renewed passion for creating unforgettable dining experiences. Here, we refined not only our flavors but also our approach to service, ensuring every guest feels like a cherished part of our family.

Today, Thong Thai Bistro is more than just a restaurant—it's a place where stories are shared, flavors are celebrated, and connections are made. From our signature Southern Thai dishes to the inviting ambiance we've created, we aim to provide a space where you can gather with family and friends to savor every moment.

Your support is now an integral part of our story, and we couldn't be more grateful. Thank you for joining us on this journey. We hope every visit to Thong Thai Bistro leaves you with a full heart and a happy palate.

*indi and june*

