

## DRINKS

### Fresh Juices 1.900

Orange · Watermelon · Pineapple.

## MOCKTAILS

### Sukhumvit 2.200

Piña colada – pineapple juice and coconut milk.

### Tom Yum Cooler 2.200

Iced lemongrass with lime and a touch of Thai herbs.

### Nam Manao with Mint 2.200

House-made mint and lime cooler.

### Strawberry Mojito 2.200

Strawberry, mint and lime with sparkling soda.

### Mai Tai 2.200

Orange and pineapple juice, almond, grenadine and sparkling Sprite.

### Blue Hawaiian 2.200

Coconut, blue curaçao, pineapple and lime.



@eathai.bahrain · +973 1700 0799

Isa Town · Seef District – Kingdom of Bahrain · Halal

## WATER & SPARKLING

Acqua Panna – Small ..... 1.400

Acqua Panna – Large ..... 2.200

Perrier – Small ..... 1.400

Perrier – Large ..... 2.200

Arwa Water ..... 0.600

## SOFT DRINKS

Soft Drinks ..... 1.000

Sprite · Fanta Orange · Cream Soda · Club Soda · Coca-Cola · Coca-Cola Light · Coca-Cola Zero.

## ICED TEA

Cha Nom Yen ..... 2.200

Thai iced milk tea, street-style.

Peach Thai Iced Tea ..... 2.200

Black Thai tea over ice with peach and fresh lemon.



## DESSERTS

**Mango & Coconut Pudding** ..... 3.200

Mango and coconut pudding with strawberry caviar and crisp meringue.

**Banana Cake with Chocolate Ganache** ..... 3.500

Steamed banana cake with cinnamon and vanilla, dark chocolate ganache, caramel sauce and a crisp cacao and cashew tuile.

**Coconut Ice Cream** ..... 4.000

Served in the coconut shell, with mango, crunchy mung beans, coconut milk and coconut flesh.

**Mango Sticky Rice** ..... 3.400

Ripe mango with sticky rice cooked in coconut milk.

Choose without ice cream 3.400, or with a scoop of ice cream 4.000.

## STARTERS

**Mixed Starter Platter** ..... 9.600

Thai toast, prawn tempura, spring rolls and prawn cakes, with sweet chilli and sriracha sauces.

**Look Chin Goong** ..... 5.500

Fried prawn balls in a tangy tomato sauce with Thai herbs.

**Lobster Dumplings** ..... 7.800

Crisp pastry filled with lobster, served with a creamy Thai sauce.

**Bao Bun – Chicken** ..... 5.500

Steamed bao filled with crispy fried chicken, garlic aioli and massaman mayo.

**Bao Bun – Prawn** ..... 5.950

Steamed bao filled with crispy fried prawn and creamy garlic aioli.



## STARTERS (CONT.)

**Thai Crispy Bites – Avocado ..... 3.500**

Crispy sushi rice topped with avocado whipped with lemon, coriander and olive oil, finished with pea cress.

**Thai Crispy Bites – Prawn ..... 5.200**

Crispy sushi rice topped with prawns folded through massaman curry mayo, five-spice, lemongrass and spring onion, finished with pea cress.

**Meme's Lasagna ..... 4.100**

Layers of gyoza pastry and minced beef in gochujang with garlic, ginger and oyster sauce, finished with sesame oil and toasted black and white sesame.

**Thainamite ..... 4.600**

Crispy fried prawns with spicy sriracha mayonnaise.

**Poh Pia Tod (Vegetable Spring Rolls) ..... 2.500**

Crispy spring rolls served with sweet chilli sauce.

**Chicken Satay (Gai Satay) ..... 4.200**

Grilled chicken skewers marinated in coconut milk, served with peanut sauce and chilli vinegar.

**Thai Roon – Chicken ..... 4.200**

Crispy chicken in chilli paste with a touch of aromatic herbs.

**Thai Roon – Prawn ..... 4.600**

Crispy prawns in chilli paste with aromatic herbs, served in a crab shell.

**Gyoza (Prawn) ..... 4.200**

Golden pan-fried dumplings with a tender prawn filling.

**Kanom Jeeb (Chicken) ..... 3.600**

Steamed wontons with a savoury chicken filling.

**Prawn Tempura (Goong Tod) ..... 4.500**

Crispy fried prawns with sweet chilli sauce.

**Thai Toast ..... 3.500**

Prawn spread on toast, fried and served with sweet chilli sauce.



## STARTERS (CONT.)

## Thai Toast with Cheese ..... 3.700

Prawn and cheese fried in a roll, served with plum sauce.

## Chicken Tempura (Gai Tod) ..... 2.900

Crispy fried chicken served with sweet chilli sauce.

## Prawn Cakes (Tod Man Goong) ..... 3.900

Thai prawn cakes served with sweet chilli sauce.

## Fresh Spring Rolls ..... 2.300

Fresh rice paper rolls with herbs and vermicelli, served with peanut sauce.

## Thai Grilled Chicken Thighs ..... 4.500

Fried chicken thighs glazed in Thai barbecue sauce.

## SALADS &amp; SOUPS

## Tom Yum Soup ..... 4.400

Hot and sour soup with mushroom, aromatic herbs, milk and chilli flakes. Seafood small 4.400 · medium 8.400 – Prawn small 4.800 · medium 8.800.

## Tom Kha Soup ..... 3.900

Hot and sour coconut soup with mushroom and galangal.

Choose chicken 3.900 · prawn 4.600 · seafood 4.400.

## Mango Salad ..... 4.500

Crispy baby hamour fillet with shredded green mango and fried peanuts.

## Glass Noodle Salad ..... 4.000

Glass noodles with prawn, squid, minced chicken, peanuts and Thai herbs in a hot lime dressing.

## Smashed Cucumber Salad ..... 4.500

Smashed cucumber tossed with soy, lemon and coconut sugar, with garlic, fresh red chilli, sesame oil and toasted sesame.

## Thai Kani Salad ..... 4.400

Crab meat, yellow mango, carrot and cucumber in a sweet Thai herb dressing.

## Papaya Salad ..... 3.500

Shredded green papaya salad with peanuts. Vegetables 3.500 · prawn 4.100.



## SUSHI

**Siam Paragon** 4.100

Crab meat, fresh avocado, tonkatsu, cucumber, spring onion and tobiko.

**Thai Sushi** 4.100

Prawn tempura, mayonnaise, crispy spring onion and tender crisp prawn.

**Tod Sushi** 4.100

Fried sushi with prawn tempura, mayonnaise and crispy spring onion.

**Asok** 4.100

Sesame-coated roll with avocado and fresh vegetables, topped with crispy crab meat and spicy mayo.

**Ekamai** 4.900

Uramaki with avocado and crab meat, topped with grilled beef, truffle mayo and kataifi.

**Nana Roll** 4.100

Crispy prawn tempura wrapped in avocado, topped with golden sweetcorn and spicy mayo.

## SIDES

**Edamame** 2.500

Choose Eathai's own spicy stir-fried edamame, or steamed with sea salt.

**Prawn Crackers** 1.700

Light, crispy Thai prawn crackers.

**French Fries** 1.700

Classic golden fries served with ketchup.

**Garlic Fried Rice** 2.800

Fragrant jasmine rice fried with garlic.

**Jasmine Rice** 1.000

Steamed fragrant jasmine rice.

**Sticky Rice** 1.000

Steamed Thai sticky rice (Khao Niao).



## CURRY

**Tom Yum Ramen** ..... **6.000**

Tom yum broth, ramen, prawn, Thai fish cakes, mushroom and coriander.

**Panang Curry** ..... **3.500**

Spicy panang curry with kaffir lime leaf and chilli.

Choose chicken 4.700, beef 5.100, prawn 5.700, seafood 5.500 or vegetables 3.500.

**Red Curry (Gaeng Ped)** ..... **3.500**

Classic red curry with kaffir lime leaf and Thai aubergine.

Choose chicken 4.700, beef 5.100, prawn 5.700, seafood 5.500 or vegetables 3.500.

**Green Curry (Gaeng Keow Wan)** ..... **3.500**

Spicy green curry with Thai aubergine, chilli and sweet basil.

Choose chicken 4.700, beef 5.100, prawn 5.700, seafood 5.500 or vegetables 3.500.

**Yellow Curry (Gaeng Garee)** ..... **3.500**

Mild, creamy yellow curry with coconut milk, carrot and turmeric.

Choose chicken 4.700, beef 5.100, prawn 5.700, seafood 5.500 or vegetables 3.500.

**Massaman Curry** ..... **3.500**

Rich, mild curry with potato and roasted peanuts.

Choose chicken 4.700, beef 5.100, prawn 5.700, seafood 5.500 or vegetables 3.500.





## STIR-FRY

**Basil Stir-Fry (Pad Kaprow) ..... 3.000**

Thai holy basil seared over high heat with garlic and fresh red and green chilli in soy sauce.

Choose chicken 3.500, beef 3.800, prawn 4.800, seafood 4.400 or vegetables 3.000 – add jasmine rice and a fried egg for 1.500 BD.

**Cashew Stir-Fry (Pad Med Mamuang) ..... 3.000**

Cashews with roasted Thai chilli paste, onion, carrot and three-colour peppers.

Choose chicken 3.600, beef 3.900, prawn 4.900, seafood 4.500 or vegetables 3.000.

**Oyster Sauce Stir-Fry (Pad Num Mun Hoy) ..... 3.000**

Wok-fried in oyster sauce with white mushroom, onion, carrot and three-colour peppers, with sesame oil and white pepper.

Choose chicken 3.500, beef 3.800, prawn 4.800, seafood 4.400 or vegetables 3.000.

**Sweet & Sour Stir-Fry (Pad Pried Wan) ..... 3.000**

Pineapple, cherry tomato, cucumber and three-colour peppers in a sweet and sour sriracha-tomato sauce.

Choose chicken 3.500, beef 3.800, prawn 4.800, seafood 4.400 or vegetables 3.000.

**Szechuan ..... 4.200**

Our own Szechuan chilli oil – dried and fresh red chilli slow-cooked with garlic, ginger and red onion – with sriracha and three-colour peppers.

Choose chicken 4.200, beef 4.800, prawn 5.500 or crab 5.200.

**Thai Vegetable Stir-Fry (Pad Pak) ..... 2.500**

Greens seared over high heat with garlic, fresh red and green chilli and soybean paste.

Choose morning glory, Chinese broccoli or mixed vegetables.



## SIZZLING

**Beef with Broccoli in Oyster Sauce** 4.900

Beef tenderloin with broccoli and cauliflower in oyster sauce, with garlic and cracked black pepper.

**Sriracha Prawns** 5.500

Prawns in hot sriracha sauce, served on a sizzling plate.

**Prawn Thermidor** 5.800

Prawns in a rich white mushroom sauce, finished with a golden cheese crust.

**Thai River Prawn** 11.000

A whole river prawn seared in butter with black pepper, served with jasmine rice, coconut curry sauce, white mushroom and chives.

## SEAFOOD

**White Sauce Bucket** 12.000

A sharing bucket in creamy garlic and parmesan sauce, served with jasmine rice and corn on the cob.

Choose prawns 16.000, or a mix of prawns, crab, clams, black and green mussels 12.000.

**Tom Yum Bucket** 11.000

A sharing bucket in hot-and-sour tom yum broth with lemongrass, galangal, lime leaf and fresh lime, served with jasmine rice and corn on the cob.

Choose prawns 14.000, or a mix of prawns, crab, clams, black and green mussels 11.000.

**Paw Bucket** 11.000

A sharing bucket in a creamy chilli sauce with Thai chilli paste and sweet basil, served with jasmine rice and corn on the cob.

Choose prawns 14.000, or a mix of prawns, crab, clams, black and green mussels 11.000.

**Crispy Hamour Fillet** 4.800

Crispy fried fish fillet in a sweet, hot and sour sauce.



## SEAFOOD (CONT.)

### Steamed Fish in Lime Sauce (Pla Kapong Neung Manao) 8.500

Choose European sea bass or Bahraini hamour, steamed with spring onion, garlic, coriander and a chilli-lime sauce.

### Paw Stir-Fry 4.500

Wok-fried in roasted Thai chilli paste with its distinctive smoky depth, sweet basil, garlic and fresh red and green chilli, softened with evaporated milk.

Choose prawns 6.800 or clams 4.500.

### Pad Pong Garee 5.500

Wok-fried in yellow curry powder with egg and evaporated milk, with celery, white onion and three-colour peppers.

Choose crab 5.500, or a mix of prawn, squid, crab and clams 6.500.

### Grilled Crab 4.000

Grilled crab marinated in Thai chilli paste, served with seafood sauce.

### Grilled Prawns 6.000

Grilled prawns marinated in Thai chilli paste, served with seafood sauce.

### Street Thai Seafood Grill 6.500

Crab, prawns, squid and clams grilled with roasted Thai chilli paste, fresh lime and coriander, served with Thai seafood dipping sauce.



## RICE &amp; NOODLES

**Thai Fried Rice (Khao Pad) ..... 2.500**

Jasmine rice wok-fried with egg, carrot, onion and spring onion.

Choose vegetables 2.500, chicken or beef 2.900, seafood 3.300, or prawn 3.900.

**Tom Yum Fried Rice ..... 4.200**

Jasmine rice wok-fried with tom yum – lemongrass, galangal, lime leaf and roasted chilli paste  
– with mushroom, tomato, coriander and egg.

Choose seafood 4.200 or prawn 4.400.

**Pineapple Fried Rice (Khao Pad Sapparod) ..... 5.500**

Jasmine rice wok-fried with pineapple, cashews and curry powder, served in the pineapple,  
with tomato, cucumber, coriander and egg.

Choose seafood 5.500 or prawn 5.800.

**Hakka Noodles ..... 2.700**

Yellow noodles wok-fried with egg, cabbage, carrot, celery and three-colour peppers, finished  
with toasted sesame.

Choose vegetables 2.700, chicken 3.600, beef 3.800, seafood 3.900, prawn 4.200, or prawn  
and chicken 5.100.

**Pad Thai ..... 2.700**

Rice noodles wok-fried in tamarind sauce with egg, bean sprouts, spring onion and roasted  
peanuts, with fresh lime.

Choose vegetables 2.700, chicken 3.600, beef or seafood 3.900, or prawn 4.200.

