

THAI N WOK
Authentic Thai & Oriental Resto-Bar
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MENU





Brief about Thai Food

Thai food is internationally famous. Whether chilli-hot or comparatively bland, harmony is the guiding principle behind each dish. Thai cuisine is essentially a marriage of centuries-old Eastern and Western influences harmoniously combined into something uniquely Thai. The characteristics of Thai food depend on who cooks it, for whom it is cooked, for what occasion, and where it is cooked to suit all palates. Originally, Thai cooking reflected the characteristics of a waterborne lifestyle. Aquatic animals, plants and herbs were major ingredients. Large chunks of meat were eschewed. Subsequent influences introduced the use of sizeable chunks to Thai cooking.

What comprises a Thai Meal

Titbits : These can be hors d'oeuvres, accompaniments, side dishes, and/or snacks. They include spring rolls, satay, puffed rice cakes with herbed topping. They represent the playful and creative nature of the Thais.

Salads : A harmony of tastes and herbal flavours are essential. Major tastes are sour, sweet and salty. Spiciness comes in different degrees according to meat textures and occasions.

Dips : Dips entail some complexity. They can be the major dish of a meal with accompaniments of vegetables and some meats. When dips are made thinly, they can be used as salad designs. A particular and simple dip is made from chillies, garlic, dried shrimps, lime juice, fish sauce, sugar and shrimp paste.

Soups : A good meal for an average person may consist simply of a soup and rice. Traditional Thai soups are unique because they embody more flavours and textures than can be found in other types of food.

Curries : Most non-Thai curries consist of powdered or ground dried spices, whereas the major ingredients of Thai curry are fresh herbs. A simple Thai curry paste consists of dried chillies, shallots and shrimp paste. More complex curries include garlic, galangal, coriander roots, lemon grass, kefir lime peel and peppercorns.

Single Dishes : Complete meals in themselves, they include rice and noodle dishes such as Khao Phat and Phat Thai.

Desserts : No good meal is complete without a Thai dessert. Uniformly sweet,

THAI SOUPS

- 1 Tom Yum**
Veg / Chicken / Fish / Prawn
Hot Pot - Rs. 500 / 520 / 600 / 600
Soup Bowl - Rs. 160 / 180 / 200 / 200



- 2 Tom Kha**
Veg / Chicken / Fish / Prawn
Hot Pot - Rs. 500 / 520 / 600 / 600
Soup Bowl - Rs. 160 / 180 / 200 / 200



- 3 Tom Klong**
Veg / Chicken / Fish / Prawn
Spicy Soup with Dry Chilli & Tamarind Sauce
Hot Pot - Rs. 500 / 520 / 580 / 580
Soup Bowl - Rs. 160 / 180 / 200 / 200



- 4 Gang Jued**
Veg / Chicken / Pork
Rs. 360 / Rs. 380 / 400



- 5 GUAY Teaw**
Flat Noodle Soup Done with Rich Broth
of Meat served with Sprouts
Pork/ Beef
Rs. 480



THAI STARTERS

- 6 Por Pia Tod**
Veg / Chicken / Prawn
Fried Spring Rolls
Rs. 280 / 300 / 350



- Tung Tong** **7**
Veg / Chicken / Prawns
Steamed / Fried Wonton
Fried - Rs. 300 / 340 / 390
Steam - Rs. 310 / 350 / 400



- Satay** **8**
Skewer – Chicken / Pork
Rs. 400 / 450



- Thot Pla** **9**
Fried Cakes - Fish / Prawns
Rs. 480



- Thot Man Khaophot** **10**
Deep Fried Cakes with Corn & Herbs
Rs. 380



- Gung Chop Pang Tod** **11**
Deep Fried Shrimps
Rs. 500



- Dad Deaw** **12**
Pork / Beef
Deep Fried Sun - Dried
Rs. 500



13

Hoy Song Klung

Mussels in Thai Herbs & Sauces

Rs. 550



14

Kai Tod Nga

Deep Fried Chicken Wing with Sesame Seeds

Rs. 350



15

Koi Teao Lui Suan

Rice Paper Wrap with Fresh Salad & Prawns

Veg / Prawns
Rs. 380 / 450



16

Kai Hor Bai Teoy

Deep Fried Chicken Wings Wrapped in Pandanus Leaves

Rs. 400



THAI SALADS

17

Som Tum Thai

Spicy Green Papaya Salad with Dry Prawns

Rs. 380



18

Som Tum Ponja Mai

Spicy Mix Fruit Salad with Dry Prawns

Rs. 380



Yam Woon Sen

19

Chicken / Shrimp / Seafood
Thai Hot & Sour Glass Noodle Salad

Rs. 380 / 420 / 450



Yam Talay

20

Thai Hot & Sour Mixed Seafood Salad

Rs. 550



Yam Yang

21

Beef / Pork - Thai Hot & Sour Salad with Charcoal Meat

Rs. 550



Yam Ped Krob

22

Crispy Duck with Special Herb Sauce

Rs. 600



Yam Nuea Yang Yam Moo Yang

23

Thai Hot & Sour Charcoal
Beef / Pork Salad

Rs. 550



Yam Ta Kai

24

Chicken / Pork / Prawn
Hot Thai Salad with Lemon Grass & Cashew nuts

Rs. 450 / 450 / 480



25

Gung Chae Nam Pla

Raw Shrimp in Thai Fish Sauce
on Fresh Green Salad
Rs. 550



26

Yam Phak Beung

Veg/ Chicken / Prawns
Morning Glory Tempura fried with Tom Yum Sauce
Rs. 600 / 600 / 650



27

Wing Bean Salad

Veg/ Chicken / Prawns
Salad with Wing Beans in a Spicy Tangy Sauce
Rs. 500 / 550 / 650



28

Yam Khana

Veg/ Chicken / Prawns
Spicy Salad with Kale
Rs. 380 / 400 / 450



29

Yam Khal Dao

Egg Salad with Spicy and Tangy Sauce
Rs. 400



30

Nam Tok

Pork/ Beef
Juicy Strips of Grilled Meat
in a Spicy Salad with Rice Powder
Rs. 600



Larb

Pork / Chicken
Thai Hot Salad of minced Pork or Chicken

31



Pha Gung

Shrimp
Hot & Spicy Thai Salad with Herbs

32



Moo Manow

Grilled Pork Tenderloin with
Fresh Green & Spicy Thai Sauce

33

MAIN COURSE



**Kal Pad Med Mamuang
Himmaphan**

Stir Fried Chicken with Cashewnuts
& Dry Chilli

34



Pad Phak NoppaKao

Assorted Exotic Stir Fried Vegetables

35



Tod Kratiem Phrik Thai

Squid / Chicken / Shrimp
Meat Fried with Garlic Pepper

36

Rs. 550 / 480 / 550



37

Pad Pong Kari

Squid / Chicken / Fish / Crab
Sauteed meat with Yellow Curry
Rs. 450 / 400 / 480 / As per Size



38

Gang Khiew Wan

Veg / Chicken / Pork / Prawn
Thai Hot Green Curry
Rs. 400 / 420 / 450 / 480



39

Gang Garee

Squids / Chicken / Pork
Yellow Curry
Rs. 480 / 420 / 450



40

Gang Masamun Kai

Sweet Curry with **Chicken**
Rs. 420



41

Gang Phed

Chicken / Pork / Shrimp
Thai Hot Red Curry
Rs. 420 / 450 / 480



42

Pha Nang

Veg / Chicken / Pork / Prawns
Cooked in a spicy Red Curry
Sauce with Coconut Milk
Rs. 400 / 420 / 450 / 480



Pad Nam Mun Hoi

43

Veg / Beef / Chicken / Pork
Stir Fried Veg or Meat with
Oyster Sauce in a Hot Pan
Rs. 400 / 480 / 450 / 480



Pad Pak Beung Fai Dang

44

Sauteed Morning Glory Vegetable
Rs. 420



Hor Mok Talay

45

Squid / Prawn
Stir Fried in Thai Chilli Paste
with long Beans & Steamed
Rs. 500 / 500



Hor Mok Talay Phet

46

Squid / Prawn
Stir Fried in Thai Chilli Paste
Basil Leaves
Rs. 500



Gung Ob Woon Sen

47

Baked Tiger / King Prawns with Glass Noodles
served in a Pot
Rs. 650



Plapad Prik Thai Dum

48

Chicken / Beef / Pork / Fish
Stir- Fried Meat with Black Pepper
& Bell Chilli
Rs. 550 / 550 / 550 / 550



49

Pad Priawn Wan

Veg / Chicken / Pork / Fish / Prawn
Sweet & Sour Curry

Rs. 380 / 400 / 420 / 450 / 480



50

Phad Prik On

Pork / Beef / Chicken / Prawn
Stir Fried with Young Chilli

Rs. 450 / 450 / 420 / 480



51

Phad Prik Gang

Pork / Beef / Chicken / Prawn
Stir Fried with Curry paste

Rs. 450 / 450 / 420 / 480



52

Phad Cha

Pork / Beef / Chicken / Prawn
Stir Fried with Green Peppers
& Bell Peppers

Rs. 450 / 450 / 420 / 480



53

Ped Ob Num Dang

Roasted Duck
with Red Wine Sauce

Rs. 850



54

Ped Ron

Deep Fried Roasted Duck
Crispy Noddles
served with Sauce

Rs. 850



Phad King

Chicken / Pork / Prawn
Stir Fried with Ginger

Rs. 420 / 450 / 480

55



Gaeng Som Pla Paessa

Deep Fried Seabass Fish in Soup made with
chilli Paste & vegetable

As Per Size

56



Pla Tod Lad Prink

Deep Fried Seabass Fish
with Chilli Sauce

AS PER SIZE

57



Pla Tod Sam Rod

Deep Fried Seabass Fish in Hot & Sour Sauce

AS PER SIZE

58



Pla Nuang Manow

Steamed Seabass fish Seasoned with Lime,
Garlic & Fresh Chilli

AS PER SIZE

59



Pla Tod Samun Plai

Fried Seabeans fish with Thai herbs,
lemon grass. Krapao and Cashew nuts

AS PER SIZE

60



RICE & NOODLE COMBO

61

Phad Ka Pao

Chicken / Pork / Squid / Shrimp

Stir- Fried Meat in Spicy Sauce with Basil leaves served with steam Rice

Rs. 420 / 450 / 480 / 480



62

Kao Phad

Veg / Chicken / Pork - Fried Rice

The Flavour is a unique combination of spicy hot and sour and makes for an ideal start to a meal, or when paired with rice - a worthy main dish.

Rs. 320 / 350 / 380



63

Kao Phad

Shrimp / Seafood - Fried Rice

The Flavour is a unique combination of spicy hot and sour and makes for an ideal start to a meal, or when paired with rice - a worthy main dish.

Rs. 470



64

Kai Yod Sai

Veg / Chicken / Pork

Omlette with Minced Meat served with Steamed Rice

Rs. 400 / 420 / 450



65

Kao Phad Tom Yum

Veg / Chicken / Prawn / Seafood

Rs. 350 / 400 / 450 / 470



66

Kao Phad Gang Khiao Wan

Veg / Chicken / Pork / Prawn / Seafood

Rs. 350 / 400 / 400 / 450 / 470



Kao Phad Rod Fai

67

Veg / Chicken / Pork / Prawn / Seafood

Rs. 320 / 360 / 360 / 420 / 420



Phad Thai

68

Veg / Chicken / Pork / Shrimp
Thai Noodle Stir- Fried with Sprouts and Meat

Rs. 400 / 420 / 450 / 480



Phad Si Ew

69

Veg / Chicken / Pork / Shrimp
Thai Noodle with boiled Vegetables & Meat Stir- Fried in Thai Style

Rs. 400 / 420 / 450 / 480



Guay Teow Phad Kee Mao

70

Veg / Chicken / Pork / Beef / Prawn

Rs. 400 / 420 / 450 / 450 / 480



Guay Teow Ka Lieng

71

Veg / Chicken / Pork / Beef / Prawn

Rs. 400 / 420 / 450 / 450 / 480



Guay Teow Koy Kai

72

Veg / Chicken / Pork / Beef / Prawn

Rs. 400 / 420 / 450 / 450 / 480



73

Tom Yum Noodles

Veg / Chicken / Prawns
Noodles Prepared in Tom yum Sauce
Rs. 400/ 450 / 480



74

Gang Khlawwan Noodles

Veg / Chicken / Prawns
Noodles Prepared in Gang Khiawan Curry Paste
Rs. 400/ 450 / 480



75

Khao Sol

Veg / Chicken / Prawns
Noodles served with a Thai Chicken Curry
With Accompaniments
Rs. 650/ 650 / 750



76

Tham Thad

Veg / Chicken / Prawns
A Combo of Noodles with Meat, Dry Prawns
and Fresh Veg
Rs. 600/ 650 / 700



77

Thai Chilli Basil

Chicken / Prawns
Chicken prepared in a Thai chilli paste
with basil leaves and pokchoy
Rs. 450 / 500



78

Gung Sod Makam

Prawns
Prawns prepared in a tangy spicy sauce over
glass noodles and fried onions
Rs. 650



THAI DESSERTS

Bua Loi

79

Prepared from sticky rice powder
in sweetened coconut milk

Rs. 220



Kao Neaw Mamuang

80

Fresh Mango served with stick rice,
dressed with coconut milk

Rs. 280



Tho Pap

81

Preparation of Moong Dal stuffed in
sticky rice puff, dressed
with coconut gratings in sugar

Rs. 250



Kroy Bod Che

82

Banana in Sweetened coconut milk

Rs. 180



Ice Cream Song Cleung

83

Thai Ice cream

Rs. 240



Taptim Krop

84

Rs. 220



DESERT

| | |
|--------------------------------------|---------|
| Honey Tossed Noodle with Vanilla | Rs. 220 |
| Toffee Banana/ Apple with Ice Cream | Rs. 220 |
| Dates Pancakes with Ice Cream/ Honey | Rs. 240 |
| Caramel Custard | Rs. 180 |
| Sizzling Oriental Choca-Lava Delight | Rs. 260 |
| Icecream - Vanilla / Strawberry | Rs. 80 |
| Icecream - Chocolate | Rs. 90 |

Experience being at our Thai-n-Wok Restaurant

In our beautifully designed restaurant, you can dine on delicious food in the lap of luxury, with smooth music in the background and our courteous staff, you will leave with an experience like never before.

Everything has been done at our restaurant to make for a glamorous and sophisticated experience that can be enjoyed by all.

We request you to kindly go through our **Restaurant Policies / Terms** :

- All dishes mentioned in this menu, Starters will take approx. 15-20 min and main course will take approx. 30-40 min to serve after your order.
- The last order would be taken at 10.45 pm for the day (for both, Food & Drinks)
- Prices mentioned are subject to change without prior notice. In such a case we will inform you before you can confirm your order.
- We reserve the right to admission at our restaurant.
- Taxes extra.

Incase you need any assistance / guidance while placing your orders please feel free to consult our Staff.

We assure you through our suggestions & support of a memorable experience at Thai-n-Wok.



Its Thai, Yes Its Authentic

Warren and Dew Sivapon Vaz decided that they wanted to gift Goa the true taste of Thailand. They, in their 1100 square metre area behind their home in Saligao, converted it into a fertile ground for growing all vegetables and herbs they would need for the restaurant.

Spread across the rectangular garden are rich hues of green that hide the flavours of authentic Thai cuisine. They include thick bushes of Thai basil that gives the green and red curries their unique taste and kaffir lime leaves that lend a singular zest to a host of dishes. Patches of Thai broccoli, Thai spring onion, Chinese kale, thick bundles of red and green lettuce, Pakchoy and Chinese cabbage and Thai brinjal are also grown here.

One of the most popular dishes at Thai n Wok is the "Pad Pak Bueng Fai Dang" which requires the delicious, main ingredient hard-to-find morning glory plant, is grown in Warren and Dew's farm.

The farm also grows the famous galangal or Thai ginger, krachai or finger root, Thai turmeric, chive, Thai chillies. Bushes of fragrant lemon grass, one of the most popular ingredient in thai cooking, are found there too, along with several plants of basmati or pandanus leaves used in various recipes.

Dew prepares her own curry pastes & sauces that go in every dish, diners eat at Thai n Wok. Using recipes that have passed down the ages in her family, she single-handedly infuses thousands of years of Thai heritage into flavours and aromas that find their way onto the plate.

Thai n Wok is not just about eating Thai food, it is about culinary heritage, authenticity and travel that comes together organically to give diners an experience that would otherwise have to be in Thailand for.

From The Garden To The Table

