

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,

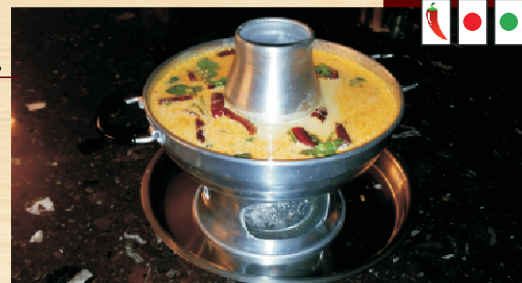
THAI SOUPS

1

Tom Yum

Veg / Chicken / Fish / Prawn

Hot Pot - Rs. 600 / 630 / 690 / 690
Soup Bowl - Rs. 180 / 200 / 230 / 230



2

Tom Kha

Veg / Chicken / Fish / Prawn

Hot Pot - Rs. 600 / 630 / 690 / 690
Soup Bowl - Rs. 180 / 200 / 230 / 230



3

Tom Klong

Veg / Chicken / Fish / Prawn
Spicy Soup with Dry Chilli & Tamarind Sauce

Hot Pot - Rs. 600 / 630 / 690 / 690
Soup Bowl - Rs. 180 / 200 / 230 / 230



4

Gang Jued

Veg / Chicken / Pork

Rs. 410 / Rs. 450 / 470



5

GUAY Teaw

Flat Noodle Soup Done with Rich Broth
of Meat served with Sprouts
Pork/ Beef
Rs. 580



THAI STARTERS

6

Por Pia Tod

Veg / Chicken / Prawn
Fried Spring Rolls

Rs. 330 / 350 / 380



Yam Phak Beung

7

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



Satay

8

Skewer – Chicken / Pork
Rs. 460 / 490



Thot Pla

9

Fried Cakes - Fish / Prawns
Rs. 550



Thot Man Khaophot

10

Deep Fried Cakes with Corn & Herbs
Rs. 430



Gung Chop Pang Tod

11

Deep Fried Shrimps
Rs. 580



Dad Deaw

12

Pork / Beef
Deep Fried Sun - Dried
Rs. 550



13

Hoy Song Klung

Mussels in Thai Herbs & Sauces

Rs. 750



14

Kai Tod Nga

Deep Fried Chicken Wing with Sesame Seeds

Rs. 400



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. 450



THAI SALADS

17

Som Tum Thai

Spicy Green Papaya Salad with Dry Prawns

Rs. 490



18

Som Tum Penja Mai

Spicy Mix Fruit Salad with Dry Prawns

Rs. 450



Yam Woon Sen

19

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

Rs. 450 / 550 / 550



Yam Talay

20

Thai Hot & Sour Mixed Seafood Salad

Rs. 550



Yam Yang

21

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

Rs. 600



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.620



Yam Ta Kaei

24

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

Rs. 490 / 520 / 570



25

Gung Chae Nam Pla

Raw Shrimp in Thai Fish Sauce
on Fresh Green Salad

Rs. 580



26

Wing Bean Salad

Veg/ Chicken / Prawns
Salad with Wing Beans in a Spicy Tangy Sauce

Rs. 500 / 550 / 650



27

Yam Khana

Veg/ Chicken / Prawns
Spicy Salad with Kale

Rs. 400 / 450 / 550



28

Yam Khai Dao

Egg Salad with Spicy and Tangy Sauce

Rs. 400



29

Nam Tok

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

Rs. 600



30

Laab

Pork / Chicken
Thai Hot Salad of minced Pork or Chicken

Rs. 550/490



31

Pha Gung

Shrimp
Hot & Spicy Thai Salad with Herbs

Rs. 580



Rs. 480



32

Moo Manow

Grilled Pork Tenderloin with
Fresh Green & Spicy Thai Sauce

Rs. 550



MAIN COURSE

33

Kai Pad Med Mamuang Himmaphan

Stir Fried Chicken with Cashewnuts
& Dry Chilli

Rs. 550



34

Pad Phak NoppaKao

Assorted Exotic Stir Fried Vegetables

Rs. 450



35

Tod Kratiem Phrik Thai

Squid / Chicken / Shrimp
Meat Fried with Garlic Pepper

Rs. 600 / 520 / 600



36

Pad Pong Kari

Squid / Chicken / Fish / Crab
Sauteed meat with Yellow Curry

Rs. 600 / 500 / 650 / As per Size



37

Gang Khiew Wan

Veg / Chicken / Pork / Prawn
Thai Hot Green Curry

Rs. 490 / 550 / 570 / 600



38

Gang Garee

Squids / Chicken / Pork
Yellow Curry

Rs. 580 / 480 / 510

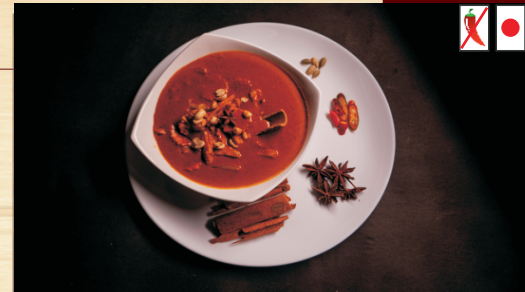


39

Gang Masamun Kai

Sweet Curry with Chicken

Rs. 500



40

Gang Phed

Chicken / Pork / Shrimp
Thai Hot Red Curry

Rs. 550 / 570 / 600

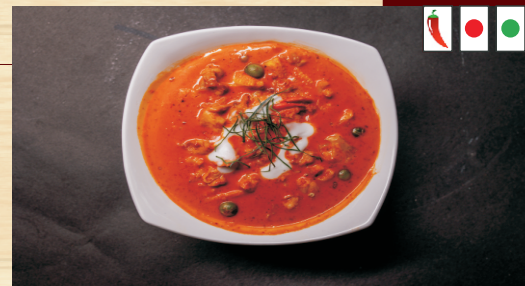


41

Pha Nang

Veg / Chicken / Pork / Prawns
Cooked in a spicy Red Curry
Sauce with Coconut Milk

Rs. 490 / 560 / 570 / 600



42

Pad Nam Mun Hoi

Veg / Beef / Chicken / Pork
Stir Fried Veg or Meat with
Oyster Sauce in a Hot Pan

Rs. 490 / 580 / 560 / 580



Pad Pak Beung Fai Dang

43

Sauteed Morning Glory Vegetable

Rs. 420



Hor Mok Talay

44

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

Rs. 580 / 600



Hor Mok Talay Phet

45

Squid / Prawn
Stir Fried in Thai Chilli Paste
Basil Leaves

Rs. 570 / 590



Gung Ob Woon Sen

46

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

Rs. 750

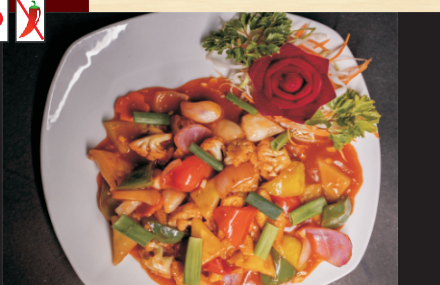


Plapad Prik Thai Dum

47

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

Rs. 550 / 570 / 570 / 590



Pad Priawn Wan

48

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

Rs. 450 / 470 / 520 / 580 / 580



49

Thai Chilli Basil

Chicken / Prawns
Chicken prepared in a Thai chilli paste
with basil leaves and pokchoy
Rs. 490 / 580



50

Phad Prik On

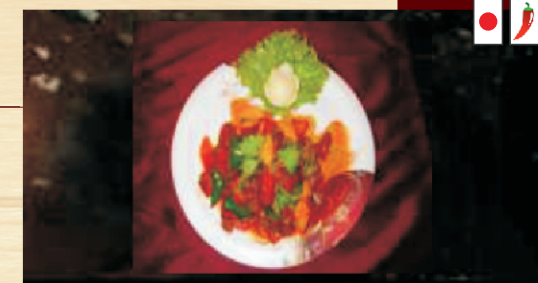
Pork / Beef / Chicken / Prawn
Stir Fried with Young Chilli
Rs. 500 / 520 / 490 / 580



51

Phad Prik Gang

Pork / Beef / Chicken / Prawn
Stir Fried with Curry paste
Rs. 520 / 520 / 490 / 580



52

Phad Cha

Pork / Beef / Chicken / Prawn
Stir Fried with Green Peppers
& Bell Peppers
Rs. 520 / 520 / 490 / 580



53

Ped Ob Num Dang

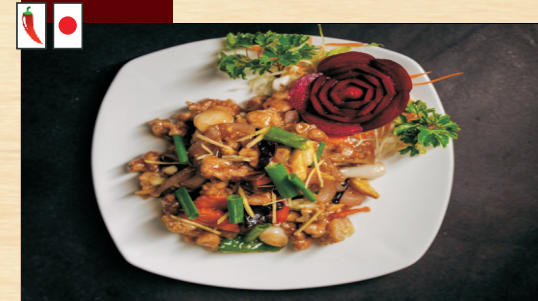
Roasted Duck
with Red Wine Sauce
Rs. 850



54

Ped Ron

Deep Fried Roasted Duck
Crispy Noddles
served with Sauce
Rs. 850



Phad King

55

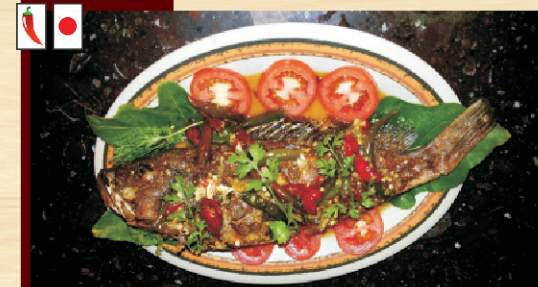
Chicken / Pork / Prawn
Stir Fried with Ginger
Rs. 490 / 520 / 580



Gaeng Som Pla Paessa

56

Deep Fried Snapper Fish in Soup made with
chilli Paste & vegetable
As Per Size



Pla Tod Lad Prink

57

Deep Fried Snapper Fish
with Chilli Sauce
AS PER SIZE



Pla Tod Sam Rod

58

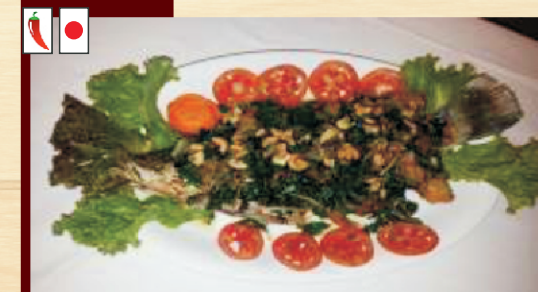
Deep Fried Snapper Fish in Hot & Sour Sauce
AS PER SIZE



Pla Nuang Manow

59

Steamed Snapper fish Seasoned with Lime,
Garlic & Fresh Chilli
AS PER SIZE



Pla Tod Samun Plai

60

Fried Snapper fish with Thai herbs,
lemon grass, Krapao and Cashew nuts
AS PER SIZE

RICE & NOODLE

61

Phad Ka Pao

Chicken / Pork / Squid / Shrimp

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

Rs. 500 / 550 / 580 / 600



62

Kao Phad

Veg / Chicken / Pork / Prawn - 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. 370 / 410 / 450 / 490



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



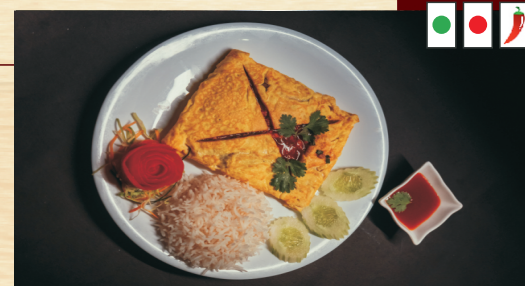
64

Kai Yad Sai

Veg / Chicken / Pork

Omlette with Minced Meat served with Steamed Rice

Rs. 470 / 500 / 520



65

Kao Phad Tom Yum

Veg / Chicken / Prawn / Seafood

Rs. 410 / 450 / 490 / 500



66

Kao Phad Gang Khiao Wan

Veg / Chicken / Pork / Prawn / Seafood

Rs. 410 / 450 / 470 / 490 / 500



Kao Phad Rod Fai

67

Veg / Chicken / Pork / Prawn / Seafood

Rs. 410 / 450 / 470 / 490 / 500

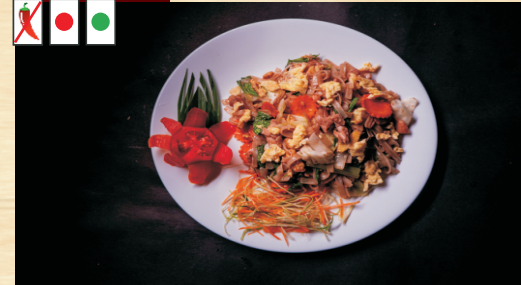


Phad Thai

68

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

Rs. 420 / 450 / 470 / 500



Phad Si Ew

69

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

Rs. 420 / 450 / 470 / 500



Guay Teow Phad Kee Mao

70

Veg / Chicken / Pork / Beef / Prawn

Rs. 420 / 450 / 470 / 480 / 500



Guay Teow Ka Lieng

71

Veg / Chicken / Pork / Beef / Prawn

Rs. 420 / 450 / 470 / 480 / 500



Guay Teow Key Kai

72

Veg / Chicken / Pork / Beef / Prawn

Rs. 420 / 450 / 470 / 480 / 500



73

Tom Yum Noodles

Veg / Chicken / Prawns
Noodles Prepared in Tom yum Sauce
Rs. 410/ 450 / 500



74

Gang Khiawan Noodles

Veg / Chicken / Prawns
Noodles Prepared in Gang Khiawan Curry Paste
Rs. 410/ 450 / 500



75

Khao Soi

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



76

Tham Thad

Chicken / Prawns
A Combo of Noodles with Meat, Dry Prawns
and Fresh Veg
Rs. 700 / 800



77

Gung Sod Makam

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



78

Misua Noodles

Thai style noodles stir fried with
vegetables and crispy wontons
Veg/ Chicken/ Prawns
Rs. 360



THAI DESSERTS

Bua Loi

79

Prepared from sticky rice powder
in sweetened coconut milk

Rs. 300



Kao Neaw Mamuang

80

Fresh Mango served with stick rice,
dressed with coconut milk

Rs. 300



Theo Pap

81

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

Rs. 300



Kroy Bod Che

82

Banana in Sweetened coconut milk

Rs. 180



Ice Cream Song Cleung

83

Thai Ice cream

Rs. 280



Taptim Krop

84

Rs. 250



DESERT

Honey Tossed Noodle with Vanilla	Rs. 250
Toffee Banana/ Apple with Ice Cream	Rs. 250
Dates Pancakes with Ice Cream/ Honey	Rs. 260
Sizzling Oriental Choca-Lava Delight	Rs. 300
Icecream - Vanilla / Strawberry	Rs. 45/70
Icecream - Chocolate	Rs. 70

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

