# PANALI

## PANALI DINNER À LA CARTE MENU

## THAI APPETIZERS

**YAM PAK GOOD** **THB 390**
Tropical wild fern salad, tiger prawns, grated mature scented coconut

**LARB PLA TUNA** **THB 390**
Thai style spicy tuna tartar with lemongrass, Thai parsley

**SATAY MOO / GAI** **THB 220**
Grilled marinated pork or chicken satay

**PAD THAI MALAGOR** **THB 290**
Stir fried papaya noodle with sweet tamarind sauce, dried shrimp, cashew nut and crispy pork

**YAM SOM O POO NIM** **THB 390**
Pomelo salad with crispy soft shell crab and roasted chili dressing

**POR PIA PAK TORD** **THB 190**
Crispy vegetable spring rolls with plum sauce

**POR PIA POO** **THB 280**
Creamy crab spring rolls with plum sauce

**YUM NUA YANG** **THB 290**
Grilled spicy beef salad

## SOUPS

**TOM YUM GOONG** **THB 350**
Spicy prawns soup with lemongrass and straw mushrooms

**TOM KHA GAI** **THB 280**
Coconut milk soup with chicken and straw mushrooms

**TOM SEE KRONG ON BAI CHA MUANG** **THB 280**
Braised pork spare ribs with garcinia leaves

Contains Pork Spicy Vegetarian Healthy Option Signature
Please let us know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, 10% service charge, and 7% VAT apply.

# PANALI

## PANALI DINNER À LA CARTE MENU

## MAINS

**PLA NEUNG MANOW** **THB 350**
Steamed sea bass with spicy lime sauce

**CHUCHEE POO NIM (From Krabi/Phuket)** **THB 390**
Red thick curry with soft shell crab

**NAM YA POO KANOM JEEN (From Koh Samui)** **THB 450**
Samui style blue crab curry sauce served with rice noodle

**MOO HONG (From Phuket)** **THB 360**
Phuket style pork belly stew with Chinese five spices

**GAI TORD HAD YAI (From Hat Yai/Songkla)** **THB 250**
Deep fried chicken with crispy shallots, Hatyai style

**MOO KHUA KEIY (From Koh Samui)** **THB 250**
Stir fried pork with shrimp paste and kaffir lime leaves

**MOO GROB PHAD PHED (From Koh Samui)** **THB 310**
Stir fried crispy pork belly with Thai southern curry paste, kaffir lime leaves, rhizome and green peppercorn

**GAI PAD MED MA MUANG** **THB 310**
Stir fried chicken with cashew nuts, straw mushrooms and onion

**PAD KRA PROW MOO / GAI** **THB 250**
Stir fried pork or chicken with hot basil leaves

## CURRIES

**GAENG TALAY MENG PROW** **THB 450**
Young Coconut Shell Curry with Seafood

**GAENG KIEW WARN MOO / GAI** **THB 310**
Green curry with pork or chicken and eggplant

**PANAENG GOONG YANG** **THB 320**
Creamy red curry with grilled prawns

**CHUCHEE PLA TORD** **THB 310**
Condensed red curry with deep fried sea bass fillet

**MASSAMAN GAI/NEUA** **THB 310/390**
Massaman curry with chicken or beef

**GAENG SOM PLA YOD MA-PRAO** **THB 310**
Sour sea bass curry with young coconut heart

Contains Pork Spicy Vegetarian Healthy Option Signature
Please let us know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, 10% service charge, and 7% VAT apply.

# PANALI

## PANALI DINNER À LA CARTE MENU

## VEGETABLES

**PAD NOR MAI FARANG HED HORM** **THB 250**
Stir fried asparagus and shitake mushrooms

**PAD KANA TAO JIEW** **THB 190**
Stir fried young kale with salted soya bean sauce

**PAD PAK BOONG FAI DANG** **THB 190**
Stir fried morning glory with garlic and chili

**BAI LIANG PHAD KAI** **THB 190**
Stir fried melinjo leaves with egg

**KA LAM PLEE THOD NUM PLA** **THB 190**
Stir fried cabbage with fish sauce

## RICE & NOODLES

**MEE HOKKIEN (From Phuket)** **THB 390**
Stir fried yellow noodles with vegetables and tiger prawn

**PAD THAI GOONG** **THB 420**
Thai fried rice noodles with sweet tamarind sauce and prawns

**KHAO PAD POO** **THB 320**
Fried rice with crabmeat and egg

**PAD SEE-EW MOO/GAI** **THB 290**
Fried rice noodles with soya sauce, pork or chicken and egg

**KHAO PHAD SAPPAROD** **THB 290**
Pineapple fried rice with prawns and Chinese pork sausage

**RAD NA TALAY** **THB 390**
Stir fried noodles with seafood in gravy sauce

Contains Pork Spicy Vegetarian Healthy Option Signature
Please let us know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, 10% service charge, and 7% VAT apply.

# PANALI

PANALI DINNER À LA CARTE MENU

## DESSERTS

**KHAO NIEW MA-MUANG** **THB 210**
Sweet sticky rice with sliced mango

**KANOM KO KRATI** **THB 220**
Coconut Dumpling in Coconut Milk

**GLUAY KAI BUAD CHEE** **THB 210**
Sweet banana boiled in coconut milk and roasted sesame seed

**KALAMARE THORD** **THB 220**
Deep Fried Coconut Caramel served with Coconut Ice Cream

**KHANOM DOK MALI** **THB 210**
Jasmine flavor coconut flan

Contains Pork Spicy Vegetarian Healthy Option Signature
Please let us know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, 10% service charge, and 7% VAT apply.