THE ROYAL BUDHA

The diverse food of Thailand reveals a great deal about the country, it is a palimpsest of its political history, its trade, and its geography.

Thailand sits between the cultural and political powers of India and China, and its food is clearly influenced by both. Yet Thailand's food, like her people, has maintained its own distinct identity.

The Royal Budha echoes the sentiment of this country and these hallmarks of Thailand are worth searching out in The Royal Budha's extensive menu; assertive heat; deep muskiness; depth of spice; shots of citrus; silken textures, and a blend of flavors that evoke life in one of the world's most gastronomically sophisticated countries.

You will discover, that the food at The Royal Budha rings all these bells.

We are sure you will find that the freshness and subtlety of extensive menu is aptly resonated in the beautiful surroundings of this highly couriered fine dining restaurant in its high spec designs. However you will only be lured time after time with our specialty

Chef Sanya creations of authentic dishes

We hope by the end of your experience at The Royal Budha, you will have been treated as Royalty as the name our restaurant implies





Mild spicy 🕴

APPETIZER อาหารเรียกน้ำย่อย

1.	Gai Reu Nuea Satay (N) ไก่ หรือ เนื้อ สะเต๊ะ Grilled Chicken or Beef Satay with turmeric, lemongrass, coconut cream served with peanut sauce and vegetable pickles	60 71
2.	Gai Hor Bai Toey ไก่ห่อใบเตย Crispy marinated Chicken wrapped in Pandan leaf served with sweet	55 soya sauce
3.	Nuea Dad Diew เนื้อแดดเดียว Sun-dried crispy Beef with Thai coriander leaves, garlic served with t	57 amarind chilli sauce
4.	Thod Man Goong ทอดมันกุ้ง Deep fried minced Prawn cake, coriander served with plum sauce	68
5.	Khong Wang Ruam The Royal Budha (N) (ของว่างรวมมิตร Prawn cake, Chicken Satay, Vegetable spring rolls, Papaya salad with Thai dried shrimp, Purple flower Chicken Steamed dumpling served with peanut sauce and plum sauce	99 (S) 137 (L)
6.	Chor Moung (N) ช่อม่วง Purple Flower Chicken Steamed Dumpling with fried onion, peanut, sun-dried pineapple, sesame seeds and coconut cream served with se	55 weet-soya sauce

Medium spicy ((

Contains nuts or nut products (N)

Spicy (((

Signature Dish

Very spicy ((((



SALAD ยำ

7.	Yum Ruam Mit Talay 🌓 ยำรวมมิตรทะเล	62
	Mixed Seafood salad with tomato, Thai celery, sprir	ng onion and lime chilli dressing
8.	Yum Woon Sen Goong(N) 👭 ยำวุ้นเส้นกุ้ง	60
	Glass noodle salad with fresh Prawn, minced Chick peanuts and lime chilli dressing	en, onion, tomato, Thai celery,
9.	Som Tum Goong Sod (N) (แล้มคำกุ้งสด Thai green Papaya salad with Prawn, green beans,	79 carrots, chilli, garlic, peanuts and Tamarind dressing
10.	Goong Yang Yum Ma Muang (N) ((กุ้งย่างย้ามะม่วง Grilled Prawn salad with green Mango, coriander le	62 eaves, onion, cashew nuts and Thai dressing
11.	Plha Nuea Ma Khuea Pho (พล่าเนื้อมะเขือเปาะ Grilled Beef salad with Thai eggplant, lemongrass,	68 onion, coconut cream and Thai chili paste
12.	Lab Ped Yang 🕧 ลาบเป็ดย่าง	58
	Roasted Duck salad with ground roasted rice, Thai plime dried chili dressing	parsley, fried onion, mint leaves and

Mild spicy Medium spicy Medium



SOUP वृग

13. Tom Yam (((ต้มยำ

Traditional Thai spicy soup with chili, lemongrass, galangal, mushroom, onion and lemon juice

Adding your choice of:

Chicken AED 56 I Prawn AED 68 I Seafood AED 68

14. Tom Kha 🕧 ต้มข่า

Thai Coconut soup with galangal, lemongrass, mushroom, onion and Thai coriander leaves.

Adding your choice of:

Chicken AED 56 I Prawn AED 68 I Seafood AED 68

- 15. Tom Yam Potak Talay โป๊ะแตกทะเลMixed Seafood with lemongrass, galangal, onion, lemon juice and hot basil
- 16. Tom Jued Tao-Hoo Yad Sai ต้มจืดเต้าหู้ยัดไส้
 Clear minced chicken soup with glass noodle, vegetable, tofu and roasted garlic

Mild spicy Medium spicy Spicy Wery spicy Wery spicy Contains nuts or nut products (N) Signature Dish

رسوم بلدية، %10 رسوم خدمة و %5 ضريبة القيمة المضافة % 7 الأسعار أعلاه بالدرهم الإماراتي وتشمل Above prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT





MAIN COURSE อาหารจานหลัก

(whole) 120 | 130 (fillet)

(whole) 120 | 130 (fillet)

STEAMED ประเภทนึ่ง

- 17. Pla Nueng Se-Ew ((การ์เจซีอี๊ว Steamed Sea bass with soya sauce, black mushroom, ginger, garlic, onion and Thai celery
- 18. Hor Mok Talay Ma Prow Onn (ห่อหมกทะเลมะพร้าวอ่อน 136 Steamed mix Seafood of squid, shrimp & sea bass fillet with Thai basil, cabbage, coconut milk, egg and Thai red curry paste served in Fresh young Thai coconut
- 19. Pla Kapong Nueng Manao (((ปลากระพงนึ่งมะนาว Steamed Sea bass with Thai lemon dressing, Thai chilli, coriander leaves and fresh garlic

GRILLED ย่าง

- 20. Nuea Yang (เนื้อย่าง 84 Grilled Beef Strip loin with Thai marinade, lemongrass, coriander, garlic served with Thai spicy sauce
- 21. Pla Kapong Yang ปลากระพงย่าง 124
 Grilled marinated Sea bass fillet wrapped in Banana leaf with lemongrass, basil leaves, Thai herbs served with Thai spicy lemon sauce

Mild spicy (Medium spicy (Spicy (Very spicy (((Very spicy (((Contains nuts or nut products (N) Signature Dish رسوم بلدية، 10% رسوم خدمة و 5% ضريبة القيمة المضافة 7% الأسعار أعلاه بالدر هم الإماراتي وتشمل Above prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT





MAIN COURSE

อาหารจานหลัก

WOK FRIED SEAFOOD ประเภท อาหารทะเล

- 22. Goong Phad Haw (N) (กุ้งผัดแห้ว 91 Wok fried Prawn with water chestnut, bell pepper, onion, dried chilli, cashew nuts and oyster sauce served in taro basket
- 23. Goong Thod Kra-Tiem Prik Thai (กุ้งทอดกระเทียมพริกไทย 102 Wok fried Tiger Prawn with black pepper and garlic sauc
- 24. Goong Phad Phong Kra Ree ((กุ้งผัดผงกระหรื่ 121 Wok fried Prawn with bell pepper, onion, egg, chilli oil, Thai celery and turmeric powder
- 25. Phad Priao Wan / ผัดเปรี้ยวหวานกุ้ง Thai Sweet and Sour Prawn with bell pepper, onion, tomato and pineapple
- 26 Talay Phad Cha ((ทะเลผัดฉ่า Wok fried mix Seafood with Thai herbs, young peppercorn, bell pepper and hot basil
- 27. Pla Thod Phad Prik (((ปลาทอดราดพริก 99 Fried crispy Sea bass fillet with garlic and 3 flavours spicy sauce
- 28. Pla Phad Prik Thai Dam 🐧 ปลาผัดพริกไทยดำ 99 Fried crispy Sea bass fillet with bell pepper, black mushroom, onion, garlic and black pepper oyster sauce
- 29. Pla Thod Nam Pla Yum Ma-Muang (N) 🐧 ปลาทอดน้ำปลายำมะม่วง 114 Deep fried marinated Sea bass with sweet-salty sauce served with Thai Green Mango salad with cashew nuts Spicy (((Very spicy ((((Mild spicy (Medium spicy((

Contains nuts or nut products (N) Signature Dish





MAIN COURSE อาหารจานหลัก

WOK FRIED POULTRY ประเภท ใก่และเป็ด

30.	Gai Phad Bai Ka Prow 伐 ไก่ผัดใบกะเพรา	74
	Wok fried minced Chicken with green beans, white onion, hot basil and oyster saud	e
31.	Gai Phad Med Ma-Muang Himapan (N) 襥 ไก่ผัดเม็ดมะม่วงหิมพานต์	77
	Wok fried sliced Chicken with cashew nut, mushroom, bell pepper, onion, chilli pas	te and oyster sauce
32.	Gai Phad Khing Onn 襥 ไก่ผัดขิงอ่อน	74
	Wok fried sliced Chicken with young ginger, onion and soy bean paste	
33.	Ped Yang Sot Makam 🚺 เป็ดย่างซอสมะขาม	79
	Roasted Duck with steamed mixed vegetable, fried onion and tamarind spicy sauc	e
34.	Ped Phad Kee Maow 🏿 (((เป็ดผัดขึ้เมา	79
	Wok fried spicy Roasted Duck with young peppercorn, red chilli, onion, Thai basil a	nd oyster sauce
	WOK FRIED BEEF ประเภท เนื้อ	
35.	Nuea Phad Bai Ka Prow 伐 เนื้อผัดใบกะเพรา	93
	Wok fried minced Beef Tenderloin with green beans, white onion, hot basil,	
	chilli, black soya and oyster sauce	
36.	Kana Nuea Nam Man Hoy 🎆 คะน้าเนื้อน้ำมันหอย	99
	Wok fried sliced Beef Tenderloin with Thai broccoli leaf, black mushroom, garlic and	d oyster sauce
37∙	Nuea Phad Khing Onn 🧨 เนื้อผัดขิงอ่อน	93
	Wok fried sliced Beef Tenderloin with young ginger, onion and soy bean paste	V
38.	Nuea Phad Prik Thai Onn (((เนื้อผัดพริกไทยอ่อน	93
	Wok fried sliced Beef Tenderloin in Red curry, young peppercorn, bamboo shoot,	
	green beans, coconut cream, Thai eggplant, onion, Thai basil and red chilli paste	עבעבי
		picy ((((
	Contains nuts or nut products (N) Signature Dish بالدرية، %1 رسوم خدمة و %5 ضريبة القيمة المضافة %7 الأسعار أعلاه بالدرهم الإماراتي وتشمل	
	سوم بلديه، ١٥% رسوم حدمه و 5% صريبه القيمه المصافه 7% الاسعار أعلاه بالدرهم الإماراني وتسمل Above prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service Charge a	
	Above prices are in OAE Dirnams and inclusive of 7% Municipality fee, 10% Service Charge a	IIIU 5% VAI



SIDE DISHES อาหารจาเดียว

رسوم بلدية، %10 رسوم خدمة و %5 ضريبة القيمة المضافة %7 الأسعار أعلاه بالدر هم الإماراتي وتشمل Above prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT







MAIN COURSE อาหารจานหลัก

CURRY ประเภทแกง

48. Gaeng Khiew Wan 🚺 แกงเขียวหวาน

Thai Green curry with Thai eggplant, coconut milk, lime kaffir leaf and Thai basil Adding your choice of:

Chicken AED 94 I Beef AED 99 I Prawn AED 102 I Seafood AED 104

49. Gaeng Phed 伐 แกงเผ็ด

Thai Red curry with coconut milk, cherry tomato, grapes, pineapple and Thai basil Adding your choice of:

Chicken AED 94 I Duck AED 98 I Beef AED 99 I Prawn AED 102 I Seafood AED 104

50. Gaeng Panang 🕧 พะแนง

Thai Panang curry in coconut milk and kaffir lime leaf

Adding your choice of:

Chicken AED 94 I Beef AED 99 I Prawn AED 102

51. Gaeng Massaman (N) 🧪 แกงมัสมั่น

Massaman curry with potato, peanuts, onion, creamy coconut milk and array of spl Adding your choice of:

Chicken AED 94 I Beef AED 99

52. Gaeng Hanglay 🚺 แกงฮังเล

99

Traditional Northern Thai-style Beef thick in spicy curry sauce with fresh ginger, garlic and sliced pineapple

All of the above served with a portion of Steamed Thai Jasmine rice

Mild spicy Medium spicy Medium Spicy Medium Spicy

Very spicy 🚧

Contains nuts or nut products (N) Signature Dish رسوم بلدية، 10% رسوم خدمة و 5% ضريبة القيمة المضافة 7% الأسعار أعلاه بالدرهم الإماراتي وتشمل

Above prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT

icy ((((



WOK FRIED RICE & NOODLES

ประเภทเส้น และ ข้าวผัด

- 53. Khao Phad ข้าวผัด
 - Wok Fried Rice, egg, white onion, tomato, spring onion and soya sauce Adding your choice of:
 - Chicken AED 53 I Beef AED 63 I Prawn AED 66 I Seafood AED 67
- 54. Khao Phad Sapparot Goong (N) ข้าวผัดสัปปะรถกุ้ง 68
 Pineapple Fried Rice with Prawn, egg, turmeric powder, onion and cashew nuts
- 55. Phad Thai Goong Sod Reu Gai (N) ผัดไทยกุ้งสดหรือไก่ 72 | 68 Wok fried Traditional Thai Rice Noodles with Prawn Or Chicken, fried tofu, egg, bean sprouts, spring onion, peanuts and tamarind sauce
- 56. Phad Kee Maow Gai Reu Nuea ((ผัดขึ้นมาใก่หรือเนื้อ 65 | 70 Wok fried spicy Fat rice Noodles with sliced Chicken Or sliced Beef Tenderloin, young peppercorn, bell pepper, white onion, hot basil, Thai broccoli leaf and oyster sauce
- 57. Kuaitiao Tom Yum (N) (กวยเดี๋ยวตั้มยำ
 Hot and Spicy Rice Noodles soup with Chicken meat balls, Seafood, coriander leaves, Thai broccoli leaf, peanuts and bean sprouts

Mild spicy Medium spicy Spicy Wery spicy Wery spicy Wery spicy Signature Dish

رسوم بلدية، %10 رسوم خدمة و %5 ضريبة القيمة المضافة %7الأسعار أعلاه بالدرهم الإماراتي وتشمل Above prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT





THAI VEGETARIAN MENU ประเภทอาหาร เจ

	APPETIZER อาหารเรียกน้ำย่อย		MAIN COURSE อาหารจานหลัก			
		AED				AED
58.	Tao-Hoo Thod Sot Makam 🌓 เต้าหู้ทอดชอสมะขาม	50	65.	Phad Phak Ruam	ผัดผักรวม	58
	Deep fried Tofu served with tamarind chilli sauce			Wok fried mixed Ve	egetable with black mushrod	m,
59.	Poh Pia Thod ปอเปี้ยะทอด	53		garlic and soya sau	•	•
	Deep fried Vegetable spring rolls served with Thai sweet chilli sauce		66.	Phad Tao-Hoo Med ผัดเต้าหู้เม็ดมะม่วงหิมพานต์	d Ma-Muang Himapan (N)(68
	<u>SALAD</u> ยำ			Wok fried mixed Ve	egetable and Tofu with bell	
60.	Yum Som-O (N) 🕴 ยำส้มโอ	56			li paste and cashew nuts	
	Traditional Thai Pomelo salad with fried onion		67.	Gaeng Kiew Wan I	Reu Phed Phak Tao-Hoo	89
	Thai coriander, plum sugar and peanut			แกงเขียวหวานหรือแกงเผ็	ด ผักและเต้าหู้	
61.	Som Tum Je (N) 伐 ส้มตำเจ	53		Mixed Vegetable T	hai Green curry Or Red curry	with
	Green Papaya salad with chilli, tomato, carrots,			Tofu, sweet basil a		
	green beans, peanuts, soya and tamarind dressing		68.	Phad Kra Prow Tac	o-Hoo 伐 ผัดกระเพาเต้าหู้	68
62.	Yum Tao-Hoo Ma Muang (N) 🕻 ยำเต้าหู้มะม่วง	53			n bell pepper, young pepperd	orn,
	Fried Tofu and green Mango, onion, peanuts			onion, hot basil an	,	
	with soya dressing		69.		rot (N) ข้าวผัดสัปปะรด	53
	<u>SOUP</u> ซูป				d rice with turmeric powder,	
63.	Tom Kha Phak 🌓 ต้มข่าผัก	51			onion and mixed vegetable	_
	Tangy mixed Vegetable Coconut soup with tofu,		70.	•		61
	mushroom, onion, lemongrass, galangal and				Noodles with mixed vegetal	ble,
_	coriander leaves				eanuts and tamarind sauce	
64.		51	71.			60
	Tangy mixed Vegetable soup with tofu, onion,			Wok fried Fat Noodles with mixed vegetable,		
	mushroom, lemongrass, galangal, coriander leaves			tofu and black soy	a sauce	
	and lemon juice Mild spicy Medium	m spicy 👯	9	Spicy (((Very spicy	
	Contains nuts or nut products (N) Signature Dish					



SALAD ย้า

72. Som Tum Poo Pla-ra (((สัมตำปูปลาร้า 53 Spicy green Papaya saiad with salted black crab, garlic, Thai chillies, tomato, green beans, garlic and fermented fish paste Thai dressing

73. Lab Gai (((ลาบไก่ 5 Minced Chicken salad with ground roasted rice, fried onion, Thai parsley, mint leaves and lime dried chili dressing

MAIN COURSE อาหารจานหลัก

- 74. Hor Mok Pla 🕧 ห่อหมกปลา 68
 Steamed Fish fillet with dill leaves, vegetables and spicy Thai herbs wrapped in banana leaves
- 75. Keang Om Nuea (((แกงอ่อมเนื้อ 99 Spicy clear Beef curry with Thai chapoo leaf, Thai eggplant, cabbage, dill leaves, spring onion and basil leaves
- 76. Pla Nueng Jeem-jeaw (() ปลานึ่งจิ้มแช่ว 126 Steamed whole Sea Bass พบบา mix vegetable served with mashed grilled green chillies, shallots, garlic and fermented fish paste

Mild spicy Medium spicy Spicy Wery spicy Very spicy Very spicy Contains nuts or nut products (N) Signature Dish

رسومُ بِلْدَيْة، %10 رسوم خدمة و %5 ضريبة القيمة المضافة %7الأسعار أعلاه بالدرهم الإماراتي وتشمل

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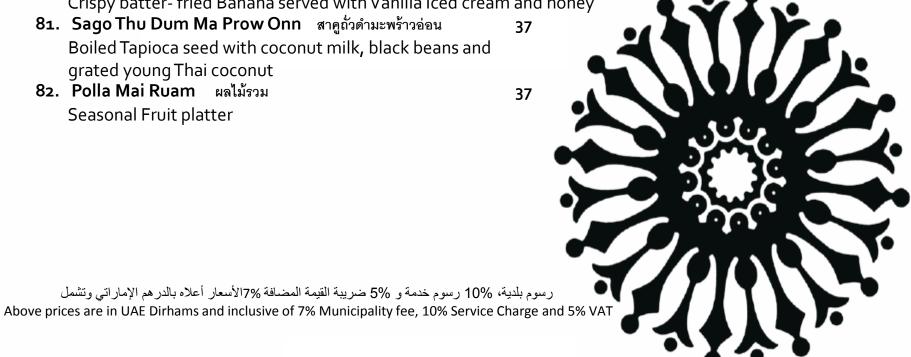


82. Polla Mai Ruam ผลไม้รวม

Seasonal Fruit platter

37

77.	Tab Tim Krob ทับทิมกรอบ	37
	Boiled water chestnut cooked in tapioca flour with	
	sweet coconut milk, jackfruit and crushed ice	
78.	Khao Niew Ma Muang ข้าวเหนียวมะม่วง	47
	Sweet sticky steamed rice with Ripe Thai Mango and coc	onut milk
79.	Ruam Mit รวมมิตร	47
	Mixed of boiled banana, Tapioca seed, water chestnut	
	sticky rice in Thai sweet coconut milk	
80.	Gluay Thod I-Tim กล้วยทอดไอติม	32
	Crispy batter-fried Banana served with Vanilla Iced cream	and hone
81.	Sago Thu Dum Ma Prow Onn สาคูถั่วดำมะพร้าวอ่อน	37
	Boiled Tapioca seed with coconut milk, black beans and	
	grated young Thai coconut	



SET MENU FIT FOR A KING

Serving for two only @ AED 375/-



Medium spicy ((

Spicy (((

Very spicy ((((

Contains nuts or nut products (N)



Thod Man Goong

ทอดมันกุ้ง

Deep fried minced Prawn cake, coriander served with plum sauce

Tom Yam Potak Talay ((

ต้มยำโป๊ะแตกทะเล Mixed Seafood with lemongrass, galangal, onion, lemon juice and hot basil

Plha Nuea Ma Khuea Pho

พล่าเนื้อมะเขือเปาะ

Grilled Beef salad with Thai eggplant, lemongrass, onion, coconut cream and Thai chili paste

MAIN COURSE

Phad Phak Ruam ผัดผักรวม

Wok fried mixed Vegetables with mushroom, garlic and oyster sauce

Nuea Phad Bai Ka Prow (((เนื้อผัดใบกะเพรา

Wok fried minced Beef tenderloin with green beans, onion, Thai hot basil, chilli, black soya and oyster sauce

Pla Thod Rhad Prik (((ปลาทอดราดพริก

Fried crispy Barramundi fish fillet with garlic and 3 flavours spicy sauce

Gaeng Khiew Wan Gai 🐧 แกงเขียวหวานไก่

Green Chicken curry with Thai eggplant, coconut milk and Thai basil

ACCOMPANIMENT

Khao Soey ข้าวสวย Steamed Thai jasmine rice



Tab Tim Krob ทับทิมกรอบ Boiled water chestnut cooked in tapioca flour with sweet coconut milk, jackfruit and crushed ice

SET MENU FIT FOR A QUEEN

Serving for two only @ AED 315/-



Medium spicy 👭

Spicy (((

Very spicy((((

Contains nuts or nut products (N)

APPETIZERS CHOICE OF ANY TWO

Som Tum Goong Sod (N) ((1)

ส้มตำกุ้งสด

Thai green Papaya salad with Prawn, green beans, chilli, garlic, peanuts and lime dressing

Tom Jued Tao-Hoo Yad Sai

ต้มจืดเต้าหู้ยัดใส้

Clear minced chicken soup with glass noodle, vegetable tofu and roasted garlic

Gai Hor Bai Toey

ไก่ห่อใบเตย

Crispy marinated Chicken wrapped in Pandan leaf with garlic and sweet soya sauce MAIN COURSE CHOICE OF ANY THREE

Phad Phak Ruam ผัดผักรวม

Wok fried mixed vegetables with mushroom, garlic and oyster sauce

Ped Phad Kee Maow แป็ดผัดขึ้นมา

Wok fried spicy Roasted Duck with young peppercorn, red chilli, onion, Thai basil and oyster sauce

Gai Phad Bai Ka Prow (((ไก่ผัดใบกะเพรา

Wok fried minced Chicken with green beans, white onion, hot basil and oyster sauce

Phad Thai Goong Sod (N) ผัดไก่กุ้งสด

Wok fried Traditional Thai rice noodles with Prawn, fried tofu, egg, bean sprout, spring onion, peanuts and tamarind sauce



ACCOMPANIMENT

Khao Soey ข้าวสวย

Steamed Thai jasmine rice



SET MENU FIT FOR A PRINCESS

Serving for two only @ AED 260/-

Mild spicy

Medium spicy 🙀

Spicy (((

Very spicy

Contains nuts or nut products (N)



Poh Pia Thod

ปอเปี๊ยะทอด

Deep fried vegetable spring rolls served with sweet chili sauce

Tom Kha Phak

ต้มข่าผัก

Mixed Vegetable coconut soup with mushroom, onion, lemongrass, galangal and Thai coriander leaves

Pla Samun Prai (N)

ปลาสมุนไพร

Fried Fish salad with lemongrass, ginger, onion and Thai chilli paste dressing

MAIN COURSE CHOICE OF ANY THREE

Gaeng Kiew Wan Reu Gaeng Phed Phak Tao-Hoo

แกงเขียวหวานหรือแกงเผ็ดผักและเต้าหู้

Mixed Vegetable Thai Green curry Or Thai Red curry with tofu, Thai eggplant, sweet basil and coconut milk

Gai Phad Med Ma Muang Himapan (N) ((ไก่ผัดเม็ดมะม่วงหิมพานต์ Wok fried sliced Chicken with cashew nut, bell pepper, onion, chilli paste and oyster sauce

Pla Muek Phad Cha ((ปลาหมึกผัดฉ่า

Wok fried Squid with Thai herbs, young peppercorn and hot basil

Pla Phad Prik Thai Dam

ปลาผัดพริกไทยดำ

Fried crispy Fish fillet with bell pepper, mushroom, onion, garlic and black pepper oyster sauce



Khao Soey ข้าวสวย Steamed Thai jasmine rice



Polla Mai Ruam ผลไม้รวม Seasonal Fruit platter