



**SARAI**

REDISCOVERING THAI CUISINE

**VEGETARIAN  
MAIN MENU**

# REDISCOVERY VEGETARIAN LUNCH MENU

\$48<sup>++</sup> per pax

## STARTERS

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กระทงทอง krathong tong  
tom kha, tropical fruits

ลาบเห็ด larb hed  
isan style grilled blue king oyster mushroom  
with chili and ground rice

## SOUP

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*choice of*  
ต้มยำน้ำใส tom yum nam sai  
clear tom yum soup with assorted vegetables  
and mushrooms  
*or*  
ต้มข่ารวม tom kha ruem  
coconut soup with assorted vegetables and mushrooms

## MAINS

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*choice of*  
ข้าวกระเพราเต้าหู้ khao graprow tau hu  
steamed jasmine rice served with stir-fried tofu,  
garlic, chili and basil  
*or*  
ผัดไทย pad thai  
thai-style fried noodles with vegetables and tofu  
*or*  
แกงเขียวหวานผักกับข้าว gaeng khew wan pak gub khao  
green curry with vegetables and beancurd  
served with steamed jasmine rice  
*or*  
เต้าหู้ผัดพริกไทยดำกับข้าว tau hu pad prik thai dum gub khao  
beancurd and mushroom with black pepper sauce  
served with steamed jasmine rice

## DESSERT

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ลอยแก้ว loy kaew  
seasonal fruits in smoked jasmine water

## DRINK

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*choice of*  
iced thai milk tea  
*or*  
lemongrass drink

# REDISCOVERY VEGETARIAN DINNER MENU

\$68<sup>++</sup> per pax

## AMUSE BOUCHE

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กระถงทอง krathong tong  
tom kha, tropical fruits

## STARTERS

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ลาบเห็ด larb hed  
isan style grilled blue king oyster mushroom  
with chili and ground rice

เผือกหมาก mieng mak  
root ginger wrapped with betel nut

ขนมกุยช่าย kanom gui chai  
pan-fried chinese chive cakes with mushrooms and soy sauce

## MAINS

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ต้มยำน้ำใส tom yum nam sai  
clear tom yum soup with assorted vegetables and mushrooms

ผัดผักรวม pad pak ruem  
central style stir-fried onion flower, carrots and organic  
sugarcane corn with superior mushroom sauce

แกงแดงผัก gaeng daeng pak  
red curry with vegetables and sweet potatoes

เต้าหู้ผัดพริกไทยดำ tau hu pad prik thai dum  
bean curd and mushroom with black pepper sauce

ข้าวหอมมะลิ khao hom mali  
steamed jasmine rice

## DESSERT

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ขนมสำหรับน้ำชา kanom kin gub nam cha (petit four)  
coconut agar, young coconut meat with smoked rice flour,  
mango sticky rice and coconut pudding

# ALA-CARTE

## STARTERS

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ปอเปี๊ยะปากอาร์ที poh pia pak aar (6 pcs) thai-style taco with stir-fried tofu mushroom and beansprout	18
ทอดมันหัวปลี tod mun hua plee (8pcs) deep-fried banana blossom cake with spicy dip	18
ทอดมันข้าวโพด tod mun khao pod (4pcs) deep-fried corn fritters and seasonal leaves with spicy dip	18
ปอเปี๊ยะผัก poh pia pak crispy spring rolls with seasonal vegetables, mushrooms and glass noodles	16
ข้าวตังหน้าเห็ดรวม khao tang na hed ruem (4 pcs) stir-fried locally farmed mushrooms on crunchy rice	16
ขนมกุยช่าย ka nom guy chay (4 pcs) pan-fried chinese chive cakes with mushrooms and soy sauce	16
เผ็ชงดำ mieng kam (4 pcs) seasonal thai vegetables and wild ginger wrapped with betel leaves	16
ดอกไม้ทอด dok mai tod deep-fried assorted locally farmed edible flower and vegetables with spicy dip	14

## SALADS

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ยำส้มโอง yum som o pomelo salad with ground coconut and peanut dressing	24
ยำมะม่วง yum ma muang green mango salad with mock prawns and crispy kangkong	22
ยำผัก yum pak thai sweet fern salad with tamarind palm sugar dressing	22
ยำถั่วงู yum tua poo wing bean salad with mock prawns and sweet chili jam dressing	22

# ALA-CARTE

## SOUPS

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	/pax
ต้มยำน้ำใส tom yum nam sai clear tom yum soup with assorted vegetables and mushrooms	16
ต้มข่ารวม tom kha ruam coconut soup with assorted vegetables and mushrooms	16
ต้มจืดเห็ด tom jued hed clear soup with shiitake mushrooms, young coconut meat, and sweet basil leaves	16

## CURRIES

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แพนง panang plant-based protein in aromatic panang curry sauce	28
แกงแดงผัก gaeng daeng pak red curry with vegetables and sweet potatoes	26
แกงเขียวหวาน gaeng keaw wan green curry with vegetables and beancurd	24

## MAINS

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เต้าหู้พริกไทยดำ tau hu prik thai dum beancurd and mushroom with black pepper sauce	28
เต้าหู้ผัดขิง pad king stir-fried mock chicken with ginger and bamboo pith	26
ผัดกระเพราเต้าหู้ pad gra prow tau hu stir-fried tofu with chili and basil	26
ผัดคะน้า pad kana stir-fried kailan, chilies and mushroom sauce	26
ผัดเห็ดรวม pad hed ruem stir-fried mixed mushrooms with ginger and soy sauce	26
ผัดถั่วงอกหวานกับดอกขจร pad tua gub dok ka jon (V) stir-fried sweet peas with token jasmine	26
เต้าหู้สำหรับราญี่มะนาว hu saa raai nung manao steamed soya protein with chili lime sauce	28

# ALA-CARTE

## STAPLES

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ผัดไทย pad thai thai-style fried noodles with vegetables and tofu	24
ข้าวผัดหน้าเลียบ khao pad nam lieb olive fried rice	18
ข้าวผัดผักรวม kao pad pak rum vegetarian fried rice	14
ข้าวผัดสับกระรด khao pad supparod pineapple fried rice with textures of pineapples	18
เต้าหู้อบวุ้นเส้น tau hu oob woonsen baked tofu with glass noodles, ginger and shittake mushroom	24

## DESSERTS

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ข้าวเหนียวมะม่วง khao niow ma moug mango sticky rice with smoked coconut cream, ginger mango sauce, jasmine rice ice cream	18
ขนมเปียกปูน kanom piak poon (3 pcs) pandan coconut pudding with young coconut meat	16
ผลไม้ลอยแก้ว loy kaew seasonal fruits in smoked jasmine water	18
เจลลี่ใบเตย jelly bai toey pandan panna cotta with coconut foam and sesame water	14
ขนมสำหรับน้ำชา kanom kin gub nam cha (petit four) coconut agar, young coconut meat with smoked rice flour, mango sticky rice and coconut pudding	16
ทับทิมกรอบ tab tim grob thai style crunchy water chestnut in coconut milk	16