



**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

ลาบเห็ดย่าง lap hed yung  
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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ฉาบเห็ดอย่าง lap hed yung  
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 (4 pcs)<br>thai-style taco with stir-fried tofu mushroom<br>and beansprout | 18 |
| ทอดมันหัวปลี tod mun hua plee (8pcs)<br>deep-fried banana blossom cake with spicy dip                        | 18 |
| ทอดมันข้าวโพด tod mun khao pod (4pcs)<br>deep-fried corn fritters and seasonal leaves with<br>spicy dip      | 18 |
| ปอเปี๊ยะผัก poh pia pak<br>crispy spring rolls with seasonal vegetables,<br>mushrooms, and glass noodles     | 16 |
| ข้าวตังหน้าเห็ดรวม khao tang na hed ruem (4 pcs)<br>stir-fried locally farmed mushrooms on crunchy rice      | 16 |
| ขนมกุยช่าย ka nom guy chay (4 pcs)<br>pan-fried chinese chive cakes with mushrooms<br>and soy sauce          | 16 |
| เผ็ชงดำ mieng kam (4 pcs)<br>seasonal thai vegetables and wild ginger wrapped<br>with betel leaves           | 16 |
| ห่อหมกผัก hor mok pak<br>steamed red curry with plant-based prawn<br>mushroom and kaffir lime                | 18 |

## SALADS

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| ยำส้มโอง yum som o<br>pomelo salad with ground coconut and peanut dressing               | 24 |
| ยำมะม่วง yum ma muang<br>green mango salad with mock prawns and crispy<br>kangkong       | 22 |
| ลาบเห็ดย่าง lap hed yung<br>isan style grilled mushroom with chili and ground rice       | 22 |
| ยำถั่วงู yum tua poo<br>wing bean salad with mock prawns and<br>sweet chili jam dressing | 22 |

# ALA-CARTE

## SOUPS

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

## CURRIES

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| แพนงปลาหมึก panang pla muek<br>plant-based squid in aromatic panang curry sauce | 28 |
| แกงแดงผัก gaeng daeng pak<br>red curry with vegetables and sweet potatoes       | 26 |
| แกงเขียวหวาน gaeng keaw wan<br>green curry with vegetables and beancurd         | 24 |

## MAINS

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|---|----|
| เต้าหู้พริกไทยดำ tau hu prik thai dum<br>beancurd and mushroom with black pepper sauce                                  | 28 |
| เต้าหู้ผัดขิง pad king<br>stir-fried mock chicken with ginger and bamboo pith   | 26 |
| ผัดกระเพราเต้าหู้ pad gra prow tau hu<br>stir-fried tofu with chili and basil   | 26 |
| ผัดคะน้า pad kana<br>stir-fried kailan, chili, and mushroom sauce   | 26 |
| ผัดเห็ดรวม pad hed ruem<br>stir-fried mixed mushrooms with ginger and soy sauce   | 26 |
| ผัดถั่วงอกกับดอกขจร pad tua gub dok ka jon<br>stir-fried sweet peas with token jasmine                                  | 26 |
| เต้าหู้สำหรับนึ่งมะนาว hu saa raai nung manao<br>steamed soya protein with chili lime sauce                             | 28 |
| ผัดน้ำผัก pad cha pak<br>stir-fried zucchini, baby corn, pumpkin, sweet pea<br>in spicy red curry and wild ginger sauce | 22 |

# ALA-CARTE

## STAPLES

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| ผัดไทย pad thai<br>thai-style fried noodles with vegetables and tofu                                   | 24 |
| ข้าวผัดหน้าเสียบ khao pad nam lieb<br>olive fried rice   | 18 |
| ข้าวผัดผักรวม kao pad pak rum<br>vegetarian fried rice   | 14 |
| ข้าวผัดสับกระรด khao pad supparod<br>pineapple fried rice  | 18 |
| เต้าหู้อบวุ้นเส้น tau hu oob woonsen<br>baked tofu with glass noodles, ginger<br>and shiitake mushroom | 24 |

## DESSERTS

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| ข้าวเหนียวมะม่วง khao niow ma moug<br>mango sticky rice with smoked coconut cream,<br>ginger mango sauce, jasmine rice ice cream                        | 18 |
| ขนมเปียกปูน kanom piak poon (3 pcs)<br>pandan coconut pudding with young coconut meat   | 16 |
| ผลไม้ลอยแก้ว loy kaew<br>seasonal fruits in smoked jasmine water  | 18 |
| พานาโคต้า panna cotta bai toey<br>thai style pandan smooth pudding<br>with sesame flavored love letter  | 14 |
| ขนมสำหรับน้ำชา kanom kin gub nam cha (petit four)<br>coconut agar, young coconut meat with smoked rice<br>flour, mango sticky rice, and coconut pudding | 16 |
| ทับทิมกรอบ tab tim grob<br>thai style crunchy water chestnut in coconut milk  | 16 |
| ครีมนูเลมะพร้าว creme brulee mapraw<br>coconut creme brulee with caramelised pineapple<br>in coconut husk   | 24 |