



Grand Thai
GRAND HOTEL
ESTABLISHED 1891

COCKTAIL



Rs.

Mai Tai

5,450

A classic tropical delight! This refreshing blend features white rum, dark rum, and orange curaçao, perfectly balanced with rich orgeat syrup and fresh lime juice. Savor the taste of paradise with every sip!



Coconut Martini

4,500

Crafted by our house mixologist, this signature cocktail is a delightful fusion of flavors that transports you straight to tropical paradise. We combine smooth white rum and luscious coconut rum with creamy coconut milk, perfectly balanced with a touch of sugar for sweetness. Sip on this refreshing concoction and experience the essence of Thailand in every delightful gulp!



Spicy Chili Paloma

4,500

Introducing our house mixologist's bold creation, the Spicy Chilli Paloma. This electrifying cocktail features smooth tequila paired with vibrant watermelon syrup for a touch of sweetness. Infused with fresh green chili, a dash of Tabasco, and a sprinkle of red chili powder, it delivers a delightful kick that perfectly complements the refreshing flavors. Finished with a hint of salt, this cocktail is a thrilling twist on the classic Paloma that will awaken your taste buds and spice up your evening!



Rs.

Lemongrass Margarita

5,500

Experience a refreshing twist on a classic with our house mixologist's Lemongrass Margarita. This vibrant cocktail combines smooth tequila and orange-infused triple sec, harmoniously blended with aromatic lemongrass and zesty lime. A hint of salt enhances the flavors, creating a perfect balance of sweet, tangy, and herbal notes. Sip on this unique margarita and let the bright flavors transport you to a sun-soaked Thai paradise!



Bangkok Mix

4,500

Indulge in the vibrant flavors of our house mixologist's Bangkok Mix, a cocktail that captures the spirit of Thailand in every sip. This refreshing blend features smooth vodka paired with orange-flavored Cointreau, complemented by tangy tamarind juice and fresh lime. A touch of sugar adds a hint of sweetness, creating a perfectly balanced drink that's both zesty and exotic. Experience the lively essence of Bangkok with this delightful concoction!



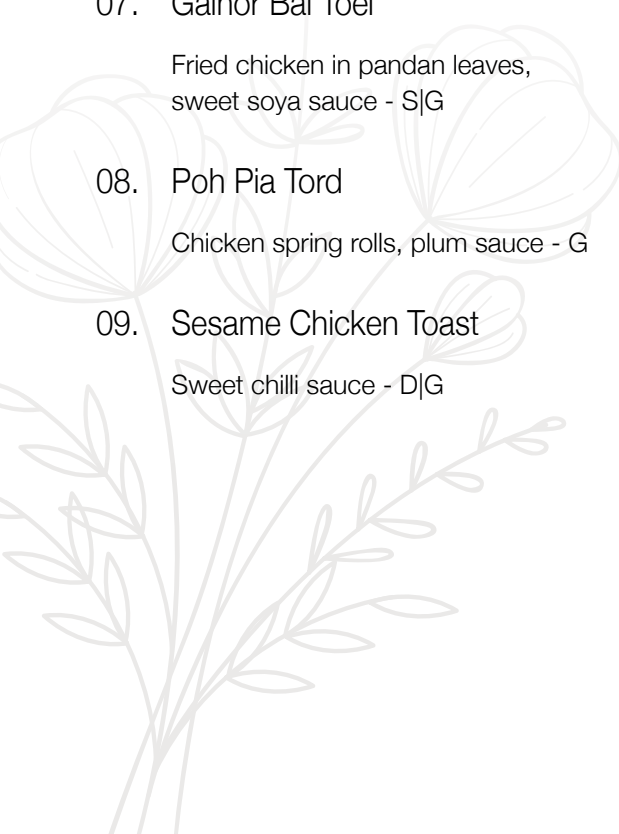
Basil Gin Smash

3,900

A refreshing twist on a classic! This vibrant cocktail combines aromatic basil gin with zesty lime and a touch of sweet sugar syrup. Enjoy the perfect balance of herbal and citrus notes in every invigorating sip!

STARTER

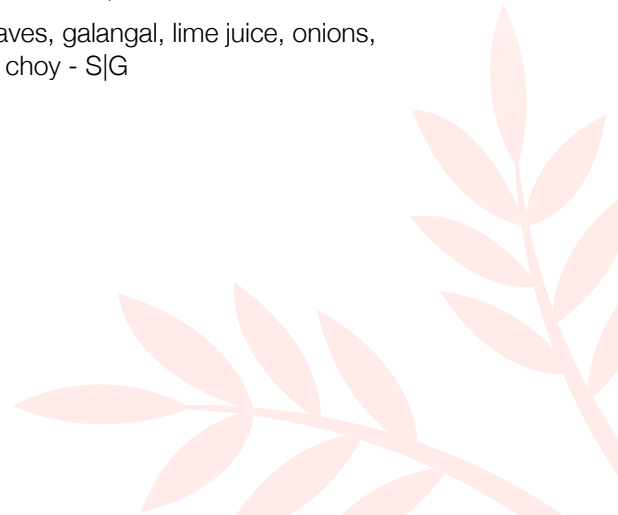
	Rs.
01. Thai Fish Cake Sweet chilli sauce - N G	4,300
02. Chicken Satay Peanut sauce - N	2,400
03. Beef Satay Peanut sauce - N	3,000
04. Prawn Satay Chilli soya sauce - N	2,500
05. Prawn Won Tong Deep-fried minced prawns, sweet chilli sauce - G	3,500
06. Goong Phan Ta Khrai Deep fried minced prawn on lemongrass sticks, sweet & sour sauce - G	3,200
07. Gaihor Bai Toei Fried chicken in pandan leaves, sweet soya sauce - S G	1,800
08. Poh Pia Tord Chicken spring rolls, plum sauce - G	2,000
09. Sesame Chicken Toast Sweet chilli sauce - D G	1,800





SOUP

	Rs.
10. Chicken Tom Yum Hot & sour soup with lemongrass, lime leaves, galangal, lime juice, onions, and mushroom - S G 1	2,100
11. Prawn Tom Yum Hot & sour soup with lemongrass, lime leaves, galangal, lime juice, onions, and mushroom - S G 1	3,100
12. Prawns Tom Yum with Noodles Hot & sour soup with lemongrass, lime leaves, galangal, lime juice, onion, and mushroom - S G 1	3,900
13. Chicken Tom Kha Gai Coconut milk, galangal, lemongrass, lime juice, carrot, and mushroom - S G	2,200
14. Prawn Tom Kha Coconut milk, galangal, lemongrass, lime juice, carrot, and mushroom - S	3,100
15. Minced Beef Noodle Soup Bok choy, rice noodles, soya sauce, black mushroom, onions, scallions, and celery - S G	2,800
16. Tom Yum Talay Mor Fai Flavored hot pot of mixed seafood - S G 1 2 - 3 persons	9,000
17. Pork with Mushroom Soup Lemongrass, lime leaves, galangal, lime juice, onions, mushroom, and bok choy - S G	2,200



YAM (THAI SALAD)

	Rs.
18. Som Tum - Papaya Salad with Prawn Spicy & sour shredded papaya, green bean, tomato, carrots, and peanuts - N S G	1,800
19. Minced Chicken Salad Spicy minced chicken with roasted rice, chilli, lemon juice, onions, scallions, coriander, lemongrass, and mint leaves - S G	1,700
20. Yum Nuer - Beef Salad Char-grilled sirloin steak, tossed in fresh salad, lemongrass, onion, lime dressing, cucumber, tomato, coriander, and scallions - S G	2,400
21. Sok Lek - Duck Salad Grilled duck tossed in Thai eastern salad, roasted rice, chilli, onion, scallions, lime juice, coriander, mint leaves, and tamarind juice - S G	7,400
22. Yum Talay - Seafood Salad Mixed sea food in lime dressing and tossed in lemon grass, onion, chilli, tomato sauce, scallions, mint leaves, and coriander - S G	3,900
23. Banana Blossom Salad Chicken or prawns, grated coconut, fried onion, fried garlic, tamarind juice, coconut milk, onion, scallions, and coriander - S G	2,000
24. Prawn with Mango Salad Lime dressing and fish sauce - N	3,900
25. Pomelo Salad Chicken, fried onion, fried garlic, desiccated coconut, and lime dressing - S G	2,600







	Rs.
37. Gaeng Daeng Chicken Spicy jungle curry based on red curry paste, bamboo shoots, Thai herbs, basil leaves, and baby eggplant - S G 2	3,700
38. Gaeng Daeng Beef Spicy jungle curry based on red curry paste, bamboo shoots, Thai herbs, basil leaves, and baby eggplant - S G 2	5,300
39. Gaeng Daeng Prawn Spicy jungle curry based on red curry paste, bamboo shoots, Thai herbs, basil leaves, and baby eggplant - S G 2	8,800
40. Gaeng Ga-Ree Chicken A medium spicy Thai yellow curry, coconut milk, basil leaves, carrot, mushroom, baby eggplant, and broccoli - S G 2	4,600
41. Gang Ga-Ree Beef A medium spicy Thai yellow curry, coconut milk, basil leaves, carrot, mushroom, baby eggplant, and broccoli - S G 2	5,300
42. Gang Ga-Ree Prawns A medium spicy Thai yellow curry, coconut milk, basil leaves, carrot, mushroom, baby eggplant, and broccoli - S G 2	8,800
43. Gang Ped Yang Duck fillet cooked in a spicy red curry, coconut milk, cherry tomato, pineapple, grape, basil leaves, baby eggplant, and cherry -S G 2	11,000
44. Gang Kua Goong Nang Prawns cooked in spicy red curry, coconut milk, cherry tomatoes, pineapple, and eggplant - S G 2	8,800
45. Gang Daeng Gai Red curry of chicken, straw mushroom, bamboo shoot, baby eggplant, basil leaves, and coconut milk - S G 2	3,700
46. Phanaeng Goong Mang Gorn Fried lobster in red creamy curry, coconut milk, basil leaves, lime leaves, and coriander - S G 2	19,800

STIR FRIED

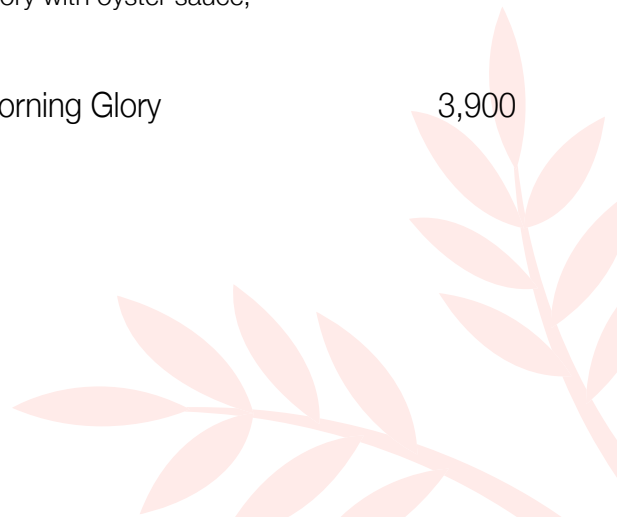
Rs.

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| 47. | Pad Prik - Minced Chicken
Fresh chilli, onion, bean, basil leaves,
young corn, and fried egg - S G D 2 | 3,300 |
| 48. | Pad Prik - Minced Beef
Fresh chilli, onion, bean, basil leaves,
young corn, and fried egg - S G D 2 | 4,200 |
| 49. | Pad Prik - Minced Pork
Fresh chilli, onion, bean, basil leaves,
young corn, and fried egg - S G D 2 | 3,900 |
| 50. | Pad Prik - Prawn
Fresh chilli, onion, bean, basil leaves,
and young corn - S G 2 | 4,800 |
| 51. | Pad Prew Wan - Chicken
Batter fried in Thai sweet & sour sauce,
capsicum, pineapple, onion, cucumber,
tomato, and scallions - S G | 3,300 |
| 52. | Pad Prew Wan - Beef
Batter fried in Thai sweet & sour sauce,
capsicum, pineapple, onion, cucumber,
tomato, and scallions - S G | 4,400 |
| 53. | Pad Prew Wan - Pork
Batter fried in Thai sweet & sour sauce,
capsicum, pineapple, onion, cucumber,
tomato, and scallions - S G | 4,300 |
| 54. | Pad Prew Wan - Prawn
Batter fried in Thai sweet & sour sauce,
capsicum, pineapple, onion, cucumber,
tomato, and scallions - S G | 5,300 |
| 55. | Pad Khing -Chicken
Batter fried in black pepper sauce, ginger,
capsicum, mushrooms, and scallions - S G 2 | 3,500 |





	Rs.
56. Pad Khing - Beef Batter fried in black pepper sauce, ginger, capsicum, mushrooms, and scallions - S G 2	4,600
57. Pad Khing - Pork Batter fried in black pepper sauce, ginger, capsicum, mushrooms, and scallions - S G 2	4,700
58. Pad Khing - Prawns Batter fried in black pepper sauce, ginger, capsicum, mushrooms, and scallions - S G 2	4,800
59. Thai Fusion Chicken with Cashew Nut Onion, scallions, capsicum, bell pepper, and young corn - N	4,400
60. Deep Fried Pork Tamarind sauce and fried onions - S G	3,900
61. Prawns in Tom Yum Paste Cooking cream, straw mushroom, lemongrass, lime leaves, onion, and scallions - S G 1	5,000
62. Thai Fusion Beef Oyster Sauce Capsicum, onion, mushroom, scallions, and carrot - S G	4,400
63. Phad Phak Boong Fai Daeng Wok fried morning glory with oyster sauce, and chilli - S G 2	2,100
64. Fried Pork with Morning Glory Oyster sauce - S G	3,900



SEAFOOD DISHES

	Rs.
65. Pla Tao Sie - Barramundi Batter fried fish fillet, ginger, and scallions, in black pepper sauce - S G 1	6,900
66. Pla Sam Ros - Barramundi Batter fried fish with sweet & sour sauce, pineapple, and onion - S G 2	6,900
67. Pla Chu – Chee - Barramundi Steamed fish fillet with a thick creamy red curry sauce, lime and basil leaves - S G 3	6,900
68. Goong Nang Chu – Chee Steamed river prawns with thick creamy red curry sauce, lime leaves, and chilli - S G 4	6,900
69. Goong Nang Pad Pong Ga Ree Prawns stir fried with capsicum, onion, scallions, red chilli, creamy milk, and egg - S G D	6,900
70. Pla Nueng Manao Steamed barramundi fish fillet with chilli, lime dressing, coriander, scallions, and celery - S G 2	6,900
71. Poo Nim Thod Grathiam Deep fried sea crab with garlic pepper sauce - S G 1	4,400
72. Goong Thod Grathiam Deep fried river prawns with garlic pepper sauce - S G 1	5,800
73. Steamed Lobster Coriander, celery, scallions, and lime dressing - S G 2	11,000
74. Hot Butter Cuttle Fish Capsicum, bell pepper, onion, and scallions - S G D	6,600
75. Hot Butter Prawns Capsicum, bell pepper, onion, and scallions - S G D	6,200



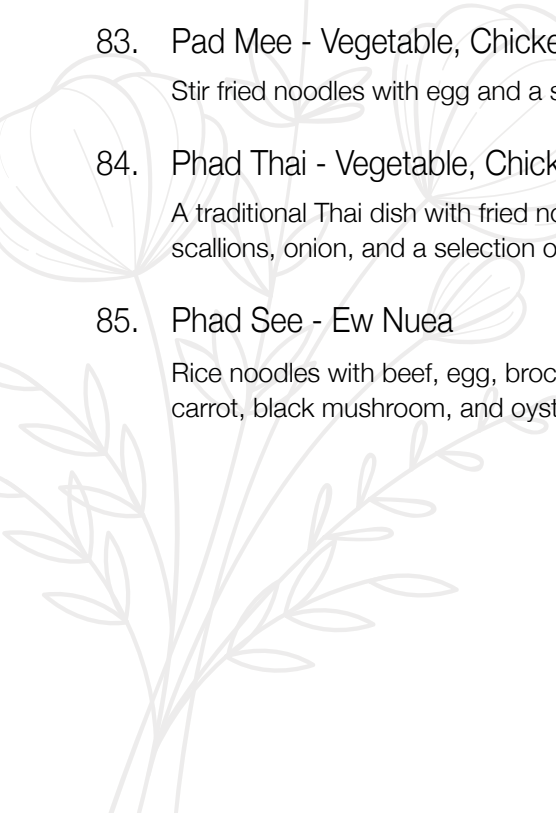


Rs.



RICE AND NOODLES

	Rs.
76. Thai Egg Fried Rice Prawns, chicken, bok choy, onion, and soya sauce - S D	3,500
77. Kao Pad Subparod Chicken fried rice with egg, prawns, cashew nut, pineapple, onion, carrot, and scallions - S G D	3,900
78. Chicken Basil Fried Rice Fish sauce, oyster sauce, onion, beans, and basil - S D	3,500
79. Green Curry Fried Rice Green curry paste with chicken, eggplant, coconut milk, and fish sauce - S D 2	3,500
80. Kao Suoy Steamed Thai jasmine rice	1,400
81. Kao Kai Thai jasmine rice and egg - D	1,800
82. Kao Ka-Ti - Coconut Rice Steamed Thai jasmine rice with coconut milk	1,800
83. Pad Mee - Vegetable, Chicken, Prawn Stir fried noodles with egg and a selection of meat - S G D	3,700
84. Phad Thai - Vegetable, Chicken, Prawn A traditional Thai dish with fried noodles, egg, scallions, onion, and a selection of meat - S G D N	4,200
85. Phad See - Ew Nuea Rice noodles with beef, egg, broccoli, carrot, black mushroom, and oyster sauce - S G D	4,300



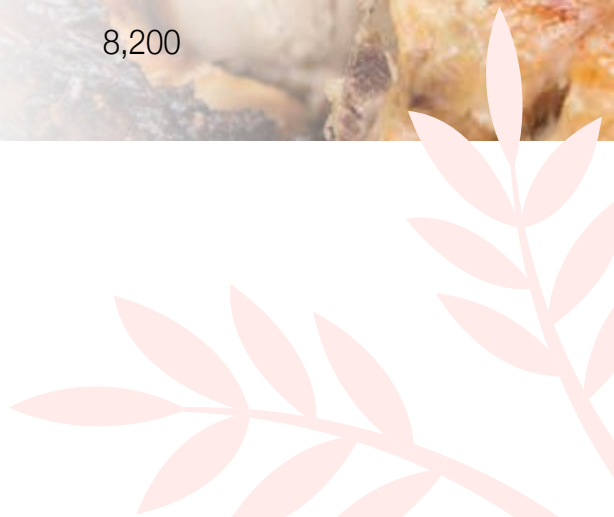


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| 86. | <p>Khao Phad Poo</p> <p>Crab meat fried rice with egg, onion, and scallions with fried egg - S G D</p> | 3,300 |
| 87. | <p>Khao Phad Thalay</p> <p>Mixed seafood fried rice with egg, tomato, onion, scallions, and carrot - S G D</p> | 3,400 |
| 88. | <p>Thai Chicken Omelet</p> <p>Minced chicken and tomato sauce - D</p> | 1,600 |
| 89. | <p>Thai Prawn Omelet</p> <p>Chopped prawn and tomato sauce - S D</p> | 1,700 |

GRILLED

- | | | |
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| 90. | <p>Goong Lai Yang Kiuea</p> <p>Tiger prawns, green chilli sauce - S G</p> | 6,200 |
| 91. | <p>Gai Yang Sa Moon Phrai</p> <p>Marinated chicken, tomato sauce - S D</p> | 3,300 |
| 92. | <p>Thai Fusion Grilled Beef</p> <p>Marinated beef, spicy chilli sauce - S G</p> | 4,600 |
| 93. | <p>Thai Fusion Grilled Fish</p> <p>Barramundi fish fillet, green chilli sauce -S G</p> | 7,000 |
| 94. | <p>Thalay Ruam Yang</p> <p>Mixed grilled seafood with tiger prawns, fish fillet, cuttlefish, and crab, and green chilli sauce - S G</p> | 8,200 |



VEGETABLE DISHES

	Rs.
95. Pad Broccoli Stir fried broccoli, soya sauce - V	3,000
96. Pad Pak Ruam Stir fried mixed vegetables - S G	3,000
97. Gang Pa Pak Spicy red curry and mixed vegetables - S G 3	2,750
98. Pried Wan Pak Stir fried mixed vegetables, Thai sweet & sour sauce - V	2,600
99. Vegetable Tempura Sweet chilli sauce - G	2,600
100. Tom Yam Hed Spicy hot & sour soup with mushroom, lemongrass, galangal, and lime leaves - S G	2,600
101. Tom Kha Hed Creamy hot & sour soup with coconut milk, mushroom, lemongrass, lime leaves, and galangal - V G	2,400
102. Gang Pak Mixed vegetables with red or green curry, coconut milk, bamboo shoots, Thai eggplant, and basil leaves - S G	2,800
103. Rad Nah Tao Hoo Stir fried tofu, bok choy, black mushroom, and carrot - S G	2,600
104. Tofu Pad Pried Wan Stir fried tofu, mixed vegetables, Thai sweet & sour sauce - D	3,000



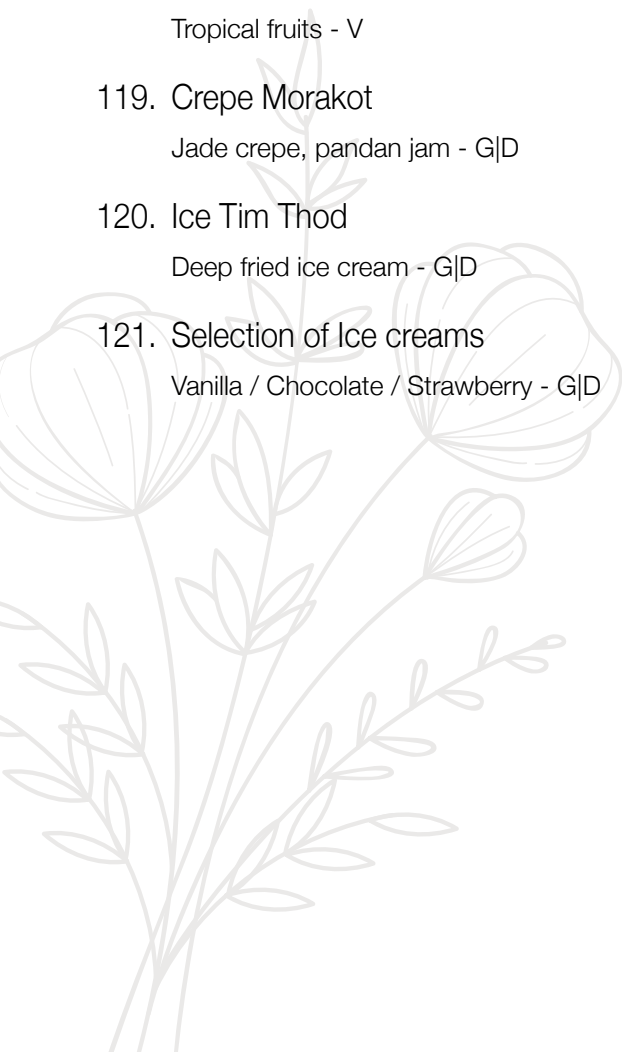


	Rs.
105. Khao Phad Je Mixed vegetable fried rice - V	2,000
106. Phad Thai Je Traditional rice noodles, tofu, peanut, lime, carrot, and tamarind sauce - N V	3,000
107. Vegetable Spring Roll Sweet chilli sauce - G V	2,200
108. Papaya Salad Sweet & sour shredded papaya, green beans, tomato, carrots, and peanuts -N V	1,600
109. Pineapple Fried Rice Carrot, onion, scallions, and tomato - N V	2,100
110. Tofu Basil Fried tofu, onion, young corn, green beans, mushroom, and basil - S G D	3,000
111. Wok Fried Kang Kung Soy sauce & chilli - V	2,000
112. Stir Fried Vegetables Soy sauce & garlic - V	2,600
113. Bok Choy Soy Sauce Garlic, tofu, carrot, and black mushroom - V	2,800



DESSERTS

	Rs.
114. Tab Tim Grob Crispy diced water chestnut, palm seed, mango, coconut milk, and sugar syrup - V	1,300
115. Khao Niao Mamuang Exotic sticky rice, sliced mango, coconut milk, and yellow beans - D V	1,400
116. Sang Kha Yaa Ma Phrao Phao Baked coconut custard in young coconut shell - G D	1,400
117. Kuay Thod I Sa Cream Deep fried banana, rice flour, and coconut - G D	1,400
118. Phol La Mai Ruam Tropical fruits - V	1,400
119. Crepe Morakot Jade crepe, pandan jam - G D	1,400
120. Ice Tim Thod Deep fried ice cream - G D	1,400
121. Selection of Ice creams Vanilla / Chocolate / Strawberry - G D	1,100







KIDS MENU

Appetizer	Rs.
122. Nemo's Seafood Tempura Sweet & sour sauce - S G	2,800
123. Bugs Bunny's Satay Chicken or beef with peanut sauce - N	1,400
124. Tom and Jerry's Vegetable Spring Rolls Sweet chilli sauce - G V	1,100
125. Sponge Bob's Glass Noodles Soup Black mushroom, celery and coriander - S G	1,500

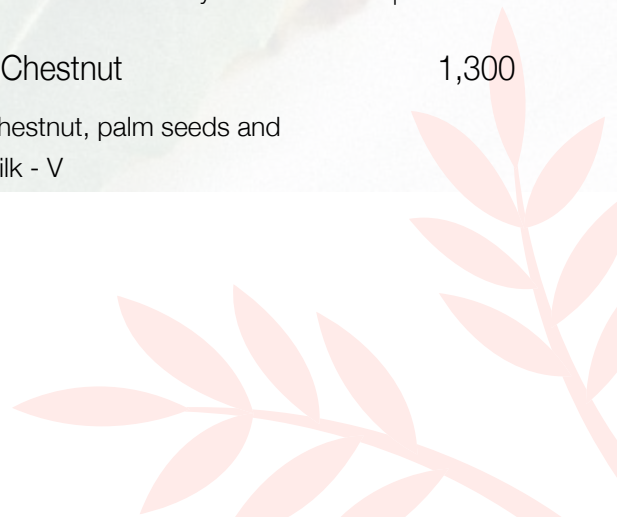


Main course

	Rs.
126. Tweety Bird's Phad Thai Noodles	2,200
Prawns, tofu, egg, peanut, and tamarind sauce - S D N	
127. Spiderman's Beef Noodles	2,750
Egg, broccoli, and soy sauce - S D	
128. Shrek's Chicken Fried Rice	1,600
Egg and vegetables - S D	
129. Betty Boop's Grilled Fish	2,750
Soy sauce and coriander - S G	
130. Charlie Brown's Chicken	2,400
Cashew nut, onion, capsicum, and baby corn - S G N	

Desserts

131. Bart Simpson's Scoop	1,100
Choice of ice cream vanilla / strawberry / chocolate - G D	
132. Ariel's Iced Water Chestnut	1,300
Crispy diced water chestnut, palm seeds and mango in coconut milk - V	





Embark on a culinary journey through the flavors of Thailand with our Grand Thai menu, where each dish is a harmonious symphony of aromatic herbs, exotic spices, and vibrant ingredients that will transport your taste buds to the heart of Southeast Asia

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S- Contains Fish / Oyster Sauce, V - Vegetarian, G- Contains Gluten, N- Contains Nuts, D- Contains Dairy, 1/2/3/ Spice Level

Guests with food allergies or intolerances are kindly advised to inform a member of our team before placing an order. Please note that all dishes are prepared in a kitchen where cross-contamination may occur and we cannot guarantee an allergen-free environment. Our menu descriptions do not list all ingredients. All weights stated are of uncooked items.

All prices include Government Taxes and Service Charge



Indulge in the enchanting flavours of Thailand,
skilfully crafted by our culinary experts at the Grand Thai restaurant.
Each dish is a celebration of Thai tradition and artistry,
prepared with fresh, fragrant herbs, authentic spices, and seasonal ingredients,
bringing the heart of Southeast Asia to Nuwara Eliya's stunning landscapes.

Embrace the tastes, aromas, and ambiance of Thai culture
in an unforgettable dining experience that combines elegance and authentic flavour.

GRAND HOTEL ROAD, NUWARA ELIYA, SRI LANKA

www.thegrandhotelnuwaraeliya.com