



BALI THAI





Thairiffic meets Indolicious!

Bali Thai celebrates the timeless love
for art, culture and great food that both
Indonesia and Thailand are famous for.

appetiser



A1
Tahu Telur *Popular*
Fried Beancurd w Eggs & Served
w Special Sauce 10.5



A2
Satay Campur *Special*
BBQ Prawns, Chicken Lillit & Beef Satay 13.5



A3
Tod Man Pla
Thai Fish Cakes 3.6 (per pc)
(min. 2pcs)



A4
Peek Gai Sod Sai *Chef*
Stuffed Boneless Chicken Wing (min 2pcs) 3.7 (per pc)



A5
Satay Madura *Chef*
BBQ Skewered Chicken / Beef 11.5
(6pcs)



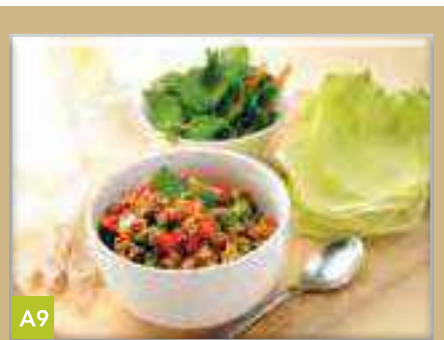
A6
Sam Ahan Wang
Appetiser Platter 13.5



A7
Gai Ho Bi Tuey *Popular*
Pandan Leaf Chicken 3.6 (per pc)
(min. 2pcs)



A8
Tod Man Goong
Thai Prawn Cakes 3.7 (per pc)
(min. 2pcs)



A9
Basil Leaves Chicken *Must Try*
Lettuce Wrap 11.5

A10
Si Ahan Wang 16.8
Combination Platter
Popular



Bali is known as the “island of a thousand temples”. Many claim that there are actually more temples than homes in Bali.

Visuals shown are for illustration.

salad & soup



S1
Urap Kachang Botol *New*
Star Bean Coconut Salad 10.8



S2
Yum Ma Muang / Som Tum *Popular*
Thai Green Mango / Papaya Salad 10.8



S3
Yum Gai Yang *Chef*
Grilled Chicken Salad
Marble Sirlion Beef Salad 150gm *Special* 13.8
17.8



S4
Yum Woonsen *Yummy*
Tang Hoon & Black Fungus Salad 15.5



S5
Gaeng Jued Woonsen Gai / Talay 14.8
Clear Chicken Soup w Chicken Ball or Seafood



S6
Tom Yum Nam Sai Gai / Talay *Special* 15.8
Clear Tom Yum w Chicken or Seafood



S7
Tom Yum Noodle Soup *Yummy* 14.8
Seafood / Chicken

S8
Tom Yum *Popular* 8.8 bowl
Spicy Sour Soup w 17.8 pot
Seafood / Prawn / Chicken

S9
Tom Kah 8.8 bowl
Spicy Sour Soup w 17.8 pot
Coconut Milk w
Seafood / Prawn / Chicken



In Thailand, fish made from palm leaves are sometimes hung at the door to bring happiness and good luck.

Indonesian Selection Thai Selection Chef Recommendation

seafood



F1 Cumi Bakar / Sambal
Grilled Cuttlefish w Sweet Sauce
Stir-fried w Sambal Chilli & Petai

16.8
18



F2 Ikan Goreng Sambal Manga *New*
Crispy Fish w Sambal Mango

19.8



F3 Pla Nueng Ka Min *New*
Thai Yellow Ginger Fish

19.8



F4 Ikan Asem Pedas *Yummy*
Hot Asem Curry Fish

32



F5 Ikan Bakar Bali *Popular*
Charcoal Grilled Fish w Special Sweet Sauce

29



F6 Pla Rad Prik / Yum Ma Muang ***
Crispy Fish w Thai Chilli Sauce / Mango Salad

32

F7 Combi Bakar *62*
Mixed BBQ Platter



The Balinese umbrella is used in traditional ceremonies to pay respect to gods and ancestors, inviting them to 'descend on earth'

Indonesian Selection Thai Selection Chef Recommendation

* We offer different types fresh fish daily

seafood



F8 Gaeng Daeng Talay
Red Curry w Seafood

24



F9 Goong Kao Od
Prawn w Cereal / Sweet & Sour / Black Pepper Sauce

29



F10 Sambal Udang Petai *New*
Stir-fried Sambal Prawn w Petai

19



F11 Goong Ob Woonsen
Prawn Tang Hoon

29



F12 Gulai Udang Nanas *New*
Pineapple Prawn

25



F13 Goong Ob Noey
Prawn w Butter Floss

29



The Bali Birds of Paradise lives up to its name, with beautiful and colorful displays that can take your breath away.

Visuals shown are for illustration.

F14 Pla Nueng Manow
Spicy Sour Steamed Fish w Lemongrass Sauce

38





V1 **Nam Prik Ka Pi & Phak Tod** 16.8
Deep-fried & Fresh Vegetable w
Shrimp Paste *New*

vegetable



V2 **Bendi Belado** *New Yummy* 9.8
Lady's Fingers w Thick Spicy Sauce



V4 **Phad Phak Narm Mun Hoi** 12.8
Stir-fried Mixed Vegetables
w Oyster Sauce



V6 **Kai Jiao Ma Ra & Goong** *New* 13.8
Omelette w Prawn & Bitter Gourd



V8 **Kai Jiao Pak Woonsen** *New* 13.8
Omelette w Prawn & Glass Noodle



V10 **Kang Kong** 11.5
Stir-fried Kang Kong w Sambal / Garlic



V3 **Ma Kher Phad Bai Krapow** 13.8
Eggplant w Minced Chicken &
Basil Leaves *Popular*



V5 **Phad Prik Tour** 13.8
Fried Long Bean w Chilli Paste &
Salted Egg Yolk



V7 **Phad Thai Kana** 10.8
Kai Lan w Oyster Sauce / Chilli Paste



V9 **Tao Hoo Chanron** 15.5
Hotplate Seafood Tofu w Garlic / Chilli



V11 **Snow Pea** *Yummy* 13.5
Sambal Chicken & Salted Egg

meat



M1 **Bai Krapow** 13.8
Chicken Basil leaves



M2 **Gai Yang** *New* 11.5
Chiang Mai Chicken



M3 **Nuer Chanron** 16
Hotplate Blk Pepper Chicken
Hotplate Blk Pepper Marble Sirloin Beef 24



M4 **Rendang Sapi** 13.8
Beef in Thick Spicy Dry Coconut Gravy



M5 **Gai Medmanuang** 14.5
Chicken w Dried Chilli Cashew Nut



M6 **Gaeng Daeng Gai** *New Yummy* 15.8
Red Curry Chicken



M7 **Ayam Panggang Bali** 10.5
Grilled Marinated Chicken
w Sambal Buah Keluak 13.5



M8 **Gai Ob Num Pheung** 13.8
Chicken Fried w Honey & Garlic Sauce



Thailand's royal barge procession is
manned by over 2,000 oarsmen and takes
place only during the most significant
religious and royal events.

Visuals shown are for illustration.

Indonesian Selection Thai Selection Chef Recommendation

M9 **Kaeng Khiao Wan** 13.8
Gai / Nuer *Popular*
Famous Thai Green Curry
Chicken / Beef



meat

vegetables



R1 **Nasi Goreng Istemewa** 16.5
w Satay, Egg & Crackers

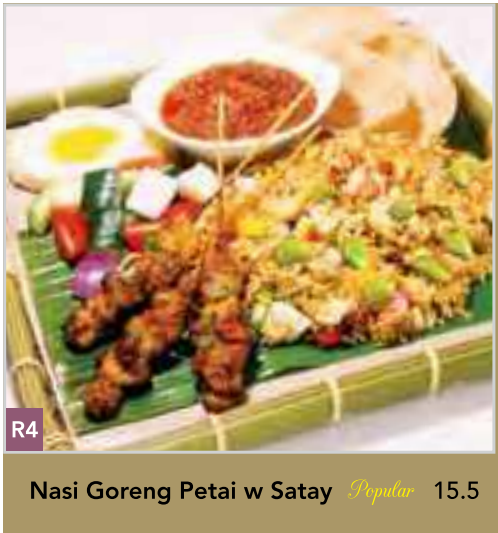
fried rice



R2 **Black Olive Rice Set** 15.8



R3 **Nasi Goreng Buah Keluak Set** 15.8



R4 **Nasi Goreng Petai w Satay** 15.5

- R5** **XO Fried Rice** 10.8
- R6** **Nasi Goreng Petai** 11.8
- R7** **Black Olive Fried Rice** 10.8
- R8** **Pineapple Fried Rice** 10.8
- R9** **Basil Leave Chicken w Steamed Rice & Fried Egg** 10.8
- R10** **Nasi Goreng Buah Keluak** 10.8
- R11** **Vegetarian Fried Rice** 10.8


In Thai classical dance, headgears can be used to identify characters, with the key character wearing a uniquely spire-like crown.

Visuals shown are for illustration.



N1 **Fried Glass Noodle w Crispy Softshell Crab** 15.8

fried noodle



N2 **Fried Kway Teow w Fish Cake or Pandan Chicken** 14.5



N3 **Phad Thai w Satay** 14.5



N4 **Fried Kway Teow w Grilled Chicken** 14.8



N5 **Mee Goreng w Satay** 14.8

- N6** **Mee Goreng** 10.8
- N7** **Fried XO Noodle** 10.8
- N8** **Fried Glass Noode** 10.8
- N9** **Phad See Yew Kway Teow** 10.8
- N10** **Phad Thai** 10.8

(N6-N10 Noodles comes w Diced Prawns or Chicken, Eggs & Vegetables)



With its fiery red, pink and white petals, the Bali torch ginger strikes a close resemblance to a flaming torch.



Hot Drink

D1	English Tea	3.5
D2	Jasmine Green Tea	3.2
D3	Hot Coffee	3.5
D4	Hot Honey Lemon	3.5
D5	Hot Barley (Homemade)	3.5
D6	Hot Lemongrass (Homemade)	3.5

Cold Drink

D7	Barley (Homemade)	3.8
D8	Iced Lemongrass (Homemade)	3.8
D9	Blue Pea Flower Cooler w Chia Seed (Homemade)	4.2
D10	Calamansi	4.5
D11	Orange Juice	4.5
D12	Salty Plum Soda	5.2
D13	Iced Lime Tea Cooler	5.2
D14	Iced Lemon Tea	4.5
D15	Iced Honey Lemon	4.5
D16	Bandung Soda	5.2
D17	Lychee Aloe Vera	5.2
	Wolfberry Green Tea	
D18	Young Coconut	5.5
D19	Thai Iced Tea	4.5
D20	Thai Iced Coffee	4.5
D21	Coke /	3.8
	Coke Float	4.8
D22	Sprite /	3.8
	Sprite Float	4.8
D23	Coke Zero /	3.8
	Coke Zero Float	4.8
D24	Bottled Water	2.5

Ice Blended

D25	Lychee Mint Freeze	5.8
D26	Fruity Snow (Soursop Longan)	5.8

Dessert

D27	Chendol	4.8
D28	Iced Red Ruby	4.5
D29	Thai Tapioca w Coconut Cream	4.8
D30	Sago Gula Melaka w Ice Cream	4.8 5.8
D31	Glutinous Rice Mango w Ice Cream	6.8 7.8



Prices are subjected to 10% service charge and prevailing taxes.
Visuals shown are for illustration.