



STARTER

	Rs.
01. Thai fish cake	4,300
Fried fish cake served with sweet chili sauce and cucumber dipping (N G)	
02. Grilled satay chicken	2,400
Grilled skewers of tender marinated chicken satay, served with peanut sauce (N)	
03. Beef satay	3,000
Grilled skewers of tender marinated beef satay, served with peanut sauce (N)	
04. Prawn satay	2,500
Grilled skewers of tender marinated prawn satay, served with chili soya sauce (N)	
05. Prawn won tong	3,500
Deep-fried minced prawns in crispy pastry purse, served with sweet chili sauce (G)	
06. Goong phan ta khrai	3,200
Deep fried minced prawn wrapped on lemongrass sticks served with sweet and sour sauce (G)	
07. Gaihor bai toei	1,800
Fried marinated chicken in pandan leaves, served with sweet soya sauce and sesame seeds (S G)	
08. Poh pia tord	2,000
Deep – fried minced chicken spring rolls, served with plum sauce (G)	
09. Sesame chicken toasted bread	1,800
Deep fried chicken on toasted bread topped with sesame seeds served with sweet chili sauce (D G)	





SOUP

	Rs.
10. Tom yum soup (chicken)	2,100
Thai hot and sour soup with lemongrass, lime leaves, galangal, lime juice, onions and mushroom (S G 1)	
11. Tom yum soup (prawn)	3,100
Thai hot and sour soup with lemongrass, lime leaves, galangal, lime juice, onions and mushroom (S G 1)	
12. Tom yum soup with noodles and prawns	3,900
Thai hot and sour soup with lemongrass, lime leaves, galangal, lime juice, onion, mushroom, and Thai noodles (S G 1)	
13. Tom kha (chicken)	2,200
This creamy soup is cooked with coconut milk, galangal, lemongrass, lime juice, carrot and mushroom (S G)	
14. Tom kha (prawn)	3,100
This creamy soup is cooked with coconut milk, galangal, lemongrass, lime juice, carrot and mushroom (S)	
15. Beef ball noodles soup	2,800
Beef ball in clear soup, bok choy, rice noodles, soya sauce, black mushroom, onions, spring onions and celery (S G)	
16. Tom yum talay mor fai (for 2-3 persons)	9,000
Tom yum soup flavored hot pot of mixed seafood (S G 1)	
17. Pork with mushroom soup	2,200
Thai pork soup with lemongrass, lime leaves, galangal, lime juice, onions, mushroom and bok choy (S G)	

YAM (THAI SALAD)

Rs.

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| 18. | Som tum (papaya salad with prawn)
Thai spicy and sour salad made with papaya slightly crushed green bean, tomato, carrots and topped with peanuts (N S G) | 1,800 |
| 19. | Minced chicken salad (chicken salad)
Spicy minced chicken mixed with crushed roasted rice, chili, lemon juice, onions, spring onion, coriander, lemongrass and mint leaves (S G) | 1,700 |
| 20. | Yum nuer (beef salad)
Char-grilled sirloin steak sliced, tossed in fresh salad, lemongrass, onion, lime dressing, cucumber, tomato, coriander and spring onion (S G) | 2,400 |
| 21. | Sok lek (duck salad)
Grilled duck sliced tossed in Thai eastern salad, roasted rice, chili, onion, spring onion, lime juice with coriander, and tamarind juice mint leaves (S G) | 7,400 |
| 22. | Yum talay (seafood salad)
Mixed sea food in lime dressing and tossed in lemon grass, onion, chili, tomato sauce, spring onions, mint leaves and coriander (S G) | 3,900 |
| 23. | Banana blossom salad
Thai banana blossom salad with chicken or prawns and grated coconut, fried onion, fried garlic, tamarind juice, coconut milk, onion, spring onion and coriander (S G) | 2,000 |
| 24. | Prawn with mango salad
Prawn in green mango salad served with lime dressing fish sauce (N) | 3,900 |
| 25. | Pomelo salad
Pomelo salad with chicken, fried onion, fried garlic desiccated coconut and lime dressing (S G) | 2,600 |





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CURRY DISHES

	Rs.
26. Panang chicken Red thick and creamy curry cooked with coconut milk, lime leaves, basil leaves and carrot (S G 2)	3,850
27. Panang beef Red thick and creamy curry cooked with coconut milk, lime leaves, basil leaves and carrot (S G 2)	5,300
28. Panang pork Red thick and creamy curry cooked with coconut milk, lime leaves, basil leaves and carrot (S G 2)	5,200
29. Panang prawn Red thick and creamy curry cooked with coconut milk, lime leaves, basil leaves and carrot (S G 1)	8,500
30. Masaman chicken Massaman curry cooked with coconut milk, thai herbs, onion and potatoes (S G 1)	5,700
31. Masaman lamb Massaman curry cooked with coconut milk, thai herbs, onion and potatoes (S G 1)	8,600
32. Masaman beef Massaman curry cooked with coconut milk, thai herbs, onion and potatoes (S G 2)	5,900
33. Green curry chicken Thai green curry cooked with coconut milk, bamboo shoot and baby eggplant, basil leaves (S G 2)	3,850
34. Green curry beef Thai green curry cooked with coconut milk, bamboo shoot, baby eggplant and basil leaves (S G 2)	5,300
35. Green curry prawns Thai green curry cooked with coconut milk, bamboo shoot, baby eggplant and basil leaves (S G 2)	8,800
36. Green curry pork Thai green curry cooked with coconut milk, bamboo shoot, baby eggplant and basil leaves (S G 3)	4,800



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	Rs.
37. Gang dang chicken	3,700
Spicy jungle curry based on red curry paste with bamboo shoots, Thai herbs, basil leaves and baby eggplant (S G 3)	
38. Gang dang beef	5,300
Spicy jungle curry based on red curry paste with bamboo shoots, Thai herbs, basil leaves and baby eggplant (S G 3)	
39. Gang dang prawn	8,800
Spicy jungle curry based on red curry paste with bamboo shoots, Thai herbs, basil leaves and baby eggplant (S G 3)	
40. Gang ga-ree chicken	4,600
A medium spicy Thai yellow curry cooked with coconut milk, basil leaves, carrot, mushroom, baby eggplant and broccoli (S G 2)	
41. Gang ga-ree beef	5,300
A medium spicy Thai yellow curry cooked with coconut milk, basil leaves, carrot, mushroom, baby eggplant and broccoli (S G 2)	
42. Gang ga-ree Prawns	8,800
A medium spicy Thai yellow curry cooked with coconut milk, basil leaves, carrot, mushroom, baby eggplant and broccoli (S G 2)	
43. Gang ped yang	11,000
Duck fillet cooked in a spicy red curry with coconut milk, cherry tomato, pineapple, grape, basil leaves, baby eggplant and cherry (S G 2)	
44. Gang kua goong nang	8,800
Prawns cooked in spicy red curry with coconut milk, cherry tomatoes, pineapple and eggplant (S G 2)	
45. Gaeng daeng gai	3,700
Red curry of chicken with straw mushroom, bamboo shoot, baby eggplant, basil leaves with coconut milk (S G 2)	
46. Phanaeng goong mang gorn	19,800
Fried lobster in red creamy curry, coconut milk, basil leaves, lime leaves topped with coriander (S G 2)	

STIR FRIED

Rs.

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| 47. | Pad prik (minced chicken) | 3,300 |
| | Stir fried with fresh chili, onion, bean, basil leaves, young corn and fried egg (S G D 2) | |
| 48. | Pad prik (minced beef) | 4,200 |
| | Stir fried with fresh chili, onion, bean, basil leaves, young corn and fried egg (S G D 2) | |
| 49. | Pad prik (minced pork) | 3,900 |
| | Stir fried with fresh chili, onion, bean, basil leaves, young corn and fried egg (S G D 2) | |
| 50. | Pad prik (prawn) | 4,800 |
| | Stir fried with fresh chili, onion, bean, basil leaves and young corn (S G 2) | |
| 51. | Pad priew wan (chicken) | 3,300 |
| | Batter fried in Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion (S G) | |
| 52. | Pad priew wan (beef) | 4,400 |
| | Batter fried in Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion (S G) | |
| 53. | Pad priew wan (pork) | 4,300 |
| | Batter fried in Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion (S G) | |
| 54. | Pad priew wan (prawn) | 5,300 |
| | Batter fried in Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion (S G) | |
| 55. | Pad khing (chicken) | 3,500 |
| | Batter fried in black pepper sauce with ginger, capsicum, mushrooms and spring onion (S G 2) | |





	Rs.
56. Pad khing (beef)	4,600
Batter fried in black pepper sauce with ginger, capsicum, mushrooms and spring onion (S G 2)	
57. Pad khing (pork)	4,700
Batter fried in black pepper sauce with ginger, capsicum, mushrooms and spring onion (S G 2)	
58. Pad khing (prawns)	4,800
Batter fried in black pepper sauce with ginger, capsicum, mushrooms and spring onion (S G 2)	
59. Thai fusion chicken with cashew-nut	4,400
Deep fried chicken with cashew-nut, onion, spring onion, capsicum, bell pepper and young corn (N)	
60. Deep fried pork with tamarind sauce	3,900
Fried pork topped with tamarind sauce and fried onions (S G)	
61. Prawns in tom yum paste	5,000
Stir fried prawns cooked in tom yum paste, cooking cream, straw mushroom, lemongrass, lime leaves, onion and spring onion (S G 1)	
62. Thai fusion beef oyster sauce	4,400
Stir fried beef in oyster sauce with capsicum, onion, mushroom, spring onion and carrot (S G)	
63. Phad phak boong fai daeng	2,100
Wok fried morning glory with oyster sauce and chili (S G 2)	
64. Fried pork with morning glory	3,900
Wok fried morning glory with fried pork and oyster sauce (S G)	

SPECIAL SEAFOOD DISHES

Rs.

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| 65. | Pla tao sie (barramundi)
Batter fried fish fillet with ginger and spring onion,
in black pepper sauce (S G 1) | 6,900 |
| 66. | Pla Sam ros (barramundi)
Batter fried fish topped with sweet and sour sauce,
pineapple and onion (S G 2) | 6,900 |
| 67. | Pla chu –chee (barramundi fish)
Steamed fish fillet topped with a thick creamy red curry
sauce, lime and basil leaves (S G 3) | 6,900 |
| 68. | Goong nang chu –chee
Steamed river prawns topped with thick creamy
red curry sauce lime leaves and chili (S G 4) | 6,900 |
| 69. | Goong nang pad pong ga ree
Prawns stir fried with creamy curry of capsicum, onion,
spring onion, red chili, yellow curry powder, creamy milk
and egg (S G D) | 6,900 |
| 70. | Pla nueng manao
Steamed barramundi fish fillet with chili,
lime dressing, coriander, spring onion and celery (S G 2) | 6,900 |
| 71. | Poo nim thod grathiam
Deep fried sea crab with garlic sauce and pepper (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 with lime dressing
Steamed lobster with coriander, celery, spring onion,
and lime dressing (S G 2) | 11,000 |
| 74. | Hot butter cuttle fish
Batter fried cuttle fish with capsicum, bell pepper,
onion, spring onion and butter (S G D) | 6,600 |
| 75. | Hot butter prawns
Batter fried prawns with capsicum, bell pepper, onion,
spring onion and butter (S G D) | 6,200 |

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Rs.



RICE AND NOODLES

	Rs.
76. Thai fried rice Thai style egg fried rice with prawns and chicken, bok choy, onion with soya sauce (S D)	3,500
77. Kao pad subparod Chicken fried rice with egg, prawns, curry powder, cashew nut, pineapple, onion, carrot and spring onion (S G D)	3,900
78. Thai chicken basil fried rice Fried rice with chicken, basil, fish and oyster sauce, sugar, onion and beans (S D)	3,500
79. Thai green curry fried rice Thai green curry paste with chicken, eggplant, coconut milk, fish sauce and sugar (S D 2)	3,500
80. Kao suoy Steamed Thai jasmine rice	1,400
81. Kao kai Thai jasmine rice with 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, spring onion, onion and a selection of meat (S G D N)	4,200
85. Phad see-ew nuea Wok fried rice noodles with beef, egg, broccoli, carrot, black mushroom, and oyster sauce (S G D)	4,300





	Rs.
86. Khao phad poo	3,300
Crab meat fried rice with egg, onion and spring onion, topped with fried egg (S G D)	
87. Khao phad thalay	3,400
Mixed seafood fried rice with egg, tomato, onion, spring onion and carrot (S G D)	
88. Thai chicken omelet	1,600
Minced chicken omelet served with tomato sauce (D)	
89. Thai prawn omelet	1,700
Chopped prawn omelet served with tomato sauce (S D)	

GRILLED

90. Goong lai yang kiuea	6,200
Grilled tiger prawns with salt and pepper served with green chili sauce (S G)	
91. Gai yang sa moon phrai	3,300
Grilled marinated chicken with tomato sauce (S D)	
92. Thai fusion grilled beef	4,600
Grilled marinated beef served with spicy chili sauce (S G)	
93. Thai fusion grilled fish	7,000
Grilled barramundi fish fillet with green chili sauce (S G)	
94. Thalay ruam yang	8,200
Mixed grilled seafood with tiger prawns, fish fillet, cuttlefish and crab served with green chili sauce (S G)	

VEGETABLE DISHES

	Rs.
95. Pad broccoli Stir fried broccoli with soya sauce (V)	4,200
96. Pad pak ruam Stir fried mixed vegetables (S G)	3,000
97. Gang pa pak A very spicy jungle curry based on red curry paste cooked with eggplant and mixed vegetables (S G 2)	2,750
98. Pried wan pak Stir fried mixed vegetables in Thai sweet and sour sauce (V)	2,600
99. Vegetable tempura A selection of vegetables, deep fried in tempura batter, served with sweet chili sauce (G)	2,600
100. Tom yam hed A spicy hot and sour soup with mushroom, lemongrass, galangal and lime leaves (S G)	2,600
101. Tom kha hed A creamy hot and sour soup with coconut milk, mushroom, lemongrass, lime leaves and galangal (V G)	2,400
102. Gang pak Mixed vegetables cooked in red or green curry with coconut milk, bamboo shoots, Thai eggplant and basil leaves (S G)	2,800
103. Rad nah tao hoo Stir fried tofu with bok choy, black mushroom, carrot (S G)	2,600
104. Tofu pad pried wan Stir fried tofu with mixed vegetables in Thai sweet and sour sauce (D)	3,000





	Rs.
105. Khao phad je Mixed vegetable fried rice (V)	2,000
106. Phad thai je Traditional rice noodles with tofu, peanut, lime, carrot, tamarind sauce (N V)	3,000
107. Vegetable spring roll Deep fried vegetable spring rolls with sweet chili sauce (G V)	2,200
108. Papaya salad vegetarian Thai sweet and sour salad made with papaya slightly crushed green bean, tomato, carrots and topped with peanut (N V)	1,600
109. Pineapple fried rice (vegetarian) Fried rice with pineapple, carrot, onion, spring onion, tomato, turmeric powder (N V)	2,100
110. Tofu basil Fried tofu with basil leaves, onion, young corn, green beans and mushroom (S G D)	3,000
111. Wok fried kang kung Wok fried morning glory with soy sauce and chili (V)	2,000
112. Vegetable soya Mixed vegetable with soy sauce and garlic (V)	2,600
113. Bok choy soy sauce Wok fried bok choy with garlic, tofu, carrot and black mushroom (V)	2,800

DESSERTS

	Rs.
114. Tab tim grob	1,300
Crispy diced water chestnut, palm seed, mango, coconut milk with sugar syrup (V)	
115. Khao niao mamuang	1,400
Exotic sticky rice sliced mango and coconut milk topped with yellow beans (D V)	
116. Sang kha yaa ma phrao phao	1,400
Baked coconut custard in young coconut shell (G D)	
117. Kuay thod I sa cream	1,400
Deep fried banana wrapped with rice flour and coconut (G D)	
118. Phol la mai ruam	1,400
Tropical fruits (V)	
119. Crepe morakot	1,400
Jade crepe with pandan jam (G D)	
120. Ice tim thod	1,400
Classic deep fried Ice cream (G D)	
121. Ice cream (vanilla/chocolate/ strawberry) (G D)	1,100

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KIDS MENU

Appetizer	Rs.
122. Nemo's –seafood tempura Mixed seafood tempura served with sweet and sour sauce (S G)	2,800
123. Bugs bunny choice-chicken or beef satay Chicken or beef satay served with peanut sauce (N)	1,400
124. Tom and Jerry –vegetable spring roll Deep fried mixed vegetable spring roll with sweet chili sauce (G V)	1,100
125. Sponge bob –glass noodles soup Clear chicken soup with glass noodles, black mushroom, celery and coriander (S G)	1,500

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MAIN COURSE

	Rs.
126. Tweety bird –phad thai noodles	2,200
Traditional rice noodles with prawns, tofu, egg, peanut and tamarind sauce (S D N)	
127. Spiderman –beef noodles	2,750
Wok fried noodles with beef, egg, broccoli, and soy sauce (S D)	
128. Shrek 's –chicken fried rice	1,600
Chicken fried rice with egg and vegetables (S D)	
129. Betty boop's –grilled fish with soy sauce	2,750
Grilled fish fillet with soy sauce and coriander (S G)	
130. Charlie brown's –chicken cashew nut	2,400
Stir fried chicken with cashew nut, onion, capsicum and baby corn (S G N)	

DESSERTS

131. Bart simpson's (per scoop)	1,100
Choice of Ice cream vanilla/ strawberry/ chocolate (G D)	
132. 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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📍 Grand Hotel Road, Nuwara Eliya, Sri Lanka
✉ admin@grandhotel.lk
☎ +94 52 2222881-7
🌐 www.thegrandhotelnuwaraeliya.com