

Take a stroll over the water to our teak restaurant for the finest Thai cuisine in the Maldives.

Make yourself at home in our comfortable surroundings, with elements of Thai culture enhancing your experience. We will take you on a journey through the four distinctive regions of Thailand, offering signature dishes through a blend of simple techniques and aromatic spices. Fresh grilled fish with herbs, to spicy soups and salads, all the traditional favourites to tempt your palate. Taste popular Isan dishes that pack a punch or inhale the tangy notes from the southern provinces.

Our team will immerse you in Thai hospitality, letting you enjoy an authentic culinary journey through the Kingdom of Smiles.

Chef Noon
Sous Chef

Khun Nang
Assistant Restaurant Manager



Seafood Platter~

For two persons USD 220

* HB/FB Supplement USD 120 person two person

Seafood platter for two people

The ultimate 3-course seafood menu made especially to share. Indulge in fresh catches of the day straight from the Maldivian sea.

Appetisers

Yum Woon Sen Tha Lay - ยำวุ้นเส้นทะเล

Mung beans glass noodle salad with seafood and lime dressing

Soup

Tom Yum Goong - ต้มยำกุ้ง

Thailand's famous hot and sour soup of tiger prawns, lemongrass, kaffir lime leaves, galangal and straw mushroom

Seafood Platter

Tha lay Phrow-ทะเลเผา

Lobster tail, tiger prawns
red snapper fillet, blue swimmer crab,
sea scallop, green lip mussels
calamari

Served with black pepper sauce, Thai Sriracha sauce, Thai seafood sauce, mixed vegetable and egg fried rice, wok fried vegetables

Vegetarian Option  Signature Dish  Contains Nuts  Contains Dairy **D** Contains Pork **P**

Dishes are prepared according to your preference: mild, medium or spicy

* Items will carry a supplement for HB/FB meal plan

All prices are subject to 10% service charge and all applicable government taxes

Set Menu ~

For two persons USD 150

* HB/FB Supplement USD 70 per two persons

Nam Jai Menu

Appetisers

Pla Hoi Shell – ปลาหอยเชลล์

Seared sea scallop salad with roasted chilli paste

Goong Thod Bai Cha Ploo – กุ้งทอดใบชะพลู

Phuket style deep fried betel leaf and prawns served with sweet chilli sauce

Soup

Tom Kha Min Pla Grapong – ต้มขมิ้นปลากระพง

Hot and sour snapper soup with fresh herbs, tamarind, garlic, shallots, turmeric and ginger

Main Courses

Gaeng Karee Talay – แกงกะหรี่ทะเล

Yellow curry cooked with Thai spices, mixed seafood, pineapple, cherry tomatoes, water chestnut, spicy potato bites

Phad Dok Kra Lum Kiew gub hed Inoki Narmmunhoi - ผัดบร็อคโคลี่น้ำมันหอย

Stir-fried broccoli with garlic, enoki mushroom and oyster sauce

Dessert

Linjee Loy Kaew – ลิ้นจี่ลอยแก้ว

Lychee in sweet syrup topped with crushed ice

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Vegetarian Set Menu ~

For two persons USD 130

* HB/FB Supplement 50 per person two persons

Ar Haan Jay

Appetisers

Satay Tao Hoo Jay - สะเต๊ะเต้าหู้เจ

Grilled vegetarian tofu satay served with peanut sauce

Yam Hed Ruam Mit - ยำเห็ดรวม กับ วุ้นเส้น

Spicy mixed mushroom salad with onion, tomato, celery, glass noodles and spicy dressing

Soup

Tom Yum Phak Tang Tang - ต้มยำผักต่างๆ

Hot and sour tom yam vegetable with mushroom

Main Courses

Gaeng Kiew Waan Tau hoo Jay - แกงเขียวหวานเจ

Green curry with mixed vegetables and tofu in coconut milk

Phad Phak Ruam Jay - ผัดผักรวม

Wok fried mixed vegetables with soy sauce

Dessert

Yok Ma Nee Narm Ka Ti - หยกมณีน้ำกะทิ

Green pandan tapioca pearl in sweet coconut milk

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Starters -

Kong Wang Ruam - ของว่างรวม	for two people	USD 46
Chef's recommended appetiser - green papaya salad, chicken satay and Thai shrimp cake		
Moo Yang Bai Cha Poo - หมูย่างใบชะพลู 🍗 P		USD 24
Grilled marinated sliced pork with wild betel leaves on bamboo skewers served with sweet chilli sauce		
Satay Ruam - สะเต๊ะรวม 🥜		USD 24
Marinated chicken, beef and prawn skewers with a homemade peanut sauce		
Thod Mun Goong - ทอดมันกุ้ง		USD 26
Deep fried minced shrimp patties served with sweet and spicy chilli sauce		
Por Pia Poo - ปอเปี๊ยะปู		USD 24
Crispy golden spring rolls stuffed with crab meat and served with sweet chilli sauce		
Gai Hor Bai Toey - ไก่ห่อใบเตย		USD 24
Deep fried marinated chicken with garlic, coriander, yellow curry, oyster sauce - all wrapped in pandan leaves and accompanied by a sweet tamarind sauce		

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Salads ~

Pla Goong - ปลากุ้ง	USD 28
Prawn salad with roasted chilli paste, lemongrass, kaffir lime, shallots, and mint leaves	
Pla Kra Phong Daeng Sa Moon Prai - ปลากระพงสมุนไพโร	USD 26
Chunks of crispy red snapper flavoured with ginger, shallots, cashew nuts, mint, raw mango, lemongrass and lime dressing;	
Yum Ma Muang Poo Nim - ยามะม่วงปุนิม	USD 32
Green mango salad, sweet chilli paste, red onion, cashew nuts and soft shell crab	
Som Tum Thai - ส้มตำไทย	USD 25
Northeastern style salad of green papaya, peanuts, yard long bean and tomato in a tangy tamarind juice, palm sugar and prawns	
Larb Gai - ลาบไก่	USD 22
Fragrant minced chicken salad with spiny coriander, mint leaves, spring onion, roasted and crushed sticky rice	
Yum Woon Sen Tha Lay - ยำวุ้นเส้นทะเล	USD 28
Mung beans glass noodle salad with mixed seafood and lime dressing	
Narm Tok Nua Yang - น้ำตกเนื้อย่าง	USD 27
Northeastern style grilled beef sirloin with aromatic fresh herbs, roasted rice powder and lime dressing	

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Soups ~

- Tom Yum Goong - ต้มยำกุ้ง** USD 24
Thailand's famous hot and sour soup with prawns, lemongrass, kaffir lime leaves, galangal and straw mushroom
- Tom Kha Gai - ต้มข่าไก่** USD 22
Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal and saw tooth coriander
- Tom Kha Min Ta Lay - ต้มข่มิ้นทะเล 🍤** USD 26
Hot and sour soup with mixed seafood, prawns, scallops, fish, calamari and ginger, spring onion, coriander, shallots and turmeric
- Tom Yum Hed - ต้มยำเห็ด 🍄** USD 18
Traditional Thai hot and sour mushroom soup with lemongrass, kaffir lime leaves, galangal and straw mushroom

Steamed Fish ~

- Pla Kra Pong Daeng Nueng Ma Now - ปลากระพงแดง นึ่งมะนาว** USD 55
Steamed whole red snapper with Thai herbs soy sauce and young ginger or steamed with lime chilli dressing
- Pla Kao Nueng Khing Sod - ปลาเก๋านึ่งขิงสด** USD 55
Steamed whole grouper served with ginger, soy bean paste and sesame oil
- Pla Tong Tin Nueng Narm Tom Yum - ปลาหนังต้มยำ** USD 52
Steamed whole local fish with spicy tom yum sauce

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Vegetarian -

Tao Hoo Yad Sai - เต้าหู้ยัดไส้ 🌿🥜	USD 28
Deep fried bean curd stuffed with taro, served with sweet chilli sauce and crushed peanuts	
Khao Phad Sapparos Jay - ข้าวผัดสับประรด เจ 🌿	USD 26
Vegetarian pineapple fried rice with tofu and mixed vegetables	
Phad Thai Jay - ผัดไทยเจ 🌿	USD 28
Wok fried rice noodles with mixed vegetables, tofu, crushed peanut and tamarind sauce	
Satay Tao Hoo Jay - เต้าหู้สะเต๊ะเจ 🌿	USD 25
Grilled satay tofu on skewers served with peanut sauce	
Por Pia Jay - ปอเปี๊ยะเจ 🌿	USD 22
Deep-fried vegetarian spring rolls with cabbage, vermicelli, spring onion, celery dip and sweet chilli sauce	
Massaman Tao Hoo Jay - มัสมันเจ 🌿🥜	USD 26
Massaman Tofu curry with coconut milk, onion, and potatoes	
Phad Krapow Tao Hoo Jay - กระเพราเต้าหู้เจ 🌿	USD 24
Wok-fried tofu, vegetables and hot basil leaves	

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Stir-Fried Dishes -

Phad Cha Tha Lay - ผัดฉ่าทะเล 🍲	USD 36
Stir-fried mixed seafood: prawns, scallops, calamari, mussels and fish with spicy phad cha sauce and sweet basil	
Gai Phad Med Ma Muang - ไก่ผัดเม็ดมะม่วง 🥥	USD 32
Stir-fried chicken with cashew nuts, water chestnut, onions, red and green chilli, dry chilli and spring onion	
Neua Phad Prik Thai Dum - เนื้อผัดพริกไทยดำ	USD 39
Stir-fried slices of Black Angus beef tenderloin with black pepper, spring onion, green chilli and oyster sauce	
Nua Phad Bai Kra Praw - เนื้อผัดใบกระพรา	USD 38
Sautéed slices of Black Angus beef tenderloin and Thai hot basil	
Pla Gao Thod Sam Rod - ปลาเก๋าทอดสามรส	USD 34
Crispy grouper fillet topped with three flavours, tamarind, chilli and coriander	
Poo Nim Phad Pong Kra Ree - ปูนิ่มผัดผงกะหรี่ D	USD 42
Deep-fried soft shell crab with yellow curry sauce, turmeric, evaporated milk and eggs	

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Curries ~

Allow the Baan Huraa team to guide you through our selection of delicious curries.

- Gaeng Kiew Waan Gai ~ แกงเขียวหวานไก่** USD 36
A piquant creamy green curry cooked with chicken, Thai eggplant, baby eggplant, coconut milk and sweet Thai basil
- Gaeng Garee Goong ~ แกงกระหรีกั๊ง** USD 40
Prawns with yellow curry paste, coconut milk, onion and potatoes
- Gaeng Phed Gai, ~ แกงเผ็ดไก่** USD 36
Red curry cooked with Thai spices, eggplant, chicken, coconut milk and sweet Thai basil leaves
- Panang Pla Kra Phong Daeng - พะแนงปลากระพงแดง 🍲** USD 38
Mild red curry with red snapper fillet, coconut milk, cumin, peanuts and Thai sweet basil leaves
- Chuchee Goong Lai Sue Shao Wang ~ ฉู่ฉี่กุ้งลายเสือชาววัง** USD 46
Prawns in creamy red coconut curry, cumin powder, coconut sugar and kaffir lime leaves
- Massaman Neua Gam Wua ~ แกงมัสมั่นแก้มวัว 🍲** USD 41
Southern dish of slow cooked Wagyu beef cheek and crunchy cashew nuts in a massaman coconut curry with tamarind juice

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Rice, Noodles & Vegetables -

Khao Soi Gai - ข้าวซอยไก่ 🍲	USD 35
Chiang Mai curry and coconut soup with egg noodles, crispy noodles, chicken thigh, pickled cabbage, shallots, dry chilli oil and lime	
Phad Thai Goong - ผัดไทยกุ้ง 🍲🥜	USD 36
Stir-fried rice noodles with prawns, chives, bean sprouts, tofu, shallots, pickled radish, and crushed peanut	
Phad See Eiw Moo - ผัดซีอิ้วหมู P	USD 34
Wok fried flat noodles with bok choy, black soy sauce, mixed vegetables and pork	
Khao Phad Prik Gaeng Nua - ข้าวผัดพริกแกงเนื้อ	USD 34
Fried rice with red curry paste and Black Angus beef tenderloin	
Khao Phad Sapparos ข้าวผัดสับปะรด 🥜	USD 36
Pineapple fried rice with prawns, chicken, raisin and cashew nuts	
Phad Phak Ruam - ผัดผักรวม 🌿	USD 15
Mixed vegetables stir-fried with vegetarian soy sauce	
Phad Phak Boong Fai Daeng - ผัดผักบุ้งไฟแดง	USD 16
Wok fried morning glory vegetable with oyster sauce and garlic	
Phad Hed Ruam - ผัดเห็ดรวมมิตร 🌿	USD 18
Stir-fried mixed mushrooms with soy sauce Enoki, shitake and straw mushroom	

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Desserts -

Khao Niew Mamuang - ข้าวเหนียวมะม่วง Sweet sticky rice with ripe mango and coconut cream	USD 18
Khao Niew Dam Naam Kati - ข้าวเหนียวดำน้ำกะทิ Sweet black sticky rice and taro in cantaloupe coconut sauce	USD 16
Kluay Buad Chee - กล้วยवादชี Poached banana in sweet coconut milk	USD 16
Pollamai Ruam - ผลไม้รวม Freshly sliced tropical fruits	USD 20
Jim - ไอติมต่างๆ D Selection of homemade ice cream	per scoop USD 6

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