

MENU



Over the centuries, Thai chefs and culinarians have drawn from the realm of herbs, roots, plants, spices and seeds to perfect the flavor, texture and presentation of Thai dishes. At Takrai, our chefs strive to blend the five elements of taste - sweet, salty, sour, spicy and bitter like a complex musical cord, juggling disparate elements to create a harmony of culinary memoirs.

TA-KRAI

STARTERS

CHOR MUANG SALMON (P)	295
Steamed purple flower and home cured salmon dumpling	
MAR HOR (P)	225
Sweet and savory ground pork and peanut relish on wild pineapple	
MOO TAKRAI (P)	290
Marinated lemongrass pork skewers	
YUM GOONG FU PHUKET (P)	450
Deep fried fluffy king prawns, spicy green mango salad	
POR PIA (V)	220
Homemade crispy organic young vegetable spring rolls	
GUAY TIEW LUI SUAN (V)	275
Fresh spring rolls with avocado and edible wild flowers	
GAI THOD HAD YAI (P)	230
Crispy Had Yai style fried chicken with sticky rice	
SATAY GAI (P)	230
Marinated chicken satay with peanut sauce and cucumber salad	
THOD MAN "AYUTTHAYA" (P)	320
Ayutthaya style spicy prawn cakes with sweet chili dipping sauce	
SEE-KRONG MOO YANG PRIK HOM (P)	290
Grilled tender pork ribs with E-Saan dipping sauce	
PHUK THOD "TAKRAI STYLE" (V)	270
Ta-Krai style vegetable tempura with sweet and sour sauce	

SALADS

YUM SOM O BORAN (V) (P)	320
Royal style pomelo salad, prawns, palm sugar peanut sauce	
SOM TUM, GAI YANG, KHAONIEW (P)	290
Spicy papaya salad, grilled herb chicken with sticky rice	
SALAD KHAK (V) (P)	270
Southern style salad with chicken, egg, prawns and peanut sauce	
NAM TOK KOR MOO YANG (P)	270
Spicy grilled pork neck cooked with spicy E-Saan sauce	
LAAB - A "Laos" legacy (P)	270
PORK /CHICKEN/ DUCK Thai minced Pork / Chicken / Duck salad with mint, shallots, chilies and lime	
YAM PLAH DOOK FOO (P)	250
Crispy catfish with green mango salad, chilies and cashew nuts	

SOUP

NUE TOON (P)	290
24-hr slow braised Wagyu beef cheeks with cinnamon and spices	
TOM YUM GOONG LAI SUE (P)	375
Andaman tiger prawns soup with galangal and lemongrass	
TOM KHA GAI (P)	220
Chicken and young coconut milk broth, galangal	
TOM YUM HED RUAM (V)	220
Wild mountain mushroom and lemongrass soup	

Chef's recommend

Indicates spice level

(P) Indicates dish is contain is Product contain pork

(V) Indicates that this dish is vegetarian or can be served vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

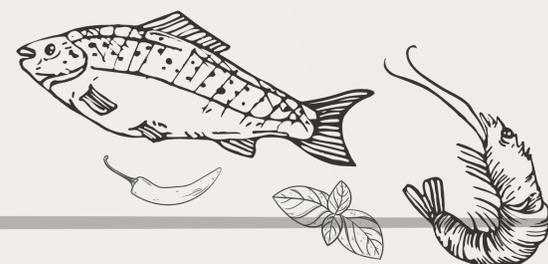
Prices are subject to 10% service charge and applicable government tax.

CURRY

GAENG MASSAMAN LAMB (P)	650
Slow cooked Australian grass fed lamb shank in delicate Massaman curry	
PANAENG GAI (P)	275
Tender sliced chicken drenched in rich Panaeng curry sauce	
GAENG KEAO WAAN YOD MAPROW(V)	275
Classic Thai green curry with free range chicken and young coconut shoot	
GAENG PHED PED YANG (P)	325
Thai red curry with duck, Seeda tomatoes, pineapple and Thai eggplants	
GAENG KUA PLA BAI LIANG (P)	390
Wild Sea Bass with red curry and Miang spinach leaves	
CHU CHEE HED YANG (V)	250
Grilled mushroom in Chu Chee curry sauce	
GAENG KAREE THUA NANA SHANID(V)	275
Thai Yellow curry with mixed nuts and spring vegetables	
GAENG PA SEE-KRONG MOO (V)(P)	240
Jungle curry with braised pork ribs	

RICE AND NOODLES

KHAO PHAD TANYA-PUECH(V) (P)	275
Whole grain fried rice with vegetable, egg and garlic and sea salt	
KHAO PHAD TA-KRAI GOONG LAI SUEA (P)	375
Lemongrass and tiger prawn fried rice with chili, egg and dried shrimp	
PHAD THAI CHAO WANG (P)	390
Royal style Siamese fried noodles with tiger prawns	
GUAY TIEW KUA GAI (V)	325
Stir-fried rice noodles with chicken, bean sprouts, and free range egg	
GUAY TIEW PHAD KEE MAW PHUK (V)	310
Stir-fried rice noodles with chili, hot basil, mushroom, and tofu	
KHAO PHAD SABPAROD (P)	310
Pineapple fried rice with prawns, caramelized pork, spring vegetables and holy basil	



SEAFOOD

BARRAMUNDI	790 / 1,300
ATLANTIC COD	1,250
SPOTTED GROUPER	790 / 1,300
ATLANTIC SALMON	1,100
MAINE LOBSTER	<i>daily market price</i>
ANDAMAN TIGER PRAWN	<i>daily market price</i>

Steamed or pan grilled with a sauce of your choice

- Green curry sauce (P)
- Tom kha sauce (P)
- Chili lime sauce (P)
- Choo chee sauce (P)
- Tamarind & Honey Sauce (P)
- Kra-Prow Sauce (P)

Barramundi and Grouper can be served whole if you wish to share, as this keeps the fish succulent and full of flavor.

STIRFRY

GAI PHAD MED MAMUANG (P)	250
Stir-fried chicken with cashew nut and dry red chilies	
MOO PHAD PRIK THAI DUM (P)	375
Stir-fried pork with black pepper	
PHAD KRA-PROW (P)	400 / 350 / 475
BEEF/ PORK/PRAWN Stir-fried Beef / Pork / Prawns with garlic, birds-eye chili, and Thai basil	
SEE-KRONG MOO YANG SAM ROD (P)	370
Grilled pork ribs with Mama Du's sweet and sour sauce	
MOO YANG MUANG TRANG (P)	325
Trang style crispy pork belly with fruit, tamarind, and honey sauce	
NUEA YANG NAM PRIK ONG (P)	400
Sliced Australian Rib-Eye with Northern Thai dipping sauce	
PHAD PHUK NAM MAN HOY (V)	220
Stir-fried young vegetables with garlic, oyster sauce, and sesame oil	
PHAD NOR MAI FARANG GOONG SOD (V)	375
Stir-fried asparagus with Andaman banana prawns	



Mama Du's SIGNATURES (P)

NEW ZEALAND LAMB CHOP (P)	750
CRISPY SOFT SHELL CRAB	590
MASSAMAN OSSOBUCCO (P)	750
LOBSTER CHILI FRY	1,500

With fragrant pandan rice, signature sauces, young herbs



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JW Marriott Khao Lak Resort & Spa

41/12 Moo3, Khuk Khak, Takuapa, Phang Nga, 82220 Thailand
t. +66 7658 4888 f.+66 7658 4999
bookjwkhaolak@marriott.com
jwmarriottkhaolak.com