

Talay Thai

managed by
creativeEATERIES®

f TalayThai

Instagram Creative Eateries

Soup

Red Tom Yum ●
seafood or chicken

Coconut Tom Yum
seafood or chicken

Clear Tom Yum
seafood or chicken



Salad

Seafood Glass Noodle
prawn, squid, glass noodles
with chilli-lime dressing

Larb Gai Salad
minced chicken and glutinous
rice powder in romaine leaves wrap

Spicy Mango Salad
with peanuts

Green Papaya Salad
+ Salmon Sashimi
+ Soft-shell Crab ●



Tapas

**Mixed Grilled Meat
Skewer Platter**
• 4 australian beef satay
• 4 chicken and 4 pork satay
• sticky rice
• jaew sauce

Talay Platter ●
• 4 grilled oyster with nam jim sauce
• 3 grilled tamarind prawn
• crispy soft-shell crab
with tom yum aioli
• 3 australian beef satay
• 3 chicken and 3 pork satay
• tom yum pork rind



Aroi Mak Platter

- 4 grilled oyster with nam jim sauce
- 4 red curry fish cake with thai chili lime sauce
- fresh green papaya and prawn spring roll with som tam dressing
- crispy soft-shell crab with tom yum aioli
- tom yum pork rind



**Fresh Green Papaya
and Prawn Spring Roll**
served with som tam dressing



**Deep-fried
Spring Roll (8pcs) (V)**
served with thai sweet chili dip



**Red Curry
Fish Cake (5pcs)**
served with thai sweet chili dip



**Shrimp Paste Chicken
Mid-wing (6pcs)**
served with thai sweet chili dip



Crispy Soft-shell Crab
served with tom yum aioli



**Crispy Tofu Skin with
Seafood Mousse ●**
served with thai sweet chili dip



Battered Seafood Tofu
served with thai sweet chili sauce

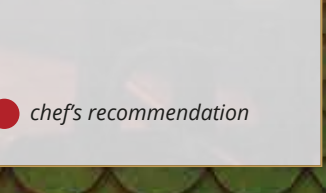


**Freshly Shucked Oyster
with Nam Jim Sauce ●**
1 Dozen
½ Dozen

Seafood

Asari Clam
chili jam, garlic, thai basil

Grilled Prawn Tamarind ●
6 tiger prawn skewer glazed
with sweet tamarind sauce



images are for illustration purpose only, actual product may vary
prices are subject to 10% service charge and 7% GST

● chef's recommendation

Talay Thai

managed by
creativeEATERIES®

f TalayThai

Instagram Creative Eateries

Thai-fried Prawn Omelette

eggs, tiger prawn, lettuce



Baked Norwegian Salmon

served with nam jim sauce



Honey Sesame Fish

crispy fish fillet, bell peppers, honey sesame sauce



Whole Seabass

Choice of Cooking Method

- steamed and served with nam jim sauce, lime, garlic and chili
- deep-fried and served with sweet fish sauce and mango salad



Meat

Grilled Marinated Whole Spatchcock

served with tangy chili dip



Shrimp Paste Chicken Cutlet

served with jaew herb dressing



Minced Chicken with Basil

minced chicken, thai basil

Char-grilled Baby Back Ribs

jaew-glazed pork ribs, mixed salad



Slow-cooked Pork Belly

pork belly with jaew glazed

Grilled Australian Beef "Crying Tiger"

served with jaew sauce and romaine lettuce



Chicken Satay

8 chicken skewer served with peanut sauce

Beef Satay

6 australian beef skewer served with jaew sauce



Pork Satay

8 pork skewer served with jaew sauce



Slow Braised Australian Beef Short Rib

jaew-glazed and grilled sticky rice

Pork Belly Fritters

served with seafood sauce



Vegetables

Stir-fried Garlic Kai Lan

with garlic and chilli



Stir-fried Lady Finger

with sambal chilli sauce

Curries

Green Curry

Chicken or fish Fillet



Stewed Pork Curry

in northern Thai curry

Beef Massaman Curry

Red Curry

chicken or fish fillet



Noodle

Wok-fried Pad Thai

wok-fried stick noodles

- with chicken
- with seafood



Wok-fried Kway Teow

wok-fried broad rice noodles in soy sauce

- with chicken
- with seafood



images are for illustration purpose only, actual product may vary
prices are subject to 10% service charge and 7% GST

● chef's recommendation

Talay Thai

managed by
creativeEATERIES®

f TalayThai

Instagram Creative Eateries

Stewed Claypot Glass Noodle with Tiger Prawn

stir-fried with seafood sauce and pork slice



Beef Noodle Soup

served with beef strip and beef balls



Tom Yum Noodle Soup

- with chicken
- with seafood

Rice

Pineapple Fried Rice ●

served with seafood and raisin



Tom Yum Fried Rice

- with chicken
- with seafood

Vegetarian

Olive Fried Rice



Pineapple Fried Rice

served with broccoli, cauliflower and carrots

Wok-fried Vegetable

Pad Thai

wok-fried stick noodles with vegetables



Wok-fried Vegetable

Kway Teow

wok-fried broad rice noodles in soy sauce with vegetables

Vegetable Curry

red or green

Talay Sweets

Molten Thai Tea

Lava Cake

with coconut ice cream



Mango Sticky Rice

fresh mango, coconut sauce and sesame seed



Thai Chendol ●

coconut ice cream, brown sugar syrup, red bean and atapp seed

Mango & Yuzu

Chocolate Dome

served with vanilla ice cream



*images are for illustration purpose only, actual product may vary
prices are subject to 10% service charge and 7% GST*

● chef's recommendation

Talay Thai

managed by
creativeEATERIES®

 TalayThai

 Creative Eateries



Local Menu



Live Mud Crab (700-900gm) (serves 2-3)

新鲜活蟹 (供二至三人)

- | | |
|--|----------|
| 1. Mud Crab Bee Hoon
<i>braised in superior broth</i>
螃蟹焖米粉 | seasonal |
| 2. Singapore Black Pepper Crab ●
<i>mud crab with fiery chef's signature black pepper sauce</i>
新加坡黑胡椒螃蟹 | seasonal |
| 3. Singapore Chilli Crab ●
<i>mud crab with chef's special chilli crab sauce</i>
新加坡辣子螃蟹 | seasonal |
| 4. Salted Egg Crab
<i>stir-fried with chef's special salted egg sauce</i>
咸蛋螃蟹 | seasonal |
| 5. Butter Crab
<i>wok-fried mud crab in creamy butter sauce</i>
奶油螃蟹 | seasonal |

Live Station (serves 2)

现场烹制

- | | |
|--|----|
| 6. Drunken Live Tiger Prawn ● | 45 |
| <i>simmered in shao xing wine, wolfberries and ginger</i>
现场烹制活虎虾 | |

Live Tiger Prawns (serves 2)

新鲜活虎虾

- | | |
|---|----|
| 7. Cereal Tiger Prawn | 45 |
| <i>wok-fried tiger prawn with cereal, curry leaf and birds eye chilli</i>
麦片虎虾 | |
| 8. Salted Egg Tiger Prawn | 45 |
| <i>stir-fried with chef's special salted egg sauce</i>
咸蛋焗虎虾 | |

Clams

蛤蜊

- | | |
|---|----|
| 9. Sambal Asari Clams ● | 18 |
| <i>wok-fried with chef's home-made sambal chilli</i>
自制叁峇酱炒蛤蜊 | |
| 10. Chilli Asari Clams | 18 |
| <i>wok-fried with chilli crab sauce</i>
螃蟹辣子酱炒蛤蜊 | |
| 11. Fragrant Clams | 18 |
| <i>wok-fried in house spices, curry leaves and lemongrass</i>
干烧蛤蜊 | |
| 12. Steamed Clams in Shao Xing Wine | 18 |
| <i>steamed with ginger, chili and shao xing wine</i>
清蒸蛤蜊 | |



images are for illustration purpose only, actual product may vary
prices are subject to 10% service charge and 7% GST

● chef's recommendation

Live Fish 鲜鱼

Choice of Fish (serves 2) 鱼类选择

- | | |
|---------------------|----------|
| 13. Sea Bass
金目鲈 | 10/100gm |
| 14. Grouper
石斑 | 14/100gm |

Choice of Style

Steamed Hong Kong Style
港式清蒸

Superior Soya Sauce
with Preserved Radish
本地清蒸配菜脯

Assam Sambal
清蒸配亚参酱



Squid 鱿鱼

- | | |
|---|----|
| 15. Salted Egg Squid
wok-fried squid in salted egg sauce
咸蛋鱿鱼 | 24 |
| 16. Sambal Squid
wok-fried squid in home-made sambal chilli
叁峇炒鱿鱼 | 24 |



Fried Rice 炒饭

- | | |
|---|----|
| 17. Silver Fish Fried Rice
wok-fried fragrant rice with crispy silver fish
银鱼炒饭 | 16 |
| 18. Shrimp Fried Rice
wok-fried fragrant rice with shrimp balls
虾球炒饭 | 16 |
| 19. Salted Fish Fried Rice
wok-fried fragrant rice with salted fish
咸鱼炒饭 | 16 |



Vegetables 蔬菜

- | | |
|--|----|
| 20. Broccoli with Baby Abalone (5 Baby Abalones)
braised mexican baby abalone with brocolli
红烧小鲍鱼配西兰花 | 42 |
| 21. U.S. Asparagus with Baby Scallops
stir-fried asparagus with scallops in chef's special sauce
带子炒芦笋 | 32 |
| 22. U.S. Asparagus with Shrimp
stir-fried asparagus with shrimp
虾球炒芦笋 | 22 |
| 23. U.S. Asparagus with Shiitake Mushroom
stir-fried asparagus with mushroom in oyster sauce
香菇炒芦笋 | 18 |
| 24. Sambal Kang Kong
wok-fried kang kong with home-made sambal chilli
马来风光 | 16 |
| 25. Medley of Vegetables
wok-fried assorted vegetables in superior oyster sauce
with fried shallot
什锦鲜蔬 | 16 |

images are for illustration purpose only, actual product may vary
prices are subject to 10% service charge and 7% GST

chef's recommendation

Talay Thai

Beverage Menu

House & Premium Wine

1. White/Red
2. Premium White/Red

Bubbles

3. Ayala Brut Majeur Champagne
France, Champagne

Light gold with abundant of fine bubbles. The nose is open, expressive and delicate, unveiling notes of citrus, flowers and white fruits. Combining freshness of vinosity, the palate is balanced, precise, fruity and characterised by a long finish.

4. Astoria Lounge Prosecco
Italy, Veneto

Very fine and persistent. Straw yellow in color with greenish reflections. Floral aromas, along with generous amounts of pear and Golden Delicious apple. Creamy, full, and harmonious on the palate.

5. Bersano Monteolivo Moscato d'Asti
Italy, Piedmont

Light-bodied and floral with mouth watering acidity framing notes of key lime pie.

6. Corte Giara Allegrini Prosecco
Italy, Veneto

Characteristically dry, this complex sparkling wine has all the acidity that you want in a prosecco, as well as a hint of coffee right at the end to keep things interesting.

White Wines

7. Elderton Riesling
Australia, Barossa Valley

Dry, crisp, fruity. Pale green. Citrus blossom and passionfruit with floral notes. Minerally passionfruit.

8. Grant Burge 5th Generation Chardonnay
Australia, Barossa Valley

Straw in colour, the nose exhibits rich tropical aromas of honeydew and rockmelon together with zesty citrus notes of lemon and grapefruit. Oak fermented Chardonnay adds complex undertones of sweet spices, honey and cream. The palate is smooth, silky and rich with fruit sweetness and textural complexity in the mid palate and live crisp acidity on the finish.

9. Grant Burge Benchmark Chardonnay
Australia, Barossa Valley

Lemon, green in colour with fresh aromas of citrus fruit, honey and subtle stone fruits. The palate is soft and creamy with honeydew melon and nuances of sweet spiced cream along with a fine, natural acidity. The fresh citrus flavours all have great length, with good texture on the palate from the time spent on lees.

10. **Jip Jip Rocks Chardonnay**
Australia, Limestone Coast
Light yellow with pale straw hue. Classic nose of lemon, fresh stone fruit and melon. The palate is clean and fresh with mineral characters underpinning ripe pineapple and lime flavours.
11. **Mt. Monster Sauvignon Blanc**
Australia, Limestone Coast
Light straw colour with lime green hue. Rich juicy fruit flavours. A wonderful refreshing drink.
12. **Viu Manent Estate Collection Sauvignon Blanc**
Chile
Greenish-yellow with intense citrus and tropical aromas of passion fruit. Crisp and refreshing on the palate with a lingering finish. Ideal aperitif or with fresh cheeses.
13. **Louis Latour Ardèche Chardonnay**
France
This wine has a lovely golden yellow colour with green reflections. It reveals an attractive nose with notes of apple. It has a lovely length in the mouth; a balanced and mineral wine.
14. **Baron Philippe de Rothschild Sauvignon Blanc Pays d'Oc**
France, Bordeaux
This wine has a refined, elegant nose that opens on blossom aromas and delicate notes of ripe fruit. Round and full on the palate, with a pleasing crispness, its delicate citrus fruit flavours are set off by a touch of minerality that brings freshness and character. A rich and long finish expresses all the personality and refinement of the variety.
15. **Simonnet-Febvre Chablis Chardonnay**
France, Burgundy
This is a very pleasant wine which exhales uncommon but delicious notes of peach on the nose, the main feature of this vintage. On the palate, we find the usual freshness and mineral character known to the appellation with roundness and a lingering finish.
16. **Saint Clair Sauvignon Blanc**
New Zealand, Marlborough
Pale straw with green hue. Passion fruit and blackcurrant leaf with a floral lift. The wine has a silky luscious texture with a long finish.
17. **Sileni Cellar Selection Sauvignon Blanc**
New Zealand, Marlborough
This wine has ripe aromas and flavours of passion fruit, tropical fruit with gooseberry undertones. The palate is balanced, has a beautiful freshness and a long finish.

Red Wines

18. **Elderton Cabernet Sauvignon**
Australia, Barossa Valley
Full bodied and rich. This wine is a classic Barossa Cabernet with deep purple hue and characteristics of blackberry, cassis, beetroot, red berries and chocolate.
19. **Elderton Merlot**
Australia, Barossa Valley
Medium bodied, classic, supple. Deep red. Plum, spice, earthy notes. Plum, spice, black fruits and cedar palate.

20. **Elderton Shiraz**
Australia, Barossa Valley
Full bodied and rich. A classic Barossa Shiraz has a vibrant dark purple hue and characteristics of plum, berries, chocolate and a spice finish.
21. **Grant Burge Benchmark Cabernet Sauvignon**
Australia, Barossa Valley
Deep cherry red in colour, this medium to full bodied wine has plenty of true Cabernet Sauvignon characteristics such as blackberries, blackcurrants, cassis and spice. The rich palate shares similar flavours to the aromas and finishes with silky soft tannins.
22. **Grant Burge Benchmark Shiraz**
Australia, Barossa Valley
Full-bodied wine is vibrant purple in colour with aromas of black pepper, spice and soft red cherry fruits, which all show on the palate. It has excellent mid-palate fruit structure along with subtle oak and savoury spice. Delicious with roasted meats, lamb curry or hearty Italian dishes.
23. **Jip Jip Rocks Shiraz**
Australia, Limestone Coast
Lifted spice and ripe mulberry/blackberry aromas are complimented with chocolate, cedar and cinnamon on the nose. Well-integrated oak tannin provides flavours of clove and supple texture which supports the rich plum, blackberry and mocha. Overall structure is supple and generous with fine-grained tannin on the finish enveloped with ripe fruit overtones.
24. **Mt. Monster Cabernet Sauvignon**
Australia, Limestone Coast
Deep purple in colour. Classic aromas of lifted blackcurrant, blackberry and mint on the nose. Sweet berry fruit accent by fresh muddled mint. Elegant, structured palate with big velvety tannins.
25. **Mt. Monster Shiraz**
Australia, Limestone Coast
Deep purple in colour. Varietal fruit-driven palate with cassis and dark berry fruit and spice flavours. Soft tannins compliment the fruit with mouth-filling generous finish.
26. **Morambro Creek Cabernet Sauvignon**
Australia, Padthaway
Deep purple in colour. A rich elegant nose of cassis with overtones of vanilla and coffee. Lush, ripple palate dominated by black fruits, cherry and chocolate. Full-bodied with savoury, integrated fruit tannins and persistent finish.
27. **Morambro Creek Shiraz**
Australia, Padthaway
Lifted red and black fruits with spice and minerals. On the palate fresh blackberry with lots of chocolate and spice.
28. **Viu Manent Estate Collection Malbec**
Chile
Intense floral aromas and abundant fruity character. This juicy Malbec recalls ripe plums and pink peppercorns. Medium bodied and very flavorful and balanced. Ideal with pork ribs, hamburgers, and sausages.
29. **Baron Philippe de Rothschild, Pays d'Oc Merlot**
France, Bordeaux
Merlot has expansive fruit flavours and rounded tannins, with an apparent softness that enables the wines to reach their peak rapidly. A deep ruby red. The nose reveals red fruit aromas, subtly mingled with notes of violet, spice and pepper. The attack is supple and round, with an attractive intensity of flavour supported by silky tannins, leading into a dense and succulent mid-palate and a long, highly elegant finish.

30. **Château La Criox La Bastienne Bordeaux**
France, Bordeaux
Round, full-bodied with long and fruity aromas. Smooth and round on the palate.
31. **Cheval Noir St Emilion**
France, Bordeaux
Nose of an elegant bouquet featuring aromas of red fruit and spice. Palate of a beautiful smooth texture with intense tannin, fruity flavours, and a fresh, elegant aftertaste.
32. **Pascal Jolivet "Attitude" Pinot Noir**
France, Loire
"Attitude" Pinot Noir has a brilliant ruby colour with elegant flavours of red fruits, cherries and blackcurrant. Spiced notes lead to an elegant finish showing balance and smoothness, the fruit and subtle oak – the nobility of Pinot Noir.
33. **Famille Perrin 'Perrin Reserve' CDR**
France, Southern Rhone
The Reserve shows lots of fruit, good freshness and character. The Grenache/Syrah duo blends perfectly. Pretty aromas of red and black fruit, good aromatic intensity, the mouth is fresh and generous. The silky tannins accompany a long aromatic finish.
34. **Roger Perrin Châteauneuf du Pape**
France, Southern Rhone
Showing the forward, mid-weight style of the vintage, the Chateauneuf du Pape is a medium-bodied, straightforward effort that has attractive notes of savory herbs, underbrush, leather and assorted red and black fruits.
35. **Luciano Sandrone Dolcetto d'Alba**
Italy, Piedmont
It is inky purple color, with an expressive nose of plum, black raspberries and black tea leaves. On the palate, it is forward and generous with black and red fruits, mountain thyme and garrigue, ripe tannins and bright, refreshing acid. There is a blueberry note at the finish that balances the ripe tannins.
36. **Corte Giara Valpolicella**
Italy, Veneto
Corvina Veronese 75% and Rondinella 25% intense and inviting ruby red. Hints of cherries and pepper are particularly enjoyable in this wine, followed by subtle nuances of officinal herbs. Full-bodied and well-balanced. The traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.
37. **Sileni Cellar Selection Pinot Noir**
New Zealand, Hawke's Bay
Concentrated black cherry and dark berry aromas which follow through to the palate where dark berry fruit and cherry flavours are supported by soft tannins.
38. **Saint Clair Pinot Noir**
New Zealand, Marlborough
Bright ruby in colour. Lifted nose of raspberries, black berries and cherries and accompanied by subtle savoury notes. The wine has a soft, full palate, well-balanced acidity and supple tannins.
39. **Rustenberg Cabernet Sauvignon**
South Africa, Stellenbosch
The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.

Spirits

Vodka

- 40. Iganoff
- 41. Smirnoff
- 42. Absolut
- 43. Belvedere

Tequila

- 44. Tres Sombreros
- 45. Jose Cuervo

Gin

- 46. Perigan's
- 47. Bombay Sapphire
- 48. Hendrick's

Rum

- 49. Ron Cayo
- 50. Captain Morgan
- 51. Chalong Bay
- 52. Phraya Rum

Whiskey

- 53. Clan Gold
- 54. Jim Beam
- 55. Ballantine's
- 56. Jack Daniel's
- 57. Black Label
- 58. Glenlivet (12 yrs)
- 59. Chivas Regal (12 yrs)
- 60. Glenfiddich (12 yrs)
- 61. Macallan (12 yrs)

Aperitif & Liqueurs

- 62. Baileys Irish Cream
- 63. Jagermeister
- 64. Amaretto Disaronno

Draft & Bottled Beer

- 65. Heineken / Tiger *(Draft)*
- 66. Erdinger *(Draft)*

- 67. Guinness Foreign Extra Stout
- 68. Corona
- 69. Chang Beer
- 70. Kirin Ichiban
- 71. Kronenbourg 1664
- 72. Apple Cider

Cocktails

- 73. **Mai Thai**
Mai Thai Mix, Lime Juice and Pineapple Juice
- 74. **Thaicolada**
Rum, Coconut Liqueur, Coconut Cream and Pineapple Juice
- 75. **Siam Gold**
Thai Rum, Honey, Ginger and Soda Water
- 76. **Thajito**
Rum, Mint, Lime Juice, Sugar and Soda Water
- 77. **Thaigarita**
Tequila, Triple Sec, and Lime Juice
- 78. **Dark & Stormy**
Thai Rum, Fresh Lime Juice and Ginger Beer
- 79. **Thaipirinha**
Rum, Lime Juice, Sugar and Soda Water
- 80. **Lychee Martini**
Vodka, Lychee Liqueur and Lychee Juice
- 81. **Peach Martini**
Vodka, Peach Schnapps and Peach Juice
- 82. **Chocolate Martini**
Vodka, Baileys, Chocolate Syrup and Milk
- 83. **Singapore Sling**
Sling Mix, Lime Juice and Pineapple Juice

Shooters (half dozen)

84. Kamikaze
Vodka, Triple Sec and Lime Juice
85. Rainbow Shot
Vodka, Pineapple Juice, Grenadine and Blue Curacao
86. Lemon Drop
Vodka, Lime Juice and Sugar Syrup
87. Melon Drop
Vodka, Midori and Orange Juice

Mocktails

88. Talay Thai Punch
Apple Juice, Orange Juice, Pineapple Juice and Cranberry Juice
89. Virgin Grapefruit Mojito
Grapefruit, Mint Leaves and Sprite
90. Cuddle on the River
Cranberry Juice, Grapefruit Juice and Peach Syrup
91. Summer Splasher
Mint Tea, Watermelon, Lime and Mint Leaves
92. Fragola Grey
Earl Grey Tea, Green Apple and Strawberry Syrup
93. Cucumber Tea and Tonic
Cucumber Tea, Cucumber Syrup and Tonic Water

Soft Drinks

94. Coke
95. Coke Light
96. Sprite
97. Schweppes Ginger Ale
98. Schweppes Ginger Beer
99. A&W Root Beer

Chilled Juice

100. Grapefruit
101. Pineapple
102. Apple
103. Orange
104. Lime
105. Cranberry

Fresh Juice

- 106. Watermelon
- 107. Peach
- 108. Mixed Fruits
- 109. Coconut

Healthy Blends

- 110. Celery Pineapple Shake
Celery, Cucumber, Spinach and Pineapple
- 111. Carrot Peach Shake
Carrots, Tomato, Cucumber and Peach
- 112. Cucumber Lychee Shake
Carrots, Cucumber, Spinach and Lychee

Flavored Soda

- 113. Lychee & Melon Fizz
- 114. Strawberry & Watermelon Fizz
- 115. Peach & Green Apple Fizz
- 116. Blue Ocean

Iced Tea

- 117. Iced Lemon Tea
- 118. Iced Green Tea
- 119. Iced Lychee Melon Tea
- 120. Iced Peach Tea
- 121. Lemon Grass Cooler
- 122. Thai Iced Tea

Hot Tea (Tea Forté)

- 123. Organic English Breakfast Tea
- 124. Organic Chamomile Citron Tea
- 125. Organic Earl Grey Tea
- 126. Organic Moroccan Mint Tea
- 127. Organic Cucumber Mint Tea
- 128. White Ginger Pear Tea

Mineral Water

- 129. Evian (*Still*) (750ml)
- 130. Badiot (*Sparkling*) (750ml)