


BLUE JASMINE

LUNCH 11:00 - 15:00 | DINNER 18:30 - 22:00

Please select level of spiciness available when placing your order:








Extra Spicy 

Medium 

Mild 

Chef's Recommendation 

STARTER

<p>Pomelo Salad 12 Tossed with Mint Leaf, Red Shallots, Chilli Paste Dressing</p>	<p>Tiger Cry Grilled Beef Salad  20 Grilled Rib Eye Steak, Tossed with Shallots, Crispy Ground Rice, Herbs & Roasted Chilli Dressing</p>	<p>Thai Crab Cake 14 Crab Meat, Prawn Meat, Crab Stick, Coriander, Red Chilli, Shallot</p>
<p>Green Mango Salad with Anchovy  12 Green Mango, Dry Shrimp, Fermented Fish Sauce, Red Chilli Padi, Crispy Anchovy, Grounded Peanut, Dry Chilli Flakes & Mint Leaf</p>	<p>Deep-Fried Thai Seafood Cake 12 Tilapia, Prawn Meat, Turmeric, Coriander Root, Shallot, Red Chilli & Lime Leaf</p>	<p>Devil Wings  14 Tangy & Crusty Chicken Wings Coated with Ground Rice, Tamarind & Chilli Syrup</p>
<p>Green Papaya Salad with Salted Egg  12 Green Papaya, Cherry Tomato, Salted Egg, Lime Juice, Fish Sauce, Dry Shrimp, Roasted Peanut, Long Bean, Thai Palm Sugar & Thai Garlic</p>	<p>Cha-Om Fried Egg  12 Nam Prik Kapi</p>	<p>Sesame Beef  20 <i>(Deep-Fried Beef Strips)</i> Beef Loin, White Sesame, Coriander Roots & Seed, Fish Sauce & White Pepper</p>
	<p>Crispy Duck Fillet  17 Roasted Chilli & Ground Rice Sauce</p>	



Devil Wings



Stir-Fried Pad Thai Prawns



Thai Crab Cake

SOUP

<p>Tom Yum Sea Bass 'Poh Tek'   20 Esarn Style Hot & Spicy Fish Soup Flavoured with Roasted Dry Chilli & Holy Basil</p>	<p>Tom Yum Prawns  20 <i>(Selection of Red or Clear Soup)</i> Farm Mushroom, Lemon Grass, Sour Tomato, Galangal, Coriander Root, Kaffir Lime Leaf, Chilli & Lime Juice</p>
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Khao Kluk Kapi

VEGETARIAN

<p>Fried Seasonal Vegetables with Tofu 14 Asparagus, Long Cabbage, Broccoli, Black Fungus Mushroom, Bean Curd, Wild Garlic & Soy Sauce</p>	<p>Thai Green Curry 16 <i>(Selection of Red or Green Curry)</i> Round Eggplant, Pumpkin, Green Zucchini & Tofu with Sweet Basil</p>
<p>Wok Fried Morning Glory 12 With Wild Garlic, Bird Eye Chilli & Soy Sauce</p>	<p>Stir-Fried Pad Thai Vegetarian 12 Chai Poh, Tamarind Sauce & Assorted Vegetables</p>
<p>Vegetable Fried Rice 14 Egg, Mushroom, Hong Kong Kai Lan & Light Soy Sauce</p>	

THAI CURRY SPECIALTIES

<p>Massaman Lamb Curry Style 28 A Thick & Rich Southern Curry Flavoured with Cinnamon & Peanut</p>	<p>Red Curry 16 Basil leaf, Sliced Red Chilli, Grapes, Pineapple & Lychee</p> <table border="0"> <tr> <td>Chicken</td> <td>24</td> </tr> <tr> <td>Beef</td> <td>28</td> </tr> </table>	Chicken	24	Beef	28
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<p>Green Curry Southern Style   12 A Mild Green Curry Flavoured with Sweet Basil, Round Eggplant & Cumin</p> <table border="0"> <tr> <td>Chicken</td> <td>24</td> </tr> <tr> <td>Beef</td> <td>28</td> </tr> </table>	Chicken	24	Beef	28	
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Our dishes may contain nuts, dairy and eggs, please ask our team for more details on allergens.
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NOODLES

Phad Kee Mao

(Thai Style Stir-Fried Kway Teow with Assorted Vegetables)

Kway Teow, Prawn, Squid, Chilli Padi, Kailan, Baby Corn, Shredded Carrot, Thai Sweet Basil, Sweet Dark Soy Sauce & Egg

Chicken 14
Beef 16
Seafood 18

Stir Fried Pad Thai Prawns 16

Thai Fresh Flat Noodle with Prawns, Tofu, Chives, Chai Poh, Bean Sprouts, Fish Sauce, & Tamarind Sauce

Stir-Fried Glass Noodle 16

Wild Garlic, Prawns, Wood Ear Mushroom, Cha-Om, Asparagus & Fish Sauce

RICE

Crabmeat & Pineapple Fried Rice 18

Thai Fried Rice with Crabmeat, Pineapple, Cashew Nut & Spring Onion

Fried Rice with Prawns 20

Shallots, Garlic, Egg & Grey Prawns

Khao Kluk Kapi 20


(Fried Rice with Shrimp Paste and Condiments)

Thai Shrimp Paste, Dry Shrimp, Rice, Egg, Red Chilli Padi, Shredded Green Mango, Sliced Shallots, Long Bean, Chinese Chicken Sausage & Honey Chicken



Thai Basil Kaprao

Wild Garlic, Chilli Jam, Mix Chilli & Snake Beans

Minced Chicken  22
Fresh Squid 24
Beef Ribeye 28

Roast Chicken Esarn Style 16

Half Free Range Chicken Marinated in Spices, Roasted to Perfection

River Prawns Chao Phraya 24

Grilled Thai Giant Prawns with Coral Served with Thai Seafood Sauce



MAIN COURSE

Deep-Fried Prawns with Yellow Curry Sauce 26

Chinese Celery & Evaporated Milk, Thai Yellow Curry Powder & Egg

Stir-Fried Beef with Dry Curry Paste 28

(Pad Prik)

Sliced Beef, Thai Round Eggplant, Long Bean, Pea Eggplant, Green Peppercorn & Thai Red Curry Paste

Crispy Lemon Grass Sea Bass 28

Deep-Fried Seabass served with Lemongrass, Red Shallot, Chilli Cashew Nut & Thai Herbs Salad

DESSERTS

Red Ruby 12

Boiled Water Chestnut Coated with Tapioca Flour Served with Jack Fruit & Coconut Sorbet

Mango & Blue Jasmine Sticky Rice 14

Served with Caramelized Peanut and Coconut Custard

Durian & Sticky Rice 16

Served with Young Coconut & Berries

Thai Chendol 12

Chendol, Honeydew, Red Ruby, Jack Fruit with Coconut Ice Cream

Coconut Ice Cream 10

Served with "Gula Melaka" Syrup and Blue Berry

Fruit Platter 10

Thai Seasonal Fruits



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