

Contemporary Thai & European Cuisine

MENU

# ABOUT GINGER

Welcome to Ginger, where authentic Thai cuisine meets contemporary culinary artistry. Inspired by the vibrant flavors of Thailand and the relaxed elegance of island living, our menu celebrates fresh ingredients, bold flavors and memorable dining experiences.



Our philosophy is simple:

**GREAT FOOD.  
GREAT HOSPITALITY.  
GREAT MOMENTS.**

All prices are inclusive of 10% service charge and 7% VAT.

Discover our chef's most celebrated creations.

# OUR RECOMMENDATIONS



ปลาเนื้อ  
**ZESTY BEEF SALAD 450 B.**  
Medium-rare beef tossed with lime, chili, mint, shallots and roasted rice.



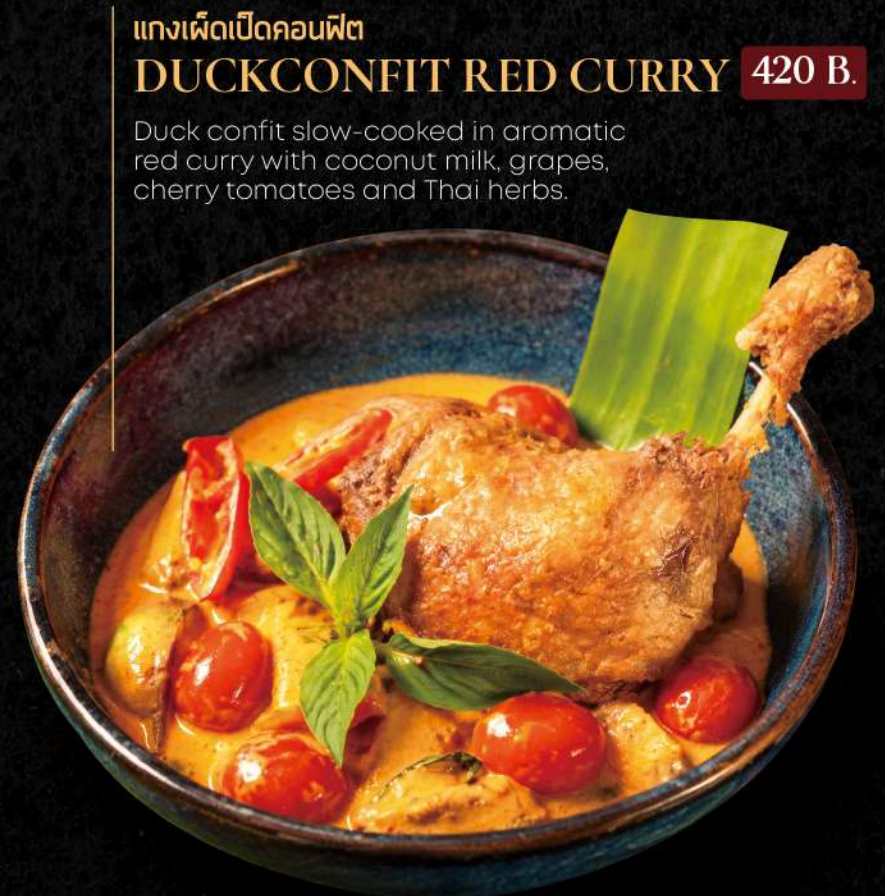
ปลาทูน่า  
**PLA TUNA 390 B.**

100g fresh tuna lightly seared and dressed with lemongrass, shallots, herbs and our signature spicy lime dressing.



ปลาย่างใบตอง  
**PLA YANG IN BANANA LEAF 450 B.**

Fresh fish blended with our house curry paste, wrapped in banana leaf and gently grilled until fragrant.



แกงเผ็ดเปิดคอนฟิต  
**DUCKCONFIT RED CURRY 420 B.**

Duck confit slow-cooked in aromatic red curry with coconut milk, grapes, cherry tomatoes and Thai herbs.

Discover our chef's most celebrated creations.

# OUR RECOMMENDATIONS



ปลาจีพะแนง

**PLA JEE PANAENG CURRY 450 B.**

Seabass simmered in rich panaeng curry with creamy coconut milk, kaffir lime leaves and sweet basil.



โปะแตกทะเล

**PO TAK HOT POT 450 B.**

A fragrant Thai seafood hot pot with prawns, fish, mushrooms and fresh Thai basil in a spicy aromatic broth.

ปลาทอดสมุนไพร 550 B.

**PLA TOD SAMUN PRAI**

Crispy whole fried fish topped with lemongrass, shallots, peanuts, fresh chili and mint. Served with Thai seafood dressing.



ปีกไก่อบสมุนไพรคอกุ้ง 280 B.

**HANUMAN KUK FUN**

Gloriously crispy fried chicken wings coated in a fragrant, savory layer of Thai spice.



# APPETIZERS

Crafted to Share. Made to Remember.



รวมมิตรของว่างไทย

## THAI APPETIZER PLATTER 350 B.

A selection of our favorite Thai starters including satay, spring rolls, shrimp rolls and house dipping sauces, perfect for sharing.



สะเต๊ะไก่

## GAI SATAY 180 B.

Tender grilled chicken skewers marinated in aromatic Thai-spices, served with peanut sauce and cucumber relish.

ทาร์ทาร์ทูน่ามะม่วง

## MANGO TUNA TARTARE 450 B.

Fresh tuna and sweet mango dressed with citrus and herbs, finished with crispy shallots.



## ปลาหมึกทอดกรอบ CRISPY CALAMARI 220 B.

Golden fried calamari served with sweet chili dipping sauce.



# APPETIZERS

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กุ้งห่มผ้า

**GOONG HOM PHA 220 B.**

Crispy golden shrimp rolls wrapped in spring roll pastry and served with sweet chili sauce.

ขนมจีนกึ่งไก่

**DIM SUM 150 B.**

Steamed shrimp and chicken dumplings served with soy dipping sauce.



ขนมปังกระเทียมโรย 150 B.

**GARLIC THYME BREAD**

Freshly baked bread topped with garlic butter and fragrant thyme.



มันฝรั่งทอด

**FRENCH FRIES 150 B.**

Golden crispy potato fries, perfectly seasoned and served hot.



# APPETIZERS

Crafted to Share. Made to Remember.



ปีกไก่อบนุমানคลุกฝุ่น

**HANUMAN KUKFUN 280 B.**

Gloriously crispy fried chicken wings coated in a fragrant, savory layer of Thai spice.

ปอเปี๊ยะผัก

**VEGETABLE  
SPRING ROLLS 160 B.**

Crispy vegetable spring rolls served with sweet chili sauce.



ส้มตำไทย

**SOM TAM 220 B.  
(GREEN PAPAYA SALAD)**

A vibrant Southeast Asian classic featuring shredded green papaya tossed with yard-long beans, fresh red chilies, and roasted peanuts in a zesty lime and chili dressing. Crisp refreshing, and perfectly balanced with heat and tang.



ปลาทูน่า

**PLA TUNA 390 B.**

100g fresh tuna lightly seared and dressed with lemongrass, shallots, herbs and our signature spicy lime dressing.



# SOUPS & HOT POTS

Warm, Aromatic & Soul-Satisfying

*Protein Options:*



Chicken



Beef



Tofu



Seafood



ต้มยำมือไฟ

**TOM YUM HOT POT 480 B.**

A classic Thai hot and sour soup with mushrooms in fragrant lemongrass broth infused with kaffir lime leaves, shallots and chili.



ต้มข่าหอยเชลล์

**TOM KHA SCALLOP 450 B.**

Tender scallops simmered in creamy coconut soup infused with galangal, lemongrass, kaffir lime leaves and mushrooms.



โปะแตกทะเล

**PO TAKHOT POT 450 B.**

A fragrant Thai seafood hot pot with prawns, fish, mushrooms and fresh Thai basil in a spicy aromatic broth.

# CURRIES

Rich, Bold & Full of Flavor

*Protein Options:*



พะแนงปลากระพง

**PLA JEE PANAENG 450 B.**

Seabass simmered in creamy coconut curry with aromatic panaeng paste, kaffir lime leaves and sweet basil.



มัสมั่นไก่

**MASSAMAN CURRY 350 B.**

A rich and mildly spiced curry slowly cooked with coconut milk, potatoes, onions and roasted peanuts.



แกงเขียวหวานเนื้อตุ๋น

**BRAISED BEEF GREEN CURRY 350 B.**

Tender braised beef slow-cooked until meltingly tender, simmered in fragrant green curry with Thai eggplant, coconut-milk and fresh sweet basil.

# SEAFOODS

From the Sea, Perfected for You



ปลาทอดสมุนไพร

**PLA TOD SAMUN PRAI 550 B.**

Crispy whole fried fish topped with lemongrass, shallots, peanuts, fresh chili and mint. Served with Thai seafood dressing.



ปลาทะเลย่างซอสเนยเลมอน

**SEABASS FILLET 550 B.**

Pan-seared seabass with crispy skin, served with garden vegetables and both lemon butter and Thai seafood sauce.



สเต็กแซลมอน

**SALMON STEAK 550 B.**

Perfectly grilled salmon fillet served with sweet potato puree, seasonal vegetables and lemon butter sauce.

# SEAFOODS

From the Sea, Perfected for You

ล็อบสเตอร์กระเทียมเนย

## LOBSTER GARLIC BUTTER 1.700 B.

Whole lobster chargrilled and brushed with fragrant garlic butter and fresh herbs.

ล็อบสเตอร์ย่างเกลือ

## SALT-GRILLED LOBSTER 1.700 B.

Whole lobster simply grilled with sea salt to highlight its natural sweetness and delicate flavor.

ล็อบสเตอร์เทอร์มิดอร์

## LOBSTER THERMIDOR 1.800 B.

Whole lobster baked with rich creamy cheese sauce and finished under the grill until golden and bubbling.



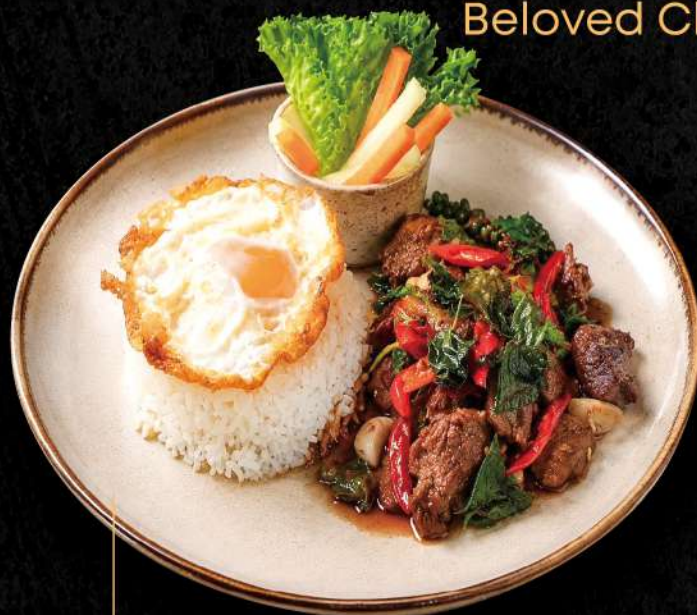
ซีฟู้ดแพตเตอร์

## SEAFOOD PLATTER 1.800 B.

showcase of premium ocean treasures featuring succulent grilled jumbo prawns, seared scallops, steamed mussels, and tender grilled octopus. Each protein is perfectly charred and seasoned. Served with garlic butter, spicy chili, and herb vinaigrette for dipping, accompanied by fresh lemon wedges.

# THAI FAVORITES

Beloved Classics & House Specialties



กะเพราเนื้อตุ๋น 250 B.

## KRA PAO BRAISE BEEF

Tender braised beef stir-fried with holy basil, garlic and chili. Served with jasmine rice and crispy fried egg.

ผัดซีเมาทะเล

## PAD KEE MAO 280 B.

Wok-fried flat rice noodles with fresh basil and our signature spicy sauce.



ผัดไทยกุ้ง

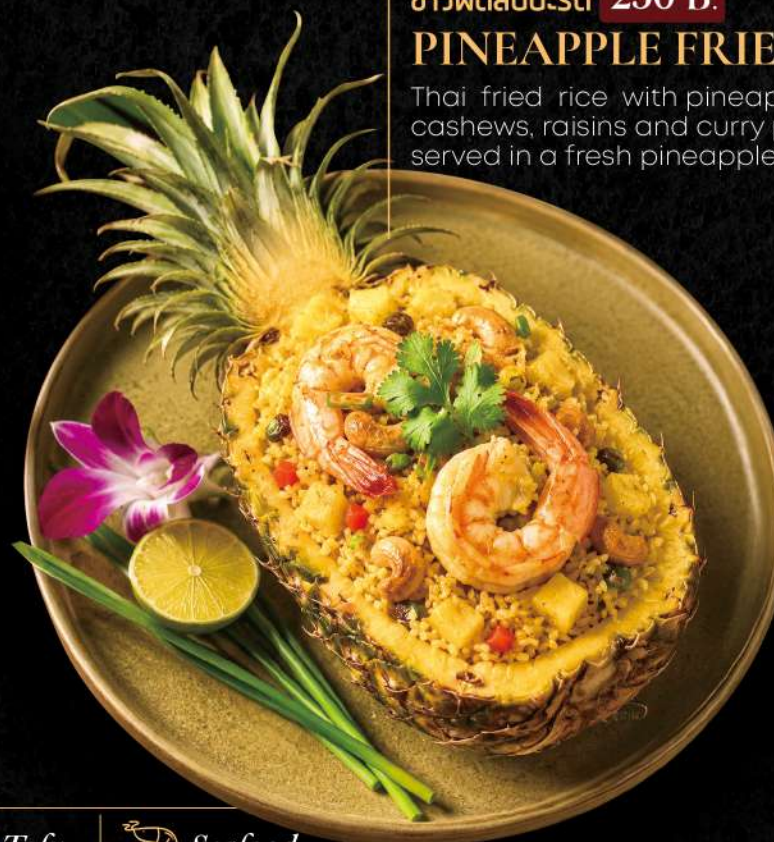
## PAD THAI 250 B.

Traditional stir-fried rice noodles with bean sprouts, chives, egg and our house-made tamarind sauce.

ข้าวผัดสับปะรด 250 B.

## PINEAPPLE FRIED RICE

Thai fried rice with pineapple, cashews, raisins and curry powder, served in a fresh pineapple.



Protein Options:



Chicken



Beef



Tofu



Seafood

# THAI FAVORITES

Beloved Classics & House Specialties

*Protein Options:*



กุ้งผัดเม็ดมะม่วง

## GOONG PAD MED MAMUANG 320 B.

Stir-fried prawns with roasted cashew nuts, onions, bell peppers and a savory house sauce. A colorful Thai favorite with gentle sweetness and crunch.

ไก่ผัดเม็ดมะม่วง

## GAI PAD MED MAMUANG 250 B.

Tender chicken stir-fried with roasted cashew nuts, onions, bell peppers and a savory house sauce.



กุ้งผัดเปรี้ยวหวาน

## GOONG PAD PIAO WAN 320 B.

Prawns stir-fried in Thai sweet and sour sauce with pineapple, tomato, cucumber, onion and bell peppers.

ไก่ผัดเปรี้ยวหวาน

## GAI PAD PIAO WAN 250 B.

Chicken stir-fried in Thai sweet and sour sauce with pineapple, tomato, cucumber, onion and bell peppers.



# PASTA



เพตทูชินีอัลเฟรโดหุ้ง  
**SHRIMP ALFREDO 450 B.**

Creamy fettuccine tossed in rich parmesan Alfredo sauce and topped with succulent grilled shrimp.

สปาเกตตีคาร์บอนารา

**SPAGHETTI CARBONARA 360 B.**

Classic Roman-style pasta with crispy bacon, parmesan cheese and black pepper.



สปาเกตตีอาราเบียตต้าหุ้ง

**ARRABBIATA SHRIMP 450 B.**

Spaghetti tossed in spicy tomato sauce with garlic, chili and succulent grilled shrimp.



เพตทูชินีอัลเฟรโดหุ้ง  
**THAI PESTO 450 B.**  
**CRISPY SHRIMP**

Golden crispy shrimp served over spaghetti coated in our signature Thai basil pesto.



# MAIN COURSES

ริบอายสตีค

## RIBEYE STEAK

(250g) 950 B.

Juicy ribeye steak grilled to perfection and served with our house signature sauce, pepper sauce and grilled vegetables.



พิกานย่าสตีค

## PICANHA STEAK

(250g) 750 B.

Premium picanha grilled to perfection and served with our house signature sauce, chimichurri sauce and grilled vegetables.



ชีสเบอร์เกอร์

**CHEESE BURGER (200g Beef Patty) 450 B.**

200g grilled beef patty topped with melted cheddar cheese, lettuce, tomato, pickles and our special sauce. Served with golden fries.

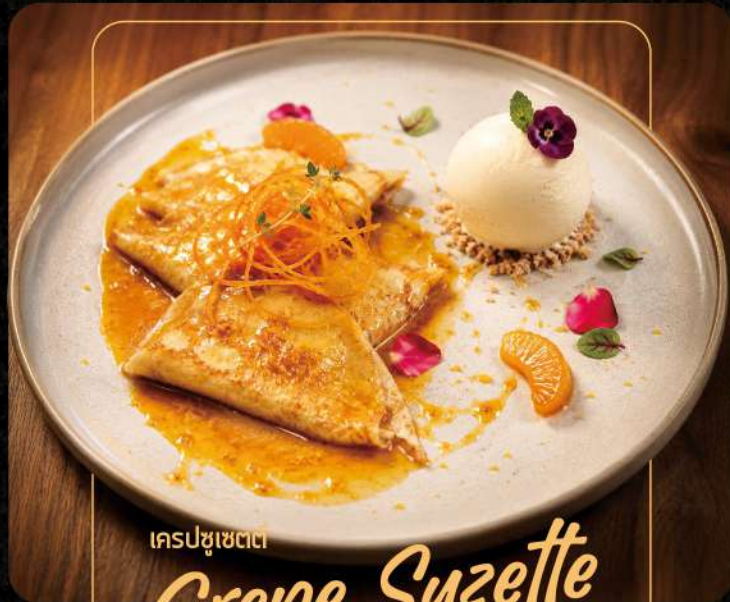


คลาสสิกเบอร์เกอร์

**CLASSIC BURGER 380 B.**

# DESSERTS

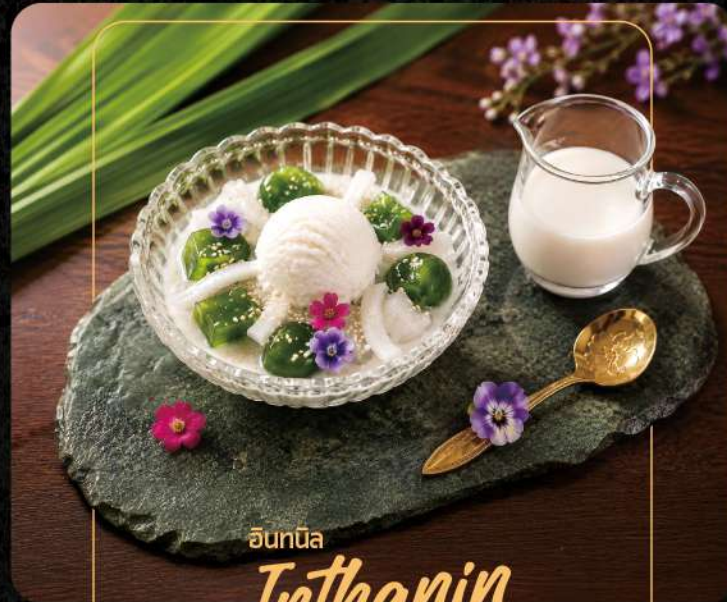
Sweet Conclusions & Perfect Endings



เครปซูเซตต์

## Crepe Suzette

Delicate French crepes served in warm orange butter sauce with notes of citrus and caramelized sweetness. A timeless classic and elegant finish to your dining experience.



อินทนิล

## Inthanin

Traditional Thai pandan dumplings served in fragrant coconut milk, delicately sweet and beautifully refreshing.



ข้าวเหนียวมะม่วง

## Mango Sticky Rice

Sweet coconut sticky rice served with ripe mango and creamy coconut sauce.



ไอศกรีม

## Ice Cream

Coconut  
Vanilla  
Chocolate

# ADD-ONS & SIDES

*The Perfect Complement to Any Dish*

ข้าวหอมมะลิ

## JASMINE RICE

50 B.

Steamed fragrant Thai jasmine rice.

มันบดมันหวาน

## SWEET POTATO PUREE

150 B.

Smooth and velvety sweet potato puree.

มันบด

## MASHED POTATOES

150 B.

Creamy whipped potatoes finished with butter.

มันฝรั่งอบ

## BAKED POTATO

150 B.

Oven-baked potato served with butter and sour cream.

มันฝรั่งทอด

## FRENCH FRIES

150 B.

Golden crispy fries, lightly seasoned.

ผักย่าง

## GRILLED VEGETABLES

150 B.

Seasonal vegetables lightly seasoned and grilled.

ไข่ดาว

## FRIED EGG

50 B.

Crispy-edged sunny-side-up egg.

ไข่เจียว

## OMELET

100 B.

Fluffy Thai-style omelet cooked until golden.

## THANK YOU FOR DINING WITH US.

We hope to welcome you again soon.

*All prices are inclusive of 10% service charge and 7% VAT.*

All images are for illustrative purposes only. Actual presentation may vary.

ภาพอาหารใช้เพื่อประกอบการนำเสนอเท่านั้น การจัดเสิร์ฟจริงอาจแตกต่างจากภาพ



Contemporary Thai & Euporean Cuisine