

## CHEF MARC'S TASTE OF TALAY

Chef Marc will prepare a family style menu for your entire table featuring Talay's signature dishes. We can adjust the level of heat based on your preference and accommodate any dietary restrictions. 1,900 per person

### TO START เร็วๆนอย

-  **Thai Ceviche / Phla / ปลาหอย 355**  
Chocolata clams, lemongrass, kaffir lime, cucumber Thai chili paste, crispy garlic
-  **Yellowfin Crudo / Yum Ta-Crai Tuna / ยำตะไคร้ 425**  
Lime-chili-lemongrass dressing, cucumber onion, tomato, cilantro
-   **Mushroom Salad / Larb Hed / ลาบเห็ด 310**  
wok charred mushrooms  
chili powder, mint, basil, crispy garlic, shallot
-  **Charcoal Grilled Satay Prawns / สะเต๊ะ 400**  
Pickled cucumber and my Mom's peanut sauce
-  **Crispy Pork / Moo Tod Kluk Fhun / หมดคลุกฝน 425**  
Deep-fried pork belly, spicy tamarind glaze  
Siam herb salad, toasted rice and chili powder
-   **Smoked Fruits Salad / Yum Pon La Mai / ยำผลไม้ 375**  
Tropical fruits, grilled pineapple and toasted almonds  
chili garlic white soy dressing
-  **Drunken Duck Salad / Isan Larb Ped / ลาบเป็ด 425**  
Spicy duck & Thai herb, kaffir lime, chili flakes, rice powder, garlic chip / Side of sticky rice
- Octopus on Fire / Pla Muk / ปลาหมึกย่าง 480**  
Wood grilled octopus, soy, chili lime sauce  
-  **Lobster Salad / Yum Ka-Ti / ยำกะทิ 465**  
Wood grilled lobster, Makrut coconut milk, mango, Thai herbs, crispy rice, shallot
- Thai Dumplings / Kha-Nom Jeab / ขนมจีบ 465**  
Thai marinated pork and shrimp dumplings, rice vinegar chili, soy dipping sauce, crispy garlic

### SOUPS ซุป

-  **Tom Kha Hed / ตมขาเห็ด 285**  
Mushroom coconut soup, galangal, lemongrass tomato, kaffir lime & chili oil
-  **Tom Yum Goong / ตมยำกุ้ง 340**  
Hot sour shrimp soup, chili, lemongrass, kaffir lime, galangal, cilantro

### CURRY แกง

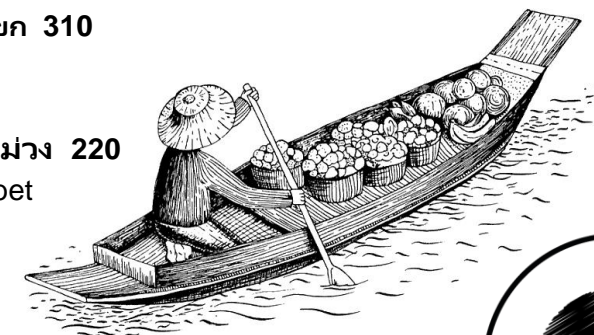
-   **Lobster Curry / Gaeng Kua / แกงคั่ว 710**  
Wok fried local lobster tail, Surat-Thani spicy dry curry lemongrass, basil, green bean, toy box peppers
-  **Lamb Massaman Curry / แกงมัสมั่น 665**  
Braised lamb shank, coconut, pickled stone fruit, charcoal-grilled sweet potato, crispy shallot, peanuts
-  **Sour & Spicy Totoaba Curry / Geang Som Tai / แกงส้มใต้ 630**  
Southern curry broth, roasted watermelon radish heirloom carrots, grapefruit, local greens
-   **Veggie Green Curry / Gaeng Keaw Wan / แกงเขียวหวาน 515**  
Wood grilled organic vegetables in green coconut curry fried basil & crispy shallots
-  **Scallops Coconut Curry / Geang Ka-Ti / แกงกะทิ 620**  
Wood grilled pineapple, Thai basil, Makrut leaves, lemongrass oil

### MAIN จานหลัก

-  **Pad Thai Shrimp / ผัดไทย 560**  
Wok stir-fried flat rice noodle with Baja shrimp, egg tamarind chili sauce, bean sprouts, peanuts, lime
-   **Khao Soi Spicy Crab Noodle / ชาวซอยป 560**  
Northern style egg noodle with crab curry broth, fried soft sell crab pickled mustard greens, cilantro, shallot, crispy noodle
-  **Stir Fried Skirt Steak / Pad Ka Pao / ผัดกะเพรา 630**  
Garlic skirt steak, soy sauce and bird's-eye chili glaze, fried basil
-  **Fish in Banana Leaf / Pla Nun / ปลานึ่งมะนาว 630**  
Steamed Seabass in banana leaves with miso & ginger
- Marc's Fried Chicken / Gai Tod Hat Yai / ไก่ทอด 580**  
Half organic chicken marinated in cumin, cilantro, garlic and shallot Sriracha sweet chili glaze, pickled cucumber

### THAI SWEETS ขนมหวาน

- Thai Tea Popsicle / I-Tim / ไอติมชาไทย 180**
- Market Style Coconut Ice Cream / I-Tim Ka-Ti / ไอติมกะทิ 180**  
With Thai traditional toppings
- Fried Banana / Kruey Tod / กลวยแขก 310**  
Coconut Cardamom Ice Cream
- Mango Sticky Rice / ข้าวเหนียวมะม่วง 220**  
Coconut cream, pandan leaves sorbet



# WINE LIST รายชื่อไวน์

## BUBBLES MAKE ME DIZZILY HAPPY – 375 ml

ADAMI, Brut, Valdobbiadene - Prosecco D.O.C.G, Italy, NV

TAITTINGER, Brut “La Française”, Reims, France NV

TAITTINGER, Brut, Rosé, *Reims, France* NV

GLASS BOTTLE

868

957 1, 683

1,196 2, 303

## WHITE WINE

### CITRUS & REFRESHING

2017 WEINGUT KNOLL, “Federspiel”, Grüner Veltliner, Wachau DAC, Austria

2018 DE COTE, “Inédito”, Viognier Albariño, Ezequiel Montes, México

2, 037

490 1, 594

### AROMATIC & FLORAL

2019 ENATE, Gewürztraminer, D.O. Somontano, Spain

2019 PAZO DE LUNA, Viognier, *Villa de Arista, S.L.P., México*

2019 VALLE DE TINTOS, Chenin Blanc, *Valle de Guadalupe, B.C., México*

2016 YVES CUILLERON, “Les Vignes d’á Côte”, Viognier, Rhône Valley, France

400 1, 639

1, 727

479 1, 949

2, 170

### PLAYFUL & RICHER

2019 EMEVE, “Isabella”, Chardonnay – Sauv. Blanc, Valle de Guadalupe, México

2019 RUDOLF FÜRST, Pur Mineral, Riesling, Trocken, VDP, Franken, Germany

2019 CHATEAU DE BELÁ, Riesling, Storovo Region, Slovakia

2018 RUTHERFORD RANCH, Chardonnay, *Napa Valley, U.S.A.*

400 1, 639

3, 188

2, 923

656 2, 568

## ROSÉ

2019 LAUS, Syrah - Garnacha, Las Almunietas, Spain

2019 CORONA DEL VALLE, Grenache, Valle de Guadalupe, México

305 1, 240

1, 594

## RED WINE

### LIGHT & RELAXING

2017 SCHUG, Pinot Noir, Sonoma County, California, USA

2017 LA LOMITA “PAGANO”, Grenache, *Valle de Guadalupe, México*

2018 SANTO VINO, Tempranillo - Nebbiolo, Valle de Guadalupe, México

610 2, 347

2, 746

1, 506

### CHATting & EASY GOING

2018 ENCINILLAS “MEGACERO”, Merlot - Shiraz, *Valle de Encinillas, México*

2019 ALTAVISTA PREMIUM, Malbec, Mendoza, Argentina

603 2, 480

1, 949

### BIGGER & OPULENT

2015 VALLE DE TINTOS, Cabernet Sauvignon, Valle de Guadalupe, México

2016 NAPA CELLARS, Cabernet Sauvignon, *Napa Valley, California USA*

645 2,568

833 3,100

## WINE FLIGHT

Select 3 of your favorite wines by the glass to perfectly pair the different flavors of our menu throughout your experience. 3oz per wine / \$650 MXN

# THAI BEER เบียร์ 195

Singha | Chang Classic

# DOMESTIC BEER เบียร์ 155

Bohemia Vienna | Modelo Especial | Negra Modelo

Corona Extra | Corona Light | Pacífico | XX Lager | XX Amber

# COCKTAILS ค็อกเทล 465

## ARAKSA THAI TEA

Abasolo Whisky | Lemongrass | Thai Tea | Lemon | Soda water

## SPICY SIAM SUNRISE

Belvedere Vodka | Tamarind | Ancho Reyes Liqueur | Passion fruit | Lime | Chile syrup

## TUK TUK

Gin Diega Rosa | Vermouth Bianco | Raspberries | Ginger Syrup | Coconut Water

## BANGKOK COLADA

Malibu Rum Infused with Spices | Nixta Liqueur | Roasted Pineapple | Coconut Milk

## NONHABURI

Belvedere Vodka | Pineapple | Ginger | Cilantro | Lime | Soda Water

## MEXA PHUKET LYCHÉE

Mezcal Gin Gracias a Dios | Lychee Liqueur | Lime | Ginger | Sugar

# MOCKTAILS ม็อกเทล 151

## REFRESHMENT

Cucumber | Mint | Lime | Agave Syrup | Frozen

## WATERMELON TEMPTATION

Watermelon | Passion Fruit | Mint | Rosemary Syrup

## MANGO CHAMOY

Mango | Orange Juice | Chamoy

## STRAWBERRY – BASIL

Basil | Strawberry | Agave Syrup | Soda Water | Lemon



@talayrestaurant



Prices quoted in Mexican pesos include 16% vat and are subject to a 15% service charge