



Be it in Singapore, Bangkok, London or Pataras all over Asia and Europe, we seek to offer the best Thai culinary experience: well-crafted, refined, delicious, and authentically unique. We curate our Singapore menu to present diners with the opportunity to enjoy Thai cuisine in all diversity. From various flavours, cooking styles and traditional influences, diners can bask in a holistic experience to celebrate the richly distinctive characters of various indigenous Thai dishes.

We pride ourselves in recreating authentically unique Thai flavours and acquainting diners with the true roots of our cuisine through the use of various seasonal produce and fresh ingredients. Our authentically unique food philosophy inspires and propels us to create innovative and playful interpretations of our culinary legacy.

We hope that this exquisite selection of Thai dishes we have curated will indulge your adventurous palate. Bon Appétit!

"Cooking is an art that comes straight from the heart. To turn a simple dish into quelque delice, simply add 'Love' from start to finish."


Patara Sila-On



4. PORPIA PAK AR



10. GUAY TIEW MUAN



8. JANG LORN GOONG



2. CHOR MUANG



1. PATARA PREMIUM



STARTERS

1. ภัทราพรีเมียม  PATARA PREMIUM (for two persons)
前菜拼盘：泰式沙爹(鸡肉), 烤虾饼, 泰式烤鸭卷
Patara signature starters:
Chicken Satay, Jang Lorn Goong, porpia ped, porpia pak ar and chor muang.
2. ช่อม่วง  CHOR MUANG 鸡肉花形蒸饺
Handcrafted flower dumplings with caramelised chicken, sweet turnip and peanut filling*
3. ทอดมันปลา  TOD MUN PLA 泰式炸鱼饼
Red curry fish cakes with kaffir lime leaves and sweet basil, served with cucumber salsa and sweet chilli sauce, topped with crushed peanuts *
4. ปอเปี๊ยะปากอ้า PORPIA PAK AR 泰式玉米饼
Crispy Thai tacos with minced chicken, prawns, tofu and beanspouts
5. ข้าวตังหน้าตั้ง KHAO TANG 酥脆米饼佐特制鲜虾鸡肉椰汁酱
Crispy Thai rice crackers accompanied with simmered minced chicken and prawns dip
6. สะเต๊ะไก่และกุ้ง SATAY DUO 泰式沙爹 (鸡肉、鲜虾)
Char-grilled prawns and chicken marinated in coconut cream curry, served with peanut sauce and cucumber salsa *
7. ไก่ห่อใบเตย GAI HOR BAI TOEY 班兰叶裹炸鸡块
Fried honey-marinated chicken wrapped in pandan leaves, served with Thai sweet chilli sauce
8. แจงลอนกุ้ง JANG LORN GOONG 烤虾饼
Grilled prawn cakes on lemongrass sticks, served with sweet chilli dip*
9. ปอเปี๊ยะเป็ด PORPIA PED 泰式烤鸭卷
Shredded duck wrapped with leek, corn and five-spice, served with herbed prune sauce
10. ก๋วยเตี๋ยวม้วน GUAY TIEW MUAN 泰式春卷裹伊比利亚猪肉
Rice noodles rolls stuffed with grilled iberico pork, cucumber, carrot and iceberg lettuce

11. YUM MAMUANG PUUNIM



12. SOM TUM



17. POH TAAK TALAY



15. YUM MAFUANG NUAPUU



SALADS

11. ยำมะม่วงปูนิมทอด

👉 YUM MAMUANG PUNIM 酥炸软壳蟹搭配泰式芒果沙拉
Lightly battered soft shell crab with a salad of crispy, julienned mango, roasted julienned coconut, cashews and crispy shallots * *

12. ส้มตำไทย

👉 SOM TUM 香辣青木瓜沙拉佐虾米
Spicy green papaya salad with dried prawns * **

13. ยำส้มโอกุ้งสด

YUM SOM-O 鲜虾柚子沙拉佐特制香茅辣酱
Fresh pomelo and prawns salad tossed with lemongrass and chilli jam dressing **

14. ยำวุ้นเส้นทะเล

YUM WOONSEN 泰式海鲜冬粉沙拉
Thai style seafood salad with glass noodles and Japanese seaweed **

15. ยำมะเฟืองเนื้อปู

YUM MAFUANG NUAPUU 鲜蟹肉沙拉佐特制辣椒芝麻酱
Hand-picked crab meat salad with starfruits and Thai aubergine, served with chilli jam and sesame dressing *

SOUPS

16. ต้มยำกุ้ง

👉 TOM YUM GOONG 鲜虾东炎汤 (一碗)
Authentic hot and sour soup with prawns flavoured with Thai herbs, mushrooms and slices of young coconut meat **

17. โปะแตกทะเล

POH TAAK TALAY 酸辣海鲜清汤 (一碗)
Spicy and sour clear seafood soup, with hot basil and kaffir lime leaves **

18. ต้มข่าลิ้นอบสเตอร์

👉 TOM KHA LOBSTER 椰浆鲜龙虾浓汤 (一碗)
Lobster and galangal in mild coconut cream soup *

19. ต้มข่าไก่

TOM KHA GAI 椰浆鸡肉南姜浓汤 (一碗)
Chicken and galangal in silken, herb-infused, coconut cream soup *

20. ต้มจืดเต้าหู้หมูสับ

TOM JEUD MOO SUB 猪肉碎、豆腐、冬粉清汤 (一碗)
Clear soup with minced pork, tofu and glass noodles



28. SEEKRONG MOO YANG



23. GAI YANG KHAMIN



21. NUA YANG



29. SEEKRONG GAE

MEAT & POULTRY

21. เนื้อย่าง

🍴 NUA YANG 香烤300日穀物饲养牛柳佐罗王子酱
Grilled 300 days grain-fed Australian beef tenderloin served with spicy tamarind sauce *

22. เนื้อพริกไทยดำ

NUA PRIK THAI DUM 黑胡椒炒澳大利亚牛柳搭配芦笋
Australian beef tenderloin sauteed in black pepper sauce, served with asparagus and garlic chips *

23. ไก่ย่างขมิ้น

🍴 GAI YANG KHAMIN 泰式香烤童子鸡
Grilled spring chicken marinated with tumeric and Thai herbs, served with chilli coriander sauce

24. ไก่ผัดเม็ดมะม่วงหิมพานต์

GAI MED MAMUANG 香炒鸡柳
Stir-fried chicken tenderloin with cashew nuts and spring onions *

25. ไก่กะเพรา

GAI GAPRAW 自制香炒鸡肉佐辣椒罗勒
Stir-fried chicken with chilli and crisp basil **

26. หมูอบน้ำมะพร้าว

🍴 MOO OB NAM MAPRAO 椰汁焖五花肉
Slow braised pork belly with fresh coconut juice

27. ปีกไก่สอดไส้

香料腌鸡翅
PEEK GAI SOD SAI
Herb-marinated stuffed chicken wings with fragrant lemongrass rings

28. ซีโครงหมูย่าง

SEEKRONG MOO YANG 腌烤排骨佐搭蜂蜜姜釉
Grilled and marinated pork ribs with honey and ginger glazing *

29. ซีโครงแกะย่างตะไคร้

SEEKRONG GAE 香煎羊排搭配烤糯米饼
Pan-seared lamb rack marinated in lemongrass, served with glutinous rice pancake



30. FRESH BOSTON LOBSTER
with egg noodles and black pepper sauce.



36. TALAY PRIK PHAO



31. SEABASS
with sweet fish sauce accompanied
with green mango salad.*



30. ล็อบสเตอร์

- ผัดพริกไทยดำ
- ผัดแกงเขียวหวาน
- ผัดผงกะหรี่
- ผัดพริกแกงแดง
- ผัดฉ่ำ
- ต้มยำ

4 FRESH BOSTON LOBSTER 新鲜波士顿龙虾
(choice of cooking method) (请选择烹煮方式)

- Sautéed in black pepper sauce 佐黑胡椒酱
- Sautéed in green curry sauce * 佐绿咖喱酱
- Sautéed in yellow curry sauce with onions and celery 佐黄咖喱酱搭配葱头与芹菜
- Sautéed in wild ginger and fresh peppercorn sauce 佐姜丝胡椒子酱
- Sautéed in kafir lime and red curry sauce 佐青柠与红咖喱酱
- Chef Noom's lobster panang thermidor 佐泰式帕囊咖喱与蛋黄

All dishes are served with a choice of egg noodles or your choice of jasmine rice, brown rice or sticky rice
可选择鸡蛋面, 茉莉香米, 糙米或糯米饭

31. ปลากระพง

- นึ่งมะนาว
- นึ่งซีอิ๊ว
- ทอดน้ำปลา

WHOLE SEABASS 鲈鱼

- In lime, garlic and chilli broth ** 搭配青柠、蒜头与辣椒酱汤
- With superior soy sauce, shiitake mushrooms and ginger 搭配上等酱油、香菇与姜片
- With sweet fish sauce accompanied with green mango salad 搭配青木瓜沙拉佐香甜鱼露

32. ปลาเก๋า

- ทอดสามรส
- ทอดซอสตะไคร้

WHOLE GROUPER 石斑鱼

- Savoury sweet and spicy sauce 佐甜辣酱
- In lemongrass sauce. 佐香茅酱

33. กุ้ง

- ย่างตะไคร้
- จู๊ฉี่

GRILLED PRAWNS 香烤鲜虾

- With lemongrass seafood sauce. 佐香茅海鲜酱
- In sizzling chuchee sauce. * 佐香浓红咖喱酱

34. ปลาหมึก

- ผัดไข่เค็ม
- นึ่งมะนาว

SQUID 墨鱼

- Stir-fried with salted egg 佐咸蛋酱
- Steamed with lime and chilli-coriander sauce ** 蒸青柠与辣椒香菜

35. กุ้งและปูอบวุ้นเส้น

GOONG PUU OB WOONSEN

Baked tiger prawns and crab meat in claypot with glass noodles, ginger and spring onions
砂煲搭配鲜虾与冬粉、青葱与姜

36. ทะเลผัดพริกเผา

TALAY PHAD PRIKPAO

Stir-fried mixed seafood with spicy Thai herbs and chilli jam *
香炒什锦海鲜佐泰式辣味香料

37. กุ้งผัดหน่อไม้ฝรั่ง

GOONG PHAD NORMAI

Stir-fried king prawns with asparagus, mushrooms and carrot
香炒鲜虾与芦笋、蘑菇、萝卜



39. GANG KIEW WAN NUA



40. MASSAMAN GAE



44. GANG MALA

CURRIES

38. แกงแดงไก่
GANG DANG GAI 鸡肉椰奶红咖喱搭配竹笋与小茄子
Chicken in red curry with coconut milk, bamboo shoots and baby eggplants *
39. แกงเขียวหวานเนื้อ
พริกชี้ฟ้า
GANG KIEW WAN NUA 牛胫佐泰式绿咖喱搭配甜罗勒与指天椒
Classic Thai beef shin in green curry with sweet basil and bird's eye chilli **
40. มัสมั่นแกะ
MASSAMAN GAE 新西兰羊柳佐马玛莎曼咖喱与莲子
New Zealand lamb massaman curry with lotus seeds
41. แกงเผ็ดเปิดอย่างผลไม้
GANG PHED PED YANG
Roasted duck breast in red curry, served with tropical fruits and Thai herbs
红咖喱搭配香烤鸭胸肉佐热带水果与泰式香料
42. แกงฮังเลหมูสามชั้น
GANG HUNG LAY 五花肉炖北泰式咖喱
Slow-braised pork belly in Northern Thai style Hung Lay curry sauce
43. พะแนงเนื้อย่าง
PANANG NUA YANG 香烤澳大利亚牛腩佐帕囊咖喱
Grilled Australian beef sirloin in aromatic panang curry sauce *
44. แกงคั่วมะระกุ่มสด
GANG MALA 鲜虾搭配苦瓜佐红咖喱
Red curry with prawns and bittergourd

VEGETARIAN MENU

STARTERS

45. ของทอดเจ PORPIA JAY 酥炸春卷搭配香芋、白果与泰式香料
An assortment of crispy spring rolls with Thai herbs, taro and ginkgo fillings
46. ของนึ่งเจ KHONG NUNG JAY 泰式蒸饺裹韭菜与香菇陷
Steamed dumplings with chives and mushroom filling
47. สะเต๊ะเต้าหู้เห็ดโคน SATAY HED & TOFU 泰式豆腐与香菇沙爹
Succulent tofu and mushroom satay with aromatic peanut sauce and cucumber salsa *
48. ยำมะม่วงเต้าหู้กรอบ 4 YUM MAMUANG 香辣青芒果沙拉佐香蒜与炒辣味豆腐
Spicy green mango salad with crispy garlic and chilli tofu *
49. ทอดมันข้าวโพด KAFFIR CORN FRITTERS 泰式酥炸玉米饼
Sweet corn cakes with hint of curry paste and kaffir lime *

SOUPS

50. ต้มข่าเห็ด TOM KHA HED 椰浆香菇浓汤
Creamy coconut soup with mushrooms
51. ต้มยำเห็ด 4 TOM YUM HED 什锦鲜蔬与香菇东炎汤
Classic tom yum soup with vegetables and mushrooms **
52. ซุปผัก SOUP PHAK 什锦鲜蔬清汤
Clear broth with mixed vegetables

MAIN COURSES

53. เต้าหู้ทอดซอสสามรส 4 TOFU SAMROD 酥炸豆腐佐辣椒罗望子酱
Deep-fried beancurd with chilli-tamarind sauce
54. เต้าหู้ผัดพริกไทยดำ TOFU PRIKTHAI DUM 香炒豆腐佐黑胡椒酱
Stir-fried beancurd with black pepper sauce
55. เต้าหู้ฉ่ำซีอิ๊ว TOFU SEE-AEW 香炒豆腐搭配香菇佐酱青
Beancurd stir-fried with shiitake soy sauce
56. ไก่เจผัดกะเพรา GAI JAY KRAPAO 香炒素鸡肉佐香蒜、辣椒与九层塔
Sautéed mock chicken with garlic, chilli and crisp basil *
57. เต้าหู้อบหม้อดินเจ TOFU OB MOR DIN JAY 砂煲豆腐与鲜蔬
Claypot tofu and vegetables with ginger and spring onions
58. แกงเขียวหวานเต้าหู้เห็ด 4 GANG KIEW WAN HED 绿咖喱搭配香菇、豆腐与什锦鲜蔬
Green curry with mushrooms, tofu and assorted vegetables **
59. แกงแดงผักรวม 4 GANG DANG PHAK 红咖喱搭配什锦鲜蔬与香菇
Red curry with assorted vegetables and mushrooms

VEGETABLES

60. ผัดผักบุ้งไฟแดง PHAD PHAK BUNG FAI DAENG (V) 香炒空心菜佐香蒜与辣椒 (V)
Stir-fried morning glory with garlic and chilli *
61. ผักนึ่งผัดกะปิ ๔ PHAD PHAK BUNG KAPI 香炒空心菜佐虾酱与辣椒
Stir-fried morning glory with shrimp paste and chilli
62. ผัดมะเขือยาว PHAD MAKHUA YAO (V) 泰国茄子炒辣椒与九层塔 (V)
Stir-fried Thai aubergine with chilli and hot basil leaves
63. บรอกโคลีเห็ดหอม BROCCOLI PHAD HED (V) 花椰菜炒香菇 (V)
Stir-fried broccoli with shiitake mushrooms
64. ผัดคะน้าจีนหมูกรอบ KHANA MOO GROB 芥兰炒烧肉
Stir-fried Chinese kai lan with roasted pork
65. ผัดหน่อไม้ฝรั่ง NORMAI FARANG (V) 美国绿芦笋炒小胡萝卜佐蘑菇酱 (V)
Stir-fried US green asparagus with fresh baby carrots and mushroom sauce
66. ผัดผักรวมมิตร PHAD PHAK RUAM (V) 什锦鲜蔬炒蘑菇酱 (V)
Stir-fried mixed vegetables with mushroom sauce



70. PHAD THAI
with prawns.*



74. KHAO OB MAPRAO



68. KHAO PHAD SAPPAROD
with seafood.*

RICE & NOODLES

67. ข้าวผัดปู

KHAO PHAD PUU 蟹肉炒饭佐青葱
Fried rice with crabmeat and spring onions

68. ข้าวผัดสับปะรด

- ผัก
- ทะเล

KHAO PHAD SAPPAROD 凤梨炒饭
Pineapple fried rice
- with vegetables * (V) 搭配时蔬 (V)
- with seafood * 搭配海鲜

69. ข้าวผัดหน้าเลียบ

BLACK OLIVE FRIED RICE 鸡肉橄榄炒饭
Black olive fried rice with chicken, served with fresh chilli, lime, shallots and cashew nuts *

70. ผัดไทย

- ผัก
- กุ้ง

PHAD THAI 泰式炒面
Thai style fried noodles
- with assorted vegetables * (V) 搭配时蔬 (V)
- with prawns * 搭配鲜虾

71. ข้าวสวย

KHAO HOM MALI 白饭
Thai jasmine rice

72. ข้าวกล้อง

KHAO KLONG 糙米饭
Brown rice

73. ข้าวเหนียว

KHAO NIEW 泰式糯米饭
Sticky rice

74. ข้าวอบมะพร้าวอ่อน

KHAO OB MAPRAO 特制椰浆饭
Roasted coconut rice with smoked coconut water

80. MOR KANG DURIAN



75. MANGO STICKY RICE



81. DESSERT PLATTER



DESSERTS

75. ข้าวเหนียวมะม่วง MANGO STICKY RICE 泰国芒果搭配香甜糯米饭
Thai fragrant mango with sweet coconut rice *
76. ข้าวเหนียวทุเรียน DURIAN STICKY RICE 榴莲搭配香甜糯米饭
Durian with sweet coconut rice
77. ทับทิมกรอบรวมมิตร TAB TIM KROB 泰式经典红宝石甜汤
Thai style crunchy water chestnut and sago in coconut milk
78. ก๋วยเตี๋ยวน้ำผึ้งกับไอศกรีม KLUAY THOD 酥炸香蕉搭配冰淇淋
Golden-fried honey banana with ice cream
79. ชอคโกแลตลาวากับพริกสด CHOCOLATE LAVA 辣味巧克力熔岩蛋糕
Chilli chocolate lava cake
80. ขนมหม้อแกงทุเรียน MOR KANG DURIAN 泰式榴梿蛋糕搭配椰子/香草冰淇淋
Baked Thai style durian cake with a choice of coconut or vanilla ice cream
81. ของหวานรวมหลายกรรณ DESSERT PLATTER (for two persons) 甜点拼盘 (两人份)
An assortment of Patara desserts
82. ไอศกรีมรสต่าง ๆ ICE CREAM 冰淇淋
Selection of premium ice cream

GLOBAL BRANCHES

BANGKOK

375 Soi Thonglor 19, Sukhumvit 55,
Bangkok 10110 Thailand
Tel: +66 2185 2960-1
pataramanager@snpfood.com

BEIJING

6th Fl., Jinbao Place, 88 Jinbao Street,
Dongcheng, Beijing, P.R.C.
Tel: +86 108 522 1678
infopatarabeijing@qq.com

SINGAPORE

Level 3, Tanglin Mall,
Singapore 247933
Tel: +65 6737 0818
mail@createries.com

GENEVA

Quai du Mont-Blanc 13
1201 Geneva, Switzerland
Tel: +41 22 731 5566
email@patara-geneve.ch

VIENNA

etersplatz 1
A-1010 Wien, Austria
Tel: +43 1 997 1938-0
email@patara.at

LONDON

FIZROVIA

5A Berners Street,
London W1T 3LF
Tel: +44 207 580 9923
infobern timers@pataralondon.com

KNIGHTSBRIDGE

9 Beauchamp Place,
London SW3 1NQ
Tel: +44 207 581 8820
infoknightsbridge@pataralondon.com

OXFORD CIRCUS

7 Maddox Street,
London W1S 2QB
Tel: +44 207 499 6008
infooxford@pataralondon.com

SOHO

15 Greek Street,
London W1D 4DP
Tel: +44 207 437 1071
infosoho@pataralondon.com

SOUTH KENSINGTON

181 Fulham Road,
London SW3 6JN
Tel: +44 207 351 5692
infofulham@pataralondon.com

HAMPSTEAD

82A Hampstead High Street,
London NW3 1RE
Opening in April 2016