



As the lotus blooms, to give the beauty of its splendour, the noble lady weaves magic into her culinary fare.

Thanying (the noble lady) first set her dainty feet on the island of Singapore in 1988, bringing with her the rich and exquisite fare fit for the royal court and the graceful service that is distinctly Thai.

At Thanying, we endeavour to relive the culinary past when only the most exquisite morsels were prepared and presented with the pomp and richness deserving of royalty.

We hope you will be delighted!

CHEF'S   
RECOMMENDATIONS



10 เมียงปลาทอด  
Miang Pla Tod (8 pieces)  
酥炸鱼包莲花瓣 (8个)

## CHEF'S RECOMMENDATIONS

3 ทอดมันข้าวโพด เจ

Tawd Mun Kaopod  
香炸甜玉米饼

Deep-fried Sweet Corn Cake served with  
Cucumber and Sweet Sauce

\$20

10 เมี่ยงปลาทอด

Miang Pla Tod (8 pieces)  
酥炸鱼包莲花瓣 (8个)

Deep-fried Seabass paired with Herbs  
wrapped in Lotus Petal and served with  
Two Type of Sauces

\$22

4 ข้าวตังหน้าตั้ง

Khao Tang Na Tang  
泰式米饼锅巴

Mixed Minced Chicken and Prawns with  
Coconut Milk served with  
Special Thai Rice Crackers

\$20

13 ทอดมันกุ้ง

Tawd Mun Goong (4 pieces)  
黄金虾饼 (4个)

Deep-fried Minced Prawn mixed with  
Thai Herbs and served with  
Plum Sauce

\$26

7 ยำส้มโอ

Yam Som Oh  
柚子色拉

Pomelo Salad tossed with Chicken,  
Prawns, Roasted Coconut, Chilli Paste  
and Lime Sauce

\$20

15 ยำหอยเชลล์ย่าง

Yam Hoy Shell Yarng  
烤扇贝色拉

Seared Scallop with Thai Chilli Paste Dressing

\$28

8 ปีกไก่สอดไส้

Peek Gai Sod Sai (4 wings)  
香炸填鸡翅 (4只)

Boneless Chicken Wing stuffed with  
Minced Chicken and Thai Herbs

\$26

18 ต้มยำกุ้ง

Tom Yam Goong  
冬炎虾汤

Thai Spicy Prawn Soup with Mushrooms,  
Kaffir Lime Leaf, Lemongrass and  
a hint of Chilli

\$13



51 ไช้เจียวเนื้อปู  
Kai Jiaw Nuer-Poo  
蟹肉炸蛋

## CHEF'S RECOMMENDATIONS

25 แกงเขียวหวาน ไก่ หรือ หมู  
Gaeng Keow Wahn Gai or Moo  
青咖喱鸡肉或猪肉

Thai Green Curry with Chicken or Pork

\$20

44 ปลากระพงนึ่งมะนาว  
Pla Krapong Nuengmanao  
泰式青柠蒸鲈鱼

Steamed Seabass with Special Lime and  
Chilli Sauce

\$42

35 มัสมันขาแกะ  
Massaman Kaeh  
玛莎曼羊肉咖喱

Aromatic Curry with Lamb Shank, Onions  
and Potato

\$32

48 ปลาปลาแซลมอนย่าง  
Pla Plar Salmon Yarng  
香煎三文鱼

Pan-fried Salmon with Spicy Salad Sauce

\$35

39 กุ้งอบวุ้นเส้น  
Goong Talay Ohb Woonsen  
泰式砂煲烤大虾粉丝

Baked King Prawn with Clear Noodle and  
Streaky Pork in Claypot

\$56

51 ไข่เจียวเนื้อปู  
Kai Jiaw Nuer-Poo  
蟹肉炸蛋

Fried Egg Omelet with Crabmeat

\$28

40 กุ้งผัดผงกะหรี่  
Goong Phad Pong Kari  
辣炒大虾

Stir-fried King Prawn with Fresh Milk, Egg,  
Onions and Sliced Chilli

\$56

## CHEF'S RECOMMENDATIONS

54 คอหมูย่าง  
Khaw Moo Yarng  
烤猪颈肉  
Grilled Pork Jowl with Thai Sauce  
\$22

88 เขียวหวานมะเขือยาว เจ  
Keow Wahn Ma-Kua-Yaao (V)  
青咖喱茄子 (素)  
Thai Green Curry with Eggplant  
\$24

55 เนื้อวากิวย่าง  
Nuer Wagyu Yarng  
烤和牛  
Grilled Wagyu Beef Striploin with Two Types  
of Spicy Thai Sauce  
\$52

97 ทับทิมเบญจรงค์  
Taptim Benjarong  
红宝椰奶杯  
Waterchestnut, Jackfruit and Young Coconut  
in Coconut Milk and Syrup  
\$8

64 ข้าวอบหน้าเลียบ  
Khao Ohb Nam-Liaeb  
黑橄榄鸡肉碎炒饭  
Black Olive Rice with Minced Chicken  
\$18

100 ข้าวเหนียวมะม่วง  
Khao Neow Mamuang  
芒果糯米饭  
Mango with Glutinous Rice  
\$18

70 ผัดไทยกุ้งสด  
Phad Thai Goong Sod  
传统泰式炒面  
Stir-fried Thai Rice Noodles with Prawns,  
Chicken and Egg  
\$24



# APPETIZERS



15 ยำหอยเชลล์ย่าง  
Yam Hoi Shell Yarn  
烤扇贝色拉

## APPETIZERS

<p>1 <b>ปูจ๋า</b> Poo Ja (2 shells) 黄金蟹斗 (2个) Deep-fried Crab Meat mixed with Minced Chicken topped with Salted Egg Yolk</p>	\$ 14	<p>6 <b>ยำมะม่วง</b> Yam Mamuang 青芒果色拉 Green Mango Salad tossed with Chicken, Prawns, Roasted Coconut, Chilli and Lime Sauce</p>	\$ 20
<p>2 <b>ปอเปี๊ยะทอด</b> Por Peh Tawd (8 pieces) 香炸春卷 (8个) Deep-fried Spring Rolls</p>	16	<p>7 <b>ยำส้มโอ</b> Yam Som Oh 柚子色拉 Pomelo Salad tossed with Chicken, Prawns, Roasted Coconut, Chilli Paste and Lime Sauce</p>	20
<p>3 <b>ทอดมันข้าวโพด</b> Tawd Mun Kaopod 香炸甜玉米饼 Deep-fried Sweet Corn Cake served with Cucumber and Sweet Sauce</p>	20	<p>8 <b>ปีกไก่สอดไส้</b> Peek Gai Sod Sai (4 wings) 香炸填鸡翅 (4只) Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs</p>	26
<p>4 <b>ข้าวตังหน้าตั้ง</b> Khao Tang Na Tang 泰式米饼锅巴 Mixed Minced Chicken and Prawns with Coconut Milk served with Special Thai Rice Crackers</p>	20	<p>9 <b>ยำเนื้อย่าง</b> Yam Nuer Yarng 烤牛肉 Grilled Beef seasoned with Thai Herbs, Lemon Sauce, Chilli and Mint Leaf served with Green Salad</p>	26
<p>5 <b>ส้มตำ</b> Som Tam 青木瓜色拉 Thai Green Papaya Salad tossed with Dried Shrimp, Tomato, Long Beans, Peanuts, Chilli and Special Sauce</p>	20	<p>10 <b>เมี่ยงปลาทอด</b> Miang Pla Tod (8 pieces) 酥炸鱼包莲花瓣 (8个) Deep-fried Seabass paired with Herbs wrapped in Lotus Petal and served with Two Type of Sauces</p>	22



8 ปีกไก่สอดไส้  
Peek Gai Sod Sai (4 wings)  
香炸填鸡翅 (4只)





## APPETIZERS

- |    |   | \$ |
|----|---|----|
| 11 | <b>ยำหมูย่าง</b><br>Yam Moo Yarng<br>烤猪肉  | 24 |
|    | Grilled Pork seasoned with Thai Herbs, Lemon Sauce, Chilli and Mint Leaf served with Green Salad  |    |
| 12 | <b>ไก่ห่อใบเตย</b><br>Gai Hor Bai Toey (4 pieces)<br>斑兰香叶包鸡 (4个)                                  | 26 |
|    | Deep-fried Marinated Chicken wrapped in Pandan Leaf   |    |
| 13 | <b>ทอดมันกุ้ง</b><br>Tawd Mun Goong (4 pieces)<br>黄金虾饼 (4个)                                       | 26 |
|    | Deep-fried Minced Prawn mixed with Thai Herbs and served with Plum Sauce                          |    |
| 14 | <b>ทอดมันปลากราย</b><br>Tawd Mun Pla Grai (4 pieces)<br>香炸鱼饼 (4个)                                 | 26 |
|    | Deep-fried Minced "Plagrai" Fish mixed with Chilli Paste and served with Cucumber and Sweet Sauce |    |
| 15 | <b>ยำหอยเชลล์ย่าง</b><br>Yam Hoy Shell Yarng<br>烤扇贝色拉   | 28 |
|    | Seared Scallops with Thai Chilli Paste Dressing   |    |
| 16 | <b>ยำปลาแซลมอนย่าง</b><br>Yam Salmon<br>泰式三文鱼沙拉   | 26 |
|    | Seared Salmon with Sesame, Mix Green Salad and Spicy Sour Dressing                                |    |

- 13 **ทอดมันกุ้ง**  
Tawd Mun Goong (4 pieces)  
黄金虾饼 (4个)





4 ข้าวตังหน้าตั้ง  
Khao Tang Na Tang  
泰式米饼锅巴



# SOUPS

23 ต้มยำรวมมิตรทะเล  
Tom Yam Ruammit Talay  
冬炎海鲜汤

18 ต้มยำกุ้ง  
Tom Yam Goong  
冬炎虾汤



- |    |   |          |    |   |          |
|----|---|----------|----|---|----------|
| 17 | ต้มยำไก่<br>Tom Yam Gai<br>冬炎鸡汤   | \$<br>10 | 21 | ต้มข่าไก่<br>Tom Kah Gai<br>椰奶鸡汤  | \$<br>12 |
|    | Thai Spicy Chicken Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a hint of Chilli |          |    | Chicken Soup with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and Chilli           |          |
| 18 | ต้มยำกุ้ง<br>Tom Yam Goong<br>冬炎虾汤  | 13       | 22 | ต้มข่ากุ้ง<br>Tom Kah Goong<br>椰奶虾汤   | 14       |
|    | Thai Spicy Prawn Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a hint of Chilli   |          |    | Prawn Soup with Galangal, Lemongrass, Coconut Milk, Tamarind Juice and Chilli             |          |
| 19 | ต้มยำปลา<br>Tom Yam Pla<br>冬炎鱼汤   | 12       | 23 | ต้มยำรวมมิตรทะเล<br>Tom Yam Ruammit Talay<br>冬炎海鲜汤  | 15       |
|    | Thai Spicy Fish Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a hint of Chilli    |          |    | Thai Spicy Seafood Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a hint of Chilli |          |
| 20 | แกงจืดเต้าหู้ขาว<br>Gaeng Jued Tao Hoo Khao<br>豆腐鸡肉鲜虾蔬菜汤                                  | 12       | 24 | กระเพาะปลาน้ำแดง<br>Kra Prow Pla Nam Daeng<br>泰式潮州鱼鳔羹                                     | 18       |
|    | Clear Soup with Soft Beancurd, Minced Chicken, Prawns and Mixed Vegetables                |          |    | Thai Teochew Fish Maw Soup with Chicken, Crabmeat and Dried Shitake Mushroom              |          |

# CURRY



35 มัสมันชาแกะ  
Massaman Kaeh  
玛莎曼羊肉咖喱

	\$		\$		
25	แกงเขียวหวาน ไก่ หรือ หมู	20	31	แกงเขียวหวานมะเขือยาว	24
	Gaeng Keow Wahn Gai or Moo			Keow Wahn Ma-Kua-Yao	
	青咖喱鸡肉或猪肉			青咖喱茄子	
	Thai Green Curry with Chicken or Pork			Thai Green Curry with Eggplant	
26	แกงเขียวหวาน เนื้อ	24	32	เทโพ	75
	Gaeng Keow Wahn Nuer			Tay Po	
	青咖喱牛肉			咖喱鳕鱼空心菜	
	Thai Green Curry with Beef			Tangy Red Curry with Codfish and Water Spinach (Kang Kong), Kaffir Lime and Cumin	
27	แกงพะแนง หมู หรือ ไก่	20	33	มัสมั่นไก่	22
	Gaeng Panang Moo or Gai			Massaman Gai	
	特浓咖喱猪肉或鸡肉			玛莎曼鸡肉咖喱	
	Thick Curry with Pork or Chicken			Aromatic Curry with Chicken, Onions and Potatoes	
28	แกงพะแนง เนื้อ	24	34	มัสมั่นเนื้อ	28
	Gaeng Panang Nuer			Massaman Nuer	
	特浓咖喱牛肉			玛莎曼牛肉咖喱	
	Thick Curry with Beef			Aromatic Curry with Beef, Onions and Potatoes	
29	แกงเผ็ดไก่ หมู หรือ เป็ดย่าง	20	35	มัสมั่นขาแกะ	32
	Gaeng Ped Gai, Moo or Ped Yarng			Massaman Kaeh	
	红咖喱鸡肉,猪肉或烧鸭			玛莎曼羊肉咖喱	
	Thai Spicy Red Curry with Chicken, Pork or Roast Duck			Aromatic Curry with Lamb Shank, Onions and Potatoes	
30	แกงเผ็ด เนื้อ	24	36	แกงปูใบโหระพา	38
	Gaeng Ped Nuer			Gaeng Poo Bai Hoorapha	
	红咖喱牛肉			蟹肉罗勒咖喱	
	Thai Spicy Red Curry with Beef			Southern Thai Curry with Blue Crab Meat and Sweet Basil served with Vermicelli	



# SEAFOOD

39 กุ้งอบวุ้นเส้น  
Goong Talay Ohb Woonsen  
泰式砂煲烤大虾粉丝



## SEAFOOD

- |   |   |    |
|---|---|----|
|   | \$  |    |
| 37  | ผัดกะเพรารวมมิตรทะเล  | 28 |
|   | Phad Graprao Ruammit Talay  |    |
|   | 辣炒海鲜  |    |
|   | Stir-fried Seafood with Chilli, Thai Holy Basil and Green Peppercorn      |    |
| 38  | ทอดปูนิม  | 38 |
|   | Tawd Poo Nim  |    |
|   | 酥炸软壳蟹   |    |
|   | Deep-fried Soft-Shell Crab with Special Sauces                            |    |
| 39  | กุ้งอบวุ้นเส้น  | 56 |
|    | Goong Talay Ohb Woonsen   |    |
|   | 泰式砂煲烤大虾粉丝   |    |
|   | Baked King Prawns with Clear Noodles and Streaky Pork served in a Claypot |    |
| 40  | กุ้งผัดผงกะหรี่   | 56 |
|  | Goong Phad Pong Kari  |    |
|   | 辣炒大虾  |    |
|   | Stir-fried King Prawns with Fresh Milk, Egg, Onions and Sliced Chilli     |    |
| 41  | ปูนิมผัดผงกะหรี่  | 48 |
|   | Poo Nim Phad Pong Kari  |    |
|   | 辣炒软壳蟹   |    |
|   | Stir-fried Soft Shell Crab with Fresh Milk, Egg, Onions and Sliced Chilli |    |
| 42  | ปลาหมึกสอดไส้นิ่งมะนาว  | 30 |
|   | Pla Muerk Sod Sai Nueng Manao   |    |
|   | 清蒸填墨鱼   |    |
|   | Steamed Stuffed Cuttlefish with Lime and Chilli Sauce                     |    |
| 43  | ทะเลผัดไข่เค็ม  | 28 |
|   | Talay Phad Khai Kaem  |    |
|   | 咸蛋金沙海鲜  |    |
|   | Stir-fried Seafood with Salted Egg Yolk Sauce                             |    |



40 กุ้งผัดผงกะหรี่  
Goong Phad Pong Kari  
辣炒大虾



# FISH



44 ปลากระพงนึ่งมะนาว  
Pla Krapong Nuengmanao  
泰式青柠蒸鲈鱼

## FISH

- |    |  |    |
|----|--|----|
|    |  | \$ |
| 44 | ปลากระพงนึ่งมะนาว<br>Pla Krapong Nuengmanao<br>泰式青柠蒸鲈鱼       | 42 |
|    | Steamed Seabass with Special Lime and Chilli Sauce           |    |
| 45 | ปลาเก๋าสามรส<br>Pla Kao Sam Ros<br>泰式油炸石斑鱼                   | 50 |
|    | Deep-fried Boneless Grouper topped with Spicy and Sour Sauce |    |
| 46 | ปลาคอดนึ่งมะนาว<br>Pla Cod Nuengmanao<br>泰式青柠蒸鳕鱼             | 75 |
|    | Steamed Codfish with Special Lime and Chilli Sauce           |    |
| 47 | ปลาปลาหิมะย่าง<br>Pla Plar Cod Yarng<br>香煎鳕鱼                 | 55 |
|    | Pan-fried Codfish with Spicy Salad Sauce                     |    |
| 48 | ปลาปลาแซลมอนย่าง<br>Pla Plar Salmon Yarng<br>香煎三文鱼           | 35 |
|    | Pan-fried Salmon with Spicy Salad Sauce                      |    |



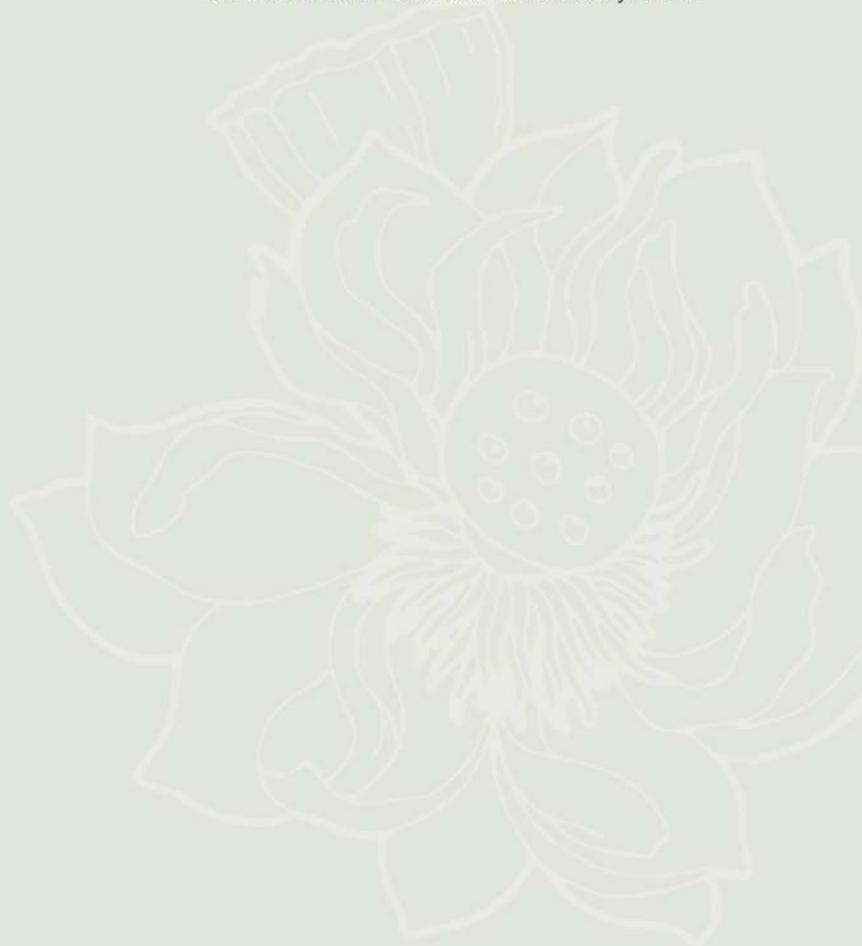
48 ปลาปลาแซลมอนย่าง  
Pla Plar Salmon Yarng  
香煎三文鱼

# FRIED DISHES



55 เนื้อวากิวย่าง  
Nuer Wagyu Yarng  
烤和牛

<p>49 ไก่ย่างท่านหญิง Gai Yarng Thanying 烤鸡 Thai Grilled Spring Chicken</p>	<p>\$ 26</p>	<p>54 คอหมูย่าง Khaw Moo Yarng 烤猪颈肉 Grilled Pork Jowl with Thai Sauce</p>	<p>\$ 22</p>
<p>50 ไช้เจียวหมูสับ หรือ ไก่สับ Kai Jiaw Moo Sub or Gai Sub 曼谷特色猪肉或鸡肉炸蛋 Bangkok's Favourite Fried Egg Omelet with Minced Pork or Chicken</p>	<p>20</p>	<p>55 เนื้อวากิวย่าง Nuer Wagyu Yarng 烤和牛 Grilled Wagyu Beef Striploin with Two Types of Spicy Thai Sauce</p>	<p>52</p>
<p>51 ไช้เจียวเนื้อปู Kai Jiaw Nuer-Poo 蟹肉炸蛋 Fried Egg Omelet with Crabmeat</p>	<p>28</p>	<p>56 ซีโครงแกะย่างซอสแกงเผ็ด See-Krong Kaeh Yarng Sauce Gaeng Ped (2 pieces) 红咖喱罗勒烤羊排 (2个) Basil Crusted Lamb Rack with Red Curry Sauce</p>	<p>48</p>
<p>52 ผัดกะเพราไก่ หมู Phad Graprao Gai or Moo 香炒辛辣鸡肉或猪肉 Stir-fried Minced or Sliced Chicken or Pork with Thai Holy Basil, Chilli and Green Peppercorn</p>	<p>24</p>		
<p>53 ผัดกะเพรา เนื้อ Phad Graprao Nuer 香炒辛牛肉 Stir-fried Minced or Sliced Beef with Thai Holy Basil, Chilli and Green Peppercorn</p>	<p>26</p>		



# VEGETABLES

57 ผัดผักบุ้งไฟแดง

Phad Pak-Boong Fai Daeng  
泰式炒空心菜

Stir-fried Water Spinach (Kang Kong) with  
Salted Soya Beans and Chilli

\$  
20

61 ผัดหน่อไม้ฝรั่ง

Phad Nor-Mai-Farang  
芦笋炒蚝油

Stir-fried Asparagus with Oyster Sauce

\$  
22

58 ผัดผักคะน้าปลาเค็ม

Phad Pak Kanar Pla Kaem  
小芥兰炒咸鱼

Stir-fried Thai Kailan with Minced Salted Fish

20

62 ผัดพริกขิงผักบุ้ง

Phad Prik Kieng Pak-Boong  
泰式空心菜佐虾特色辣椒酱

Stir-fried Water Spinach (Kang Kong) with  
Prawns and Chef's Special Chilli Sauce

24

59 ผัดบรอกเคอลี่กับกระเทียม

Phad Broccoli Kab Kratiem  
蒜香西兰花

Stir-fried Broccoli with Garlic

22

60 ผัดบรอกเคอลี่ปลาเค็ม

Phad Broccoli Pla Kaem  
西兰花炒咸鱼

Stir-fried Broccoli with Minced Salted Fish

22



# RICE & NOODLES



70 ผัดไทยกุ้งสด  
Phad Thai Goong Sod  
传统泰式炒面

## RICE & NOODLES

<p>63 ข้าวอบสับปะรด Khao Ohb Sapparod 泰式菠萝炒饭 Thai Pineapple Fried Rice with Chicken topped with Pork or Chicken Floss</p>	\$ 18	<p>68 ก๋วยเตี๋ยวผัดซีอิ๊ว หมู หรือ ไก่ Guey Teow Phad See-Eew Moo or Gai 炒猪肉或鸡肉河粉 Stir-fried Rice Noodles with Sliced Pork or Chicken and Soya Sauce</p>	\$ 22
<p>64 ข้าวอบหน้าเลียบ Khao Ohb Nam-Liaeb 黑橄榄鸡肉碎炒饭 Black Olive Rice with Minced Chicken</p>	18	<p>69 ก๋วยเตี๋ยวผัดซีอิ๊วทะเล Guey Teow Phad See-Eew Ruammit Talay 炒海鲜河粉 Stir-fried Rice Noodles with Seafood and Soya Sauce</p>	28
<p>65 ข้าวผัด กุ้ง หรือ ปู Khao Phad Goong or Poo 炒虾或蟹肉饭 Fried Rice with Prawns or Crabmeat</p>	28	<p>70 ผัดไทยกุ้งสด Phad Thai Goong Sod 传统泰式炒面 Stir-fried Thai Rice Noodles with Prawns, Chicken and Egg</p>	24
<p>66 ข้าวสวย Steamed Fragrant Rice 香蒸米饭</p>	3	<p>71 ก๋วยเตี๋ยวผัดกะเพรารวมมิตรทะเล Guey Teow Phad Graprao Ruammit Talay 泰式海鲜罗勒炒河粉 Stir-fried Rice Noodle with Seafood, Minced Chilli, Thai Holy Basil and Green Peppercorn</p>	28
<p>67 ข้าวกล้อง Steamed Brown Rice 糙米饭</p>	4	<p>72 ผัดไทยปูนิม Phad Thai Poo Nim 软壳蟹泰式炒面 Stir-fried Thai Rice Noodle with Soft Shell Crab and Egg topped with Crabmeat</p>	28



# DESSERTS



100 ข้าวเหนียวมะม่วง  
Khao Neow Mamuang  
芒果糯米饭

## DESSERTS

97	ทับทิมเบญจรงค์ Taptim Benjarong 红宝椰奶杯	\$ 8	100	ข้าวเหนียวมะม่วง Khao Neow Mamuang 芒果糯米饭	\$ 18
	Waterchestnut, Jackfruit and Young Coconut in Coconut Milk and Syrup			Mango with Glutinous Rice	
98	มะม่วง Mamuang 芒果	9	101	ครีมบรูล์มะพร้าว Crème Brûlée Mapraow 椰子焦糖布蕾	18
	Fresh Mango			Coconut Crème Brûlée in Coconut Husk	
99	มันเชื่อม Man Chueam 蒸木薯	16			
	Steamed Tapioca served with Coconut Milk				



# BEVERAGES

## THANYING SPECIAL \$

Lemongrass Tea		7
Lemongrass & Lime Blend		7
Butterfly Pea Tea		7
Thai Iced Tea		7
Thai Green Tea		8
Thai Ice Coffee		8

## FILTERED WATER

Still or Sparkling (per person)	3
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## MINERAL WATER

Perrier (750ml)	12
Fiji (1000ml)	12

## JUICES

Mango		7
Pineapple		7
Pink Guava		7
Thai Coconut		8
Lime		9

## SOFT DRINKS \$

Coke		6
Coke Zero		6
Ginger Ale		6
Sprite		6

## COFFEE

Coffee		6
Single Espresso		6
Double Espresso		8
Cappuccino		7
Café Latte		7

## TEA

English Breakfast Tea		6
Earl Grey Tea		6
Peppermint Tea		6
Chamomile Tea		6
Chrysanthemum Tea		7
Pu Erh Tea		7
Oolong Tea		7
Jasmine Tea		7

## BEVERAGES

### MOCKTAILS

	\$
<b>Virgin Mojito</b>	10
Fresh Mint Leaf, Sugar, Lime Juice and Soda	
<b>Virgin Long Island Tea</b>	10
Coke, Lime Juice, Pineapple Juice	

### COCKTAILS

<b>Siam Sunray</b>	20
Bacardi, Malibu, Ginger, Lemongrass, Lime Juice, Small Chilli, Lime Leaf and Soda	
<b>Mojito</b>	20
Bacardi, Fresh Mint Leaf, Lime Juice and Soda	

### BEER

<b>Tiger Draught</b>	12
<b>Singha</b>	12
<b>Heineken</b>	12

### LIQUEUR

PER 30ML	\$	\$
	Neat/On Ice	Mixer
<b>Cherry Brandy</b>	12	14
<b>Cointreau</b>	12	14
<b>Drumbuei</b>	12	14
<b>Kahlua</b>	12	14
<b>Malibu</b>	12	14
<b>Tia Maria</b>	12	14
<b>Benedictine D.O.M.</b>	12	14

### APERITIF

PER 30ML	Neat/On Ice	Mixer
<b>Martini Bianco</b>	12	14
<b>Martini Rosso</b>	12	14

COGNAC/WHISKY PER 30ML	\$	\$
	Neat/On Ice	Mixer
Martell VSOP	16	18
Jim Beam (Bourbon)	13	15
Canadian Club (Canada)	16	18
Jack Daniel, Old No.7 (Tennessee)	16	18
Johnnie Walker Black Label, 12 Years Old (Scotch)	16	18
Chivas Regal, 12 Years Old (Scotch)	17	19
Macallan, 12 Years Old	20	22

LIQUOR BY BOTTLE	\$
	Absolut Vodka
Macallan, 12 Years Old	395
Glenfiddich, 12 Years Old	230
Johnnie Walker Black Label, 12 Years Old (Scotch)	210
Jack Daniel, Old No.7 (Tennessee)	210
Chivas Regal, 12 Years Old (Scotch)	210
Martell VSOP	290

A choice of Mixer: Coke, Coke Light, Sprite, Soda, Tonic, Ginger Ale  
Additional Mixer is chargeable at \$8.00 per mixer.

TEQUILA/RUM/VODKA/GIN PER 30ML	Neat/On Ice	Mixer
	Jose Cuervo Especial	12
Bacardi White	12	14
Absolut Vodka	17	19
Bombay Sapphire	17	19

CHINESE LIQUOR BY BOTTLE	
	Nu Er Hong (8 Years)
Hu Lu Premium Shaoxing	76
Wu Liang Ye	408

ท่าหญิง  
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