



Saffron

THAI CUISINE



THE SOUL OF THAILAND AT BANYAN TREE

Follow the welcoming scent of spices that lead to Saffron, where we honor Thailand's distinct cuisine and culture. With authentic ingredients and recipes, seen through a contemporary lens, we are proud to present an inspired experience that goes back to the year 1995, when the first Saffron restaurant opened at Banyan Tree Phuket. Over the years, Saffron has grown and developed, becoming our signature restaurant at 14 properties worldwide. Here, we share the very essence of our Thai heritage through gastronomy, hospitality, and an atmosphere of pure serenity.

NEW EXPERIENCES

LAWENG

Tequila, Tamarind-Chili Syrup, Basil, Passion Fruit, Lime Juice.

Tequila, jarabe de tamarindo, chile y azúcar, albahaca, maracuyá, jugo de limón.

PALOMA THAI

Tequila, Lemongrass-Pomelo Cordial, Grapefruit Juice, Lime Juice, Soda Water.

Tequila blanco, jarabe Lemongrass-Pomelo Cordial, agua mineral, jugo de toronja, jugo de limón.

NOT FROM SOUTH

Tribute to Southern Thailand with a refreshing touch.

Cachaça, Coconut-Celery-Lime Syrup, Soda Water.

Tributo al Sur de Tailandia con un toque refrescante.

Cachaça, jarabe de coco, apio y limón, agua mineral.

TALK TO THE PALM

Refreshing, funky and mouthful.

White Rum, Coconut-Celery-Lime Syrup, Lime Juice, Mint.

Refrescante, agradable al paladar.

Ron Blanco, jarabe de coco, apio y limón; jugo de limón, menta.

 120 ml



At Banyan Tree Mayakoba, your safety is what matters most. We strive to meet the highest quality standards, but we'd like to remind you that the consumption of uncooked food of animal origin could be harmful to your health. We leave that to your discretion. The total price is shown in USD. Vat is included. Service charge is not included.

STARTERS

GOONG SARONG

Crispy prawn wrapped with noodles, sweet mango & chili dip. (4pcs)

THAI SATAY RUAM

Grilled tender chicken breast (2pcs) & beef Satay (2pcs), cucumber salad, peanut sauce.

SALMON YUM PLA

Seared salmon, coriander – mint salad & spicy citrus dressing.

PHO PIA THOD

Crispy & fresh vegetables spring rolls with mango sweet chilli & tamarind sauce.

MUEK KRATIEM PRIK THAI

Fried squid with garlic, black pepper & squid saucei.

KHONG WANG RUAM

Selection of Thai appetizers for two. Chicken satay, noodle wrapped crispy prawn, grilled salmon salad & fresh spring rolls accompanied with a spicy peanut sauce.

SOUPS

TOM KHA GAI

Galangal, coconut broth, chicken & kaffir lime.

TOM YUM GOONG

Traditional spicy prawn soup, lemongrass & galangal.

ENTRADAS

GOONG SARONG

Camarones envueltos en fideos crujientes con salsa picante de mango. (4pzs)

THAI SATAY RUAM

Satay de pollo y res, salsa de cacahuete y guarnición de pepino.

SALMÓN YUM PLA

Salmón sellado, ensalada de cilantro con menta y salsa de cítricos picante.

PHO PIA THOD

Rollos primavera fritos y frescos con salsa picante de mango y tamarindo.

MUEK KRATIEM PRIK THAI

Calamares fritos, salsa de calamar con ajo y pimienta negra.

KHONG WANG RUAM

Selección de aperitivos tailandeses para dos. Brocheta de pollo satay, camarones envueltos con fideo crujiente, ensalada de salmón y rollos frescos, acompañados con salsa picante de cacahuete.

SOPAS

TOM KHA GAI

Sopa de pollo con coco, hierbas y jengibre tailandés.

TOM YUM GOONG

Sopa tradicional de té– limón con camarones y jengibre tailandés.

 Wellbeing Program

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ENTRÉES

KHAO PHAD PU KROB

Fried rice with crispy crab meat, green asparagus & cherry tomato.

GOON GRATIEM PRIK THAI

Crispy tiger prawns, black pepper garlic sauce & green asparagus.

PLA SAM ROAD

Crispy fried grouper fillet, sweet & sour sauce and pineapple.

KHAO PHAD SAFFRON

Wok cooked saffron rice, seafood & vegetables.

PHAD KAPRAO NUEA

Wok fried tenderloin prime (220grs.) with basil & chili.

PHAD THAI GOONG SOD

Wok cooked rice noodles & prawns or chicken with traditional spicy tamarind sauce.

*Beef +30usd

CURRY

GAENG KIEW WANG GAI

Braised chicken, green curry and eggplants with crispy fish & boiled eggs.

PANEANG NUEA

Tenderloin prime (200grs.) with aromatic red curry.

MASSAMAN NUEA

Grilled Short Rib and massaman curry with pickles & naan bread.

PLATOS FUERTES

KHAO PHAD PU KROB

Arroz frito con cangrejo de concha suave, espárragos y tomate cherry.

GOON GRATIEM PRIK THAI

Camarón gigante, salsa de pimienta negra, ajo y espárragos.

PLA SAM ROAD

Filete de mero crujiente acompañado con salsa agridulce y piña.

KHAO PHAD SAFFRON

Arroz al azafrán al wok con mariscos y vegetales.

PHAD KAPRAO NUEA

Tenderloin prime (220grs.) al wok con albahaca y chile.

PHAD THAI GOONG SOD

Fideos de arroz al wok con camarones o pollo con salsa tradicional picante de tamarindo.

*Res +630 mxn

CURRY

GAENG KIEW WANG GAI

Curry verde con pollo y berenjena, acompañado con pescado crujiente y huevo.

PANEANG NUEA

Tenderloin prime, (200 grs.) a la parrilla con curry rojo aromático.

MASSAMAN NUEA

Costilla de ternera braseada, curry massaman acompañado con pepinillos y pan naan.

 Wellbeing Program  Local Product | Producto Local

En Banyan Tree Mayakoba, su seguridad es lo más importante. Siempre buscamos alcanzar los estándares de calidad más altos, pero queremos recordarle que el consumo de comida cruda de origen animal puede ser peligroso para su salud. Lo dejamos a su consideración.

VEGETARIAN / VEGETARIANO

STARTERS

PHO PIA THOD

Crispy & fresh vegetables spring rolls, sweet chili mango & tamarind sauce.

MIENG SOM'O HED

Grapefruit salad, fresh coconut with cashew nut, sunflower and fried mushrooms.

SOUPS

TOM KHA PHAK

Galangal-Coconut broth, vegetables, mushrooms, Kaffir lime leaf.

ENTRADAS

PHO PIA THOD

Rollos primavera fritos y frescos con salsa picante de mango y tamarindo.

MIENG SOM'O HED


Ensalada de toronja, coco fresco, nuez de la India, semilla de girasol y setas fritas.

SOPAS

TOM KHA PHAK

Sopa de vegetales con coco, hierbas y hongos tailandeses.



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VEGETARIAN / VEGETARIANO

ENTRÉES

TOFU PHAD MED

Tempura Fried Tofu with semi sweet sauce and cashews.

MASSAMAN PAK

Tofu, sweet potato, southern Thai aromatic curry & assorted vegetables.

GAENG KIEW WAN PHAK

Traditional vegetables green curry, eggplant, tofu & basil

PHAD KAPRAO HED

Assorted wok fried mushrooms with basil and chili.

PHAD PHAK RUAM

Stir fried assorted asian style vegetables.

KHAO PAD PHAK

Vegetable fried rice.

PHAD THAI TAO HOO

Wok cooked rice noodles with vegetables, fried tofu, fried egg and spicy tamarind sauce.

PLATOS FUERTES

TOFU PHAD MED

Tofu frito en tempura con salsa semi dulce y nuez de la India.

MASSAMAN PAK

Curry rojo aromático con vegetales salteados, camote y tofu.

GAENG KIEW WAN PHAK

Curry verde tradicional con vegetales, berenjena, Tofu y albahaca.

PHAD KAPRAO HED

Variedad de hongos salteados al wok con albahaca y chile.

PHAD PHAK RUAM

Vegetales salteados al estilo asiático.


KHAO PAD PHAK

Arroz frito con vegetales.

PHAD THAI TAO HOO

Fideos de arroz frito al wok con vegetales, tofu frito, huevo frito, brotes de soya con salsa tradicional de tamarindo.



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DESSERTS

KAO NIEW MAMUANG I TIM KATI
Sticky rice with mango & coconut ice cream.

KLUAY THOD
Fried bananas, Thai tea ice cream.

CREME BRULLE TRILOGY

**SELECTION OF HOMEMADE
THAI ICE CREAM**

Coconut
Lemongrass
Honey
Black sesame
Thai tea
Lychee

SORBET
Tamarind
Mango

CARAJILLO THAI
Thai tea, Licor 43,
Thai tea, Saint Germain Liqueur

POSTRES

KAO NIEW MAMUANG I TIM KATI
Sticky rice con helado de mango y coco.

KLUAY THOD
Plátanos fritos, helado de té tailandés.

TRILOGÍA CREME BRULLE

**SELECCIÓN DE HELADO
TAILANDÉS ARTESANAL**

Coco
Lemongrass
Miel
Ajonjolí Negro
Té Thai
Lychee

SORBETE
Tamarindo
Mango

CARAJILLO THAI
Té Thai, Licor 43
Té Thai, Licor Saint Germain



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