



Saffron

THAI CUISINE

Starters

Yum Nue Yang ^{G, SS}	95
Marinated Wagyu beef striploin, tomato, cucumber, Thai celery, Thai herb dressing	
 Yam Som O ^{G, N, SF}	85
Pomelo salad, tiger prawns, toasted coconut, roasted peanuts, red chilli, nam yum dressing	
 Pho Pia Phak ^{G, VG}	65
Crispy vegetable spring rolls, mushroom, white cabbage, coriander, sweet chilli mango sauce	
Thai Baba Ghanoush Satay ^{G, N}	90
Lamb satay skewers, baba ghanoush, peanut butter sauce	



Main Courses

  Pla Krapong Yang ^{D, SF}	150
Seared red snapper, steamed cabbage, coconut & turmeric sauce	
 Pad Thai Goong Sod ^{D, G, N, SF}	160
Wok-tossed rice noodles, tiger prawns, bean sprouts, chives, tamarind	
Phad Kaprao Nua ^G	175
Wok-fried Australian beef tenderloin, chilli, fried eggs, Thai basil	
 Gaeng Kiew Waan Gai ^D	160
Slow-braised chicken red curry, baby eggplants, snow beans, Thai sweet basil	
Gaeng Kiew Waan Phak ^{D, V}	125
Green curry, seasonal vegetables, baby corn, bok choy, snow peas, coconut	
 Gai Yang Harissa Prawns ^{D, N, SF}	160
Char-grilled tiger prawns, spicy harissa, Thai peanut sauce	



Desserts

Sangkaya Sam Rod ^{D, G, N}	55
A trio of traditional Thai crème brûlée flavors: pandan, Thai tea, saffron-coconut	
Khao Niew Mamuang ^{D, G, N}	55
Traditional mango sticky rice, sweet coconut cream	
Homemade Ice Cream ^{D, G, N}	50
A selection of house-made ice creams: vanilla, chocolate-coconut, strawberry-Thai basil	



DISCOVERY MENU

AED 390.00 / person

Starters

Yum Nue Yang^{G, S}

Marinated Wagyu striploin, tomatoes, Thai celery, Thai herb dressing

Yam Som^{G, N, SF}

Pomelo salad, tiger prawns, toasted coconut, roasted peanuts,
red chili, nam yum dressing

Pho Pia Phak^{G, VG}

Crispy vegetable spring rolls, mushroom, white cabbage,
coriander, sweet chili mango sauce



Main courses

Phad Thai Goong Sod ^{D, G, N, SF}

Wok-tossed rice noodles, tiger prawns, bean sprout, chives, tamarind

Phad Kaprao Nua ^G

Wok-fried Australian beef tenderloin chilli, fried eggs, Thai basil

Gaeng Kiew Waan Phak ^{D, V}

Green curry, seasonal vegetables, baby corn, bok choy, snow peas, coconut

Pla Krapong Yang ^{D, S}

Seared red snapper, steamed cabbage, coconut & turmeric sauce

Desserts

Sangkaya Sam Rod ^{D, G, N}

A trio of traditional Thai crème brûlée flavours:
pandan, Thai tea, saffron-coconut

Khoa Niew Mamuang ^{D, G, N}

Traditional mango sticky rice, sweet coconut cream



D Dairy G Gluten N Nuts R Raw Food SF Shellfish SS Sesame V Vegetarian VG Vegan  Locally sourced  Sustainability - certified

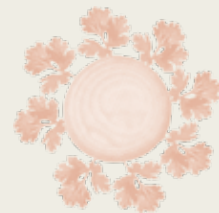
Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.

Saffron

THAI CUISINE

The Essence Of Thailand

This menu elevates traditional flavours through minimalist design and balanced, high-quality ingredients, offering a modern take on authentic Thai tastes.



Signature Cocktails

Saffron & Spice

75

A bold and vibrant cocktail inspired by the golden hues of saffron in Thai cuisine, where delicate floral notes meet tangy accents, perfectly balanced with sweetness for a harmonious and unforgettable blend.

Bulleit Bourbon Whiskey, Angostura Bitters, Saffron Honey Syrup, Lime Juice, Lemongrass, Metil Gel

Siam Harvest

70

A nod to the bounty of Thailand's rice fields, this cocktail combines subtle flavours of rice with a hint of sweetness, gentle spice, and zest.

Roku Gin, Sake, Home-Made Jasmine Rice & Galangal Syrup, Yuzu, Mint Leaves, Tonic Water

Pandan Fizz

65

A refreshing, aromatic cocktail that transports you to a peaceful moment in a lush Thai garden, where the air is fragrant with the sweet notes of pandan, and the soft buzz of life surrounds you.

Pandan-Infused Vodka, Lemon Juice, Coconut Cream, Metil Gel, Coconut Water



Bangkok Breeze

65

Inspired by the vibrant, bustling streets of Bangkok, this cocktail channels the energy and spice of the city's nightlife. The sweet, tropical notes of rum combine with passionfruit, kaffir lime, and galangal to create a cocktail that is both refreshing and exciting.

Havana 3 Years Old, Passion Fruit Puree, Yuzu Juice, Kaffir Lime & Galangal Cordial

Chiang Mai Sunrise

65

This cocktail was inspired by the beautiful sunrises over Chiang Mai, where the golden light reflects off the misty mountains. The tequila provides a bold base, while the tropical flavours of mango juice, a hint of lemongrass, and the spice of chilli complete the blend.

El Jimador Tequila, Mango Juice, Lime Juice, Lemongrass, Thai Red Chilli, Grenadine

Mai Pen Rai

70

A Thai phrase meaning 'no worries,' this name captures the laid-back, carefree feeling that comes with sipping a refreshing vodka-based tropical drink, blending the complexity of galangal and cilantro with the sweetness of pineapple.

Haku Vodka, Blue Curacao, Lime Juice, Galangal, Cilantro, Pineapple Juice, Simple Syrup, Metil Gel



Beer		bottle
Singha		55
Chang		55

Vodka	30ml	bottle
Ketel One	50	1,100
Haku	60	1,320
Grey Goose	70	1,540
Beluga Noble	80	1,640
Beluga Gold	200	4,100

Gin		
Tanqueray London Dry Gin	50	1,030
Tanqueray No. 10	55	1,210
Roku	60	1,260
Gin Mare	50	1,050
Hendrick's	55	1,210

Tequila		
El Jimador Blanco	50	1,100
1800 Silver	50	1,100
Patron Silver	80	1,760
Patron Reposado	105	2,310
Patron Anejo	125	2,750

Whisky / Whiskey		
Chivas 12 Years Old	60	1,320
Chivas 18 Years Old	120	2,640
Johnnie Walker Black Label	60	1,230
Johnnie Walker Blue Label	300	6,600
Bulleit Bourbon	50	1,450



Rum	30ml	bottle
Havana 3 Años	48	985
Havana Club 7 Años	50	1,100
Bacardi 8 Años	55	1,130
Kraken Spiced	50	1,020

Champagne / Sparkling Wine	glass	bottle
Taitinger, Brut Reserve	185	1,050
Taitinger, Prestige Brut Rose	205	1,150
Ferrari, Brut	115	630
Alberto Nani, Prosecco		540

Rose		
Ken Forrester	85	400
Chateau De Berne Inspirational	95	450
Chateau Minuty Prestige		500

White		
Kim Crawford, Sauvignon Blanc	85	400
Penfolds, 'Autumn' Koonunga Hill Riesling	90	425
Villa Sparina, Gavi Di Gavi DOCG	105	500
Domaine Doudeau-Leger, Sancerre	135	650

Red		
Penfolds, 'Koonunga Hill' Cabernet/Shiraz	85	420
Planeta Plumbago	90	475
Catena, Malbec	95	455
Brancott Estate, Pinot Noir	105	465



ZERO-ALCOHOL BEVERAGES

Signature Mocktails

Neon Spice

45

A tribute to the neon lights that fill the streets of Bangkok, this name symbolizes the exciting combination of mango, coconut, and spicy notes.

Mango Juice, Coconut Syrup, Fresh Cream, Red Thai Chilli, Galangal

Thai Paradise

45

A refreshing blend of zesty lemongrass, hint of yuzu and tropical passionfruit, balanced by the spicy fizz of ginger ale. This mocktail is the perfect invigorating drink for a warm, sunny day.

Lemongrass, Kaffir Lime, Passion Fruit, Yuzu Juice, Passion Fruit Syrup, Ginger Ale

Pandan Dream

45

A tropical escape with floral pandan, a touch of ube, and a balance of pineapple, coconut juice, and lime—refreshing, soothing, and unforgettable.

Pandan Syrup, Lemon Juice, Pineapple Juice, Coconut Juice, Ube Extract, Metil Gel



Healthy juices

Orange	45
Pineapple	45
Watermelon	45

Soft beverages

Coca Cola, Sprite, Fanta	35
Red Bull	45

Water

Evian Still, Sparkling 33cl	30
Evian Still, Sparkling 75cl	40

Hot Beverages

Coffee

Lavazza Coffee Company is committed to using only ethically and sustainably sourced beans while maintaining a carbon-neutral footprint.

Espresso - Macchiato	30
Double Espresso	40
Cappuccino	40
Café Latte	40
Americano	40

Avantcha™

Organic, sustainably sourced teas from the finest tea gardens.

Organic English Breakfast Tea	40
Majestic Earl Grey Tea	40
Jasmine Tea	40
Organic Chamomile Cooler	40
Moroccan Mint	40

