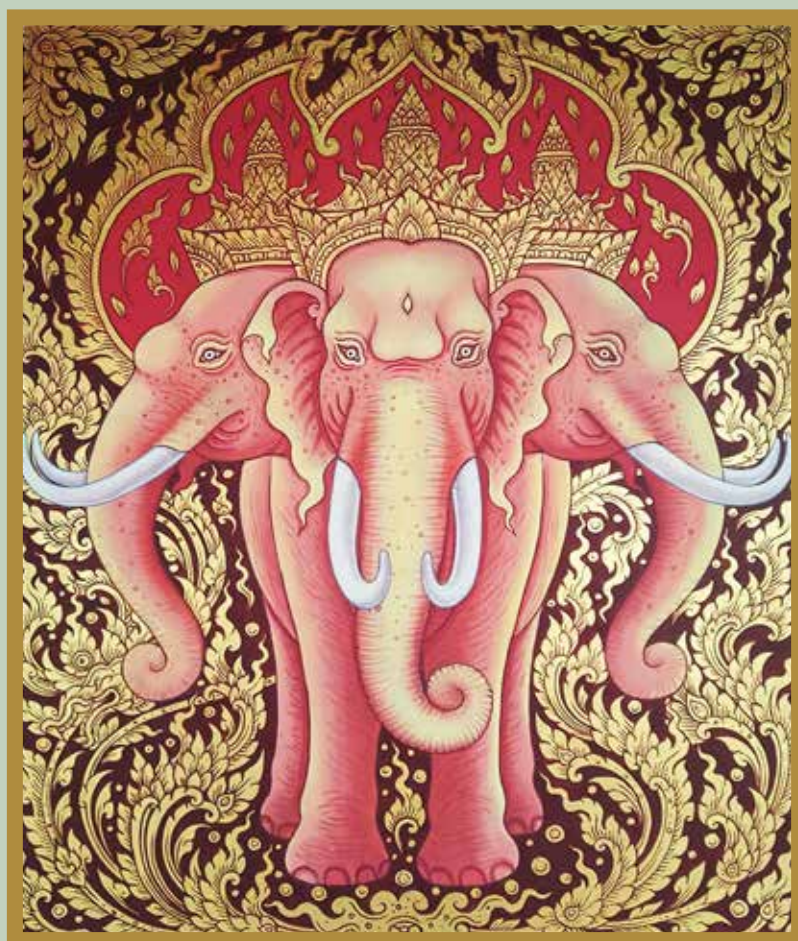




ERAWAAN





Thai cuisine is famous all over the world. Much like its myriad flavours, it is reflective of a confluence of cultures both eastern and western, harmoniously combining into something uniquely Thai.

Whether spicy, sweet, sour, savoury, or comparatively bland, harmony and contrast are the guiding principles behind each dish.

The 'Tai' people migrated from valley settlements in the mountainous region of southwest China (now Yunnan province) between the sixth and thirteenth centuries, into what is now known as Thailand, Laos, the Shan States of upper Burma, and northwest Vietnam. Influenced by Chinese cooking techniques, Thai cuisine flourished with the rich biodiversity of the Thai peninsula. As a result, Thai dishes today have some similarities to Szechwan Chinese dishes.

Originally, Thai cooking reflected the characteristics of a waterborne lifestyle. Aquatic animals, plants and herbs were major ingredients. Subsequent influences introduced the use of sizeable animal chunks in Thai cooking. With their Buddhist background, Thais shunned the use of large animals in big chunks. Big cuts of meat were shredded and blended with herbs and spices.

Traditional Thai cooking methods were stewing and baking, or grilling. Chinese influences saw the introduction of frying, stir-frying and deep-frying. Culinary influences from the 17th century onwards included Portuguese, Dutch, French and Japanese techniques. Chillies were introduced to Thai cooking during the late 1600s by Portuguese missionaries who had acquired a taste for them while serving in South America.





Thais were very adept at adapting foreign cooking methods, and substituting the ingredients. The ghee used in Indian cooking was replaced by coconut oil, and coconut milk substituted for other dairy products. Overpowering pure spices were toned down and enhanced by fresh herbs such as lemongrass and galangal.

Eventually, fewer spices were added in Thai curries, while the use of fresh herbs increased. It is generally acknowledged that Thai curries burn intensely, but briefly, whereas other curries, with strong spices, burn for longer periods.

Instead of serving dishes in courses, a Thai meal is served all at once, permitting diners to enjoy complementary combinations of different tastes.

A proper Thai meal should consist of a soup, a spiced salad, a curry dish with condiments and a dip with accompanying fish and vegetables. Sometimes grills may replace the curry dish. And of course it has to have dessert.

The soup can also be spicy, but the curry should be followed by a non-spiced item. There must be harmony of tastes and textures within individual dishes and the entire meal.

Erawaan has been many years in the making and we have endeavoured to create a Thai fine dining restaurant that emphasizes the connections between Thailand, India, our people and their cornucopia of tastes.

We invite you to experience a unique culinary journey to Thailand.



SOUP ซุป

Prawn | Chicken | Veg 895|995|1095

Glass Noodle “Tom Jurd” Mushroom, Glass
Noodle

ต้มจืดวุ้นเส้นเห็ดหูหนู

280gm | 135kcal

Mushroom “Guey Teow” Vermicelli Noodle Soup,
Bean Sprout

ก๋วยเตี๋ยวเห็ดรวมใส่เต้าหู้อ่อน

280gm | 105kcal

Spicy & Sour “Tom Yam” Lemon Grass,
Chili, Lime, Straw Mushroom

ต้มยำ

200gm | 100kcal

Silken Tofu “Tom Kha” Galangal,
Shimeji Mushroom, Coconut Sour Soup

ต้มข่า

280gm | 140kcal

 Vegan  Vegetarian  Non-Vegetarian  Contains Pork  Contains Sulphite
 Contains Gluten  Contains Milk  Contains Crustaceans  Contains Nuts  Contains Egg
 Contains Fish  Contains Soya  Contains Alcohol

All Prices are in Indian Rupees, exclusive of applicable government taxes.

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We levy 10% Service Charge

|| SALAD ยำและพล่า ||

Vegetarian

Shredded Raw Mango “Yam Mamuang” Onion,
Chili Jam Sauce

ยำมะม่วง

180gm | 154kcal 895

Warm Lotus Stem “Rak Bua” Herb Sauce

ปลาร้ากบัว

180gm | 170kcal 895

Wing Bean “Yam Tua ploo” Lemon Grass,
Lime, Chili Paste Sauce

ยำ ถั่ว พู

180gm | 160kcal 895

Shredded Pomelo “Mieng Som O” Coconut Roasted,
Crushed Peanut, Thai Red Chili, Sun Flower Seed

ยำส้มโอซอสมะขาม เมล็ดทานตะวัน

200gm | 130kcal 895

Raw Papaya “Som Tum” Carrot, Bean,
Crush Peanut, Cherry Tomato, Honey Lemon Sauce

ส้มตำไทยเจ

200gm | 115kcal 895

Mushroom “Yam Hed Ruam” Black Fungus,
Enoki, Oyster Mushroom, Spicy Lime Sauce

ยำเห็ดรวม

200gm | 140kcal 895

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Non Vegetarian

Grilled Prawn “Plaa-Goong” Onion, Mint Leaf, Kaffir
Lime Leaf, Flavor of Thai Herbs Dressing

พลั่วกุ้งย่าง

▲ ☼ 200gm | 170kcal 1395

Mix Sea Food “Yam Talay” Glass Noodle, Scallion,
Herbs & Thai Chili Dressing

ยำวุ้นเส้นทะเล

▲ ☼ 🐠 200gm | 180kcal 995

Chicken Minced “Lab Gai” Red Onion, Scallion,
Roasted Chili, Aromatic Crushed Rice Dressing

ลาบไก่

▲ 200gm | 160kcal 995

Grilled Pork “Nam Tok” Onion, Mint,
Roasted Rice Dressing

น้ำ ตกสันคอหมู

▲ 🐷 200gm | 185kcal 995

Grilled Chicken “Kai Yang” Onion, Celery,
Lettuce, Sweet Spicy Dressing

ย่างไก่ย่างใบขี้เหล็ก

210gm | 240kcal 995

🌱 Vegan 🌿 Vegetarian ▲ Non-Vegetarian 🐷 Contains Pork 🧑‍🍳 Contains Sulphite
☼ Contains Gluten 🥛 Contains Milk ☼ Contains Crustaceans 🥜 Contains Nuts 🥚 Contains Egg
🐟 Contains Fish 🌱 Contains Soya 🍷 Contains Alcohol

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|| APPETIZERS ของทานเล่น, จานเคียง ||

Vegetarian

Tofu “Tao Hoo” Wok Tossed Sweet Chili Basil Peanut

เต้าหู้ทอดผัดซอสพริกหวานใบโหระพา

☑️ 🌱 🌶️ 🌿 160gm | 175kcal 1195

Shitake Mushroom “Gui Chai” Bamboo Shoot,
Spinach Pan Fried Stuffed Cake, Spicy Dark Soy

ขนมก๊วยฉ่ายไส้ผักโขมกับเห็ด

☑️ 🌱 🌶️ 🌿 180gm | 155kcal 1195

Mushrooms “Hed Grob” Roasted Rice Sauce

ขนมก๊วยฉ่ายไส้ผักโขมกับเห็ด

☑️ 🌱 🌶️ 🌿 180gm | 185kcal 1195

Baby Corn “Phad Med-Mamuang” Onion, Capsicum,
Cashew Nut, Tamarind Chili Sauce

ข้าวโพดอ่อนผัดเม็ดมะม่วง

☑️ 🌱 🌶️ 🌿 160gm | 190kcal 1195

Water Chestnut “Char Muang” Radish Pickle,
Flower Shape Thai Dumpling

ขอม่วงไส้แห้วกับบัว

☑️ 🌱 🌶️ 🌿 180gm | 156kcal 1195

Mixed Vegetable “Thung Thong” Potato,
Bean, Carrot, Shitake, Sweet Chili Sauce

ถั่วงอกไส้ผักกับมันสำปะหลัง

☑️ 🌱 🌶️ 🌿 120gm | 145kcal 1195

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Crispy Lotus Stem, "Rak Bua Grob" Garlic Chips, Thai chilli
and Herb

ร่ำกบัวทอดสมุนไพร

    180gm | 210kcal 1195

Battered Fried Baby Spinach, "Phak Khom Grob" Tofu,
Caramelized Onion, Thai Chilli Paste Dauce

ใบผักขมทอดกรอบร่ำซอ ส่น้ำ พริกเผำ

    175gm | 170kcal 995

 Vegan  Vegetarian  Non-Vegetarian  Contains Pork  Contains Sulphite
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Non Vegetarian

Prawn “GAPRAOW” Chili Basil Sauce

กุ้งทอดซอสกะเพรา

▲ ☀ 180gm | 220kcal 1995

**Thai Style Prawn Fritter “Thod Man Goong” Cucumber Salad,
Sweet Chili Peanut**

ทอดมันกุ้งน้ำ จิ้มหวาน

▲ ☀ 180gm | 187kcal 1995

Steamed Prawn Jeeb Goong, Thai Dumpling

ขนมจีบไส้กุ้ง

▲ ☀ 150gm | 200kcal 1495

Grilled Scallop “Hoy Phao” Herb Butter, Chili Lemon

หอยเชลล์ย่างซอสพริกเผ่า

▲ ☀ 140gm | 125kcal 1195

Assorted Sea Food “Talay Heang” Dry Tom Yum

รวมทะเลยำแห้ง

▲ ☀ 180gm | 245kcal 1695

Crispy Fried Softshell Crab “Poo Nim” Chili Peppercorn

ปูนิ่มผัดน้ำ พริกเผ่าพริกไทยอ่อน

▲ ☀ 180gm | 245kcal 1695

Chicken Cashew Nut “Med Mamuang” Capsicum, Onion, Scallion

ไก่ผัดเม็ดมะม่วง

▲ ☀ 180gm | 270kcal 1295

🌱 Vegan 🌿 Vegetarian ▲ Non-Vegetarian 🐷 Contains Pork 🧑‍🍳 Contains Sulphite
☼ Contains Gluten 🥛 Contains Milk 🦀 Contains Crustaceans 🥜 Contains Nuts 🥚 Contains Egg
🐟 Contains Fish 🌱 Contains Soya 🍷 Contains Alcohol

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We levy 10% Service Charge

Chicken Skewer "Gai Satay" Peanut Sauce

สะเต๊ะไก่

▲ ⑧ 150gm | 225kcal 1295

Steamed Chicken Jeeb Gai, Thai Dumpling

ขนมจีบไก่

▲ ⑩ 150gm | 195kcal 1295

Chicken Wing "Peek Gai" Salt, Garlic, Lemon Grass,
Kaffir Lime Leaf, Sriracha Dip

ปีกไก่ยัดไส้ย่าง

▲ 180gm | 185kcal 1295

Pork Belly " Moo Grob" Assorted Thai Herbs

หมูกรอบผัดสมุนไพร

▲ ⑧ 150gm | 260kcal 1295

Pork Sausage "Saikrok E-San" Thai North East Style Sausage,
Fresh Lettuce, Ginger Pickle

ไส้กรอกอีสานแปลงกาย

▲ ⑧ 160gm | 195kcal 1495

Stir Fry River Sole, " Pla Chon" Dry Chilli, Lemon Grass

ปลาร้าผัดพริกแห้ง

210gm | 195kcal 1895

🌱 Vegan 🌿 Vegetarian ▲ Non-Vegetarian 🐷 Contains Pork 🧑‍🍳 Contains Sulphite
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We levy 10% Service Charge

MAINS อาหารจานหลัก

Vegetarian

Mushroom “Phad Khink” Onion, Scallion, Ginger,
Thai Fresh Chili, Soya Sauce

ผัดขิงเห็ดรวมเจ

180gm | 170kcal 1295

Stir Fry Silken Tofu, " Phak Gard Dong" Pok Choy,
Pickled Mustard

ผัดผักกาดดองเต้าหู้

215gm | 140kcal 1295

Lotus Stem “Phad Prik Kaeng” Water Chesnut,
Pea Aubergine, Sweet Basil

รากบัวทอดผัดพริกแกงใส่เหั่ว

200gm | 170kcal 1295

Asian Green “Sam Sa-Hai” Broccoli, Snow Peas,
Asparagus, Oyster Mushroom Sauce

ผัดผักรวมสามสหาย

180gm | 145kcal 1595

Broccoli, Asparagus, Mushroom, Kaeng Penag, Creamy Curry
Sauce

แกงแพนงผักรวมเต้าหู้อ่อนใส่เห็ด

220gm | 165kcal 1595

 Vegan  Vegetarian  Non-Vegetarian  Contains Pork  Contains Sulphite
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 Contains Fish  Contains Soya  Contains Alcohol

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We levy 10% Service Charge

Vegetable “Kee Mao” Bamboo Shoot, Broccoli, Zucchini,
Bean Pepper Corn, Spicy Soya Basil Sauce

ผัดขี้เมาผักใส่หน่อไม้

200gm | 200kcal 1195

Mince Tofu, Tahoo Kra Pao, Chilli, Basil

กะเพราเต้าหู้ร้อน

280gm | 136kcal 1495

 Vegan  Vegetarian  Non-Vegetarian  Contains Pork  Contains Sulphite
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Non Vegetarian

Sea Bass “Samros” Flash Fried, Spicy Sweet, and Sour Sauce

ปลำกะพงทอดร่ำซอสสามรส

▲ 🌾 🐟 350gm | 250kcal 2795

River Sole “Choo Chi” Kaffir Lime Leaf julienne, Coconut Milk

ฉู่ฉี่ปลำซ็อน

▲ 🐟 280gm | 197kcal 2195

Sea Bass “Phad Cha” Krachai, Thai Red Chili, Fresh Pepper Corn

ปลำกะพงผัดฉำ

▲ 🌾 🐟 300gm | 210kcal 2695

Sea Bass “Manow” Steamed, Napa Cabbage,
Coriander, Ginger, and Spicy Lime Sauce

ปลำกะพงนึ่งมะนาว

▲ 🐟 350gm | 157kcal 2695

Confit Duck Leg, Kaeng Phed Ped, Pea Aubergine, Basil

แกงเผ็ดเป็ดคอนฟิต

▲ 250gm | 185kcal 1795

🌱 Vegan 🌿 Vegetarian ▲ Non-Vegetarian 🐷 Contains Pork 🧑‍🍳 Contains Sulphite
🌾 Contains Gluten 🥛 Contains Milk 🦀 Crustaceans 🥜 Contains Nuts 🥚 Contains Egg
🐟 Contains Fish 🌱 Contains Soya 🍷 Contains Alcohol

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We levy 10% Service Charge

Minced Chicken "Gapraow Gai" Hot Basil, Bean, Fish Sauce

กะเพราไก่สับ

▲ 200gm | 185kcal 1795

Stir Fried Slice Chicken, "Phad Khink Gai" Ginger, Snow Pea, Coriander Root

อกไก่ผัดขิง

▲ 200gm | 185kcal 1695

Stir Fry Lamb, "Kae Phad Prik Thai Orn" Chilli Basil, Green Peppercorn

แพะผัดพริกไทยอ่อน

▲ 210gm | 269kcal 2195

 Vegan  Vegetarian  Non-Vegetarian  Contains Pork  Contains Sulphite
 Contains Gluten  Contains Milk  Contains Crustaceans  Contains Nuts  Contains Egg
 Contains Fish  Contains Soya  Contains Alcohol

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We levy 10% Service Charge

Lamb Shank “Kaeng Singhol” Potato, Onion, Crispy Onion

แกงสิงห์หล้าแพะ

▲ 280gm | 196kcal 2095

Pork Belly, " Moo Grob" Broccoli, Chili & Garlic

ผัดบร็อคโคลี่หมูกรอบ

▲ 🌾 🥚 200gm | 210kcal 1595

Mince Pork, “Kra Pao Moo” Chilli, Basil

กะเพราหมูสับ

▲ 🌾 🥚 300gm | 212kcal 1795

Thai Style NZ Lamb Chop, " Kha Kae Yand" Charred Greens

ซี่โครงแกะนิวซีแลนด์ย่างแบบเอร่าวัน

▲ 250gm | 345kcal 2595

Wok Toss Prawn, " Phad Phong Karee" Celery, Onion, Egg Oyster Sauce

▲ กุ้งผัดผงกะหรี่

210gm | 257kcal 2195

🌱 Vegan 🌿 Vegetarian ▲ Non-Vegetarian 🐷 Contains Pork 🧑‍🍳 Contains Sulphite
🌾 Contains Gluten 🥛 Contains Milk 🦀 Crustaceans 🥜 Contains Nuts 🥚 Contains Egg
🐟 Contains Fish 🌱 Contains Soya 🍷 Contains Alcohol

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We levy 10% Service Charge

All Time Favourite Curry

Prawn | Chicken | Vegetable 1495 | 1695 | 1995

**Kaeng Kiew Wann
Green Curry**

แกงเขียวหวาน
250gm | 280kcal

**Kaeng Dang
Red Curry**

แกงแดง
🍖 250gm | 280kcal

**Kaeng Massaman
Massaman Curry**

แกงมัสมั่น
250gm | 270kcal

🌱 Vegan 🥬 Vegetarian 🍗 Non-Vegetarian 🐷 Contains Pork 🧅 Contains Sulphite
🌾 Contains Gluten 🥛 Contains Milk 🦀 Crustaceans 🥜 Contains Nuts 🥚 Contains Egg
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Kaeng Phaa
Jungle Curry

แกงป่า
250gm | 240kcal

Panang Curry

แกงพะเนียง
250gm | 300kcal

All Time Favourite Dish

Sticky Noodle “Phad Thai” Bean Sprout, Chive,
Sliced Onion, Fried Tofu, Crushed Peanut

ผัดไทย

Choice of Vegetable, Chicken, Shrimp 1595 | 1695 | 1895

  200gm | 240kcal

Jasmine Rice “Khao Phad” Onion, Tomato,
Spring Onion, Cucumber, Lime

ข้าวผัดผัก

Choice of Vegetable, Chicken, Shrimp 995 | 1095 | 1195

 200gm | 280kcal

Wheat Udon Noodle “Phad Keemao” Baby Corn, Bean, Basil, Carrot,
Spicy Garlic Soya Sauce

เส้นอุด้งผัดซี๊ เม้า

Choice of Vegetable, Chicken, Shrimp 995/1095/1195

  250gm | 210kcal

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Minced Chicken “Khao Gapraow Gai” Hot Basil,
and Fried Egg

ข้าวราดกะเพราไก่ ไข่ดาว

▲ ☹️ 300gm | 215kcal 1795

Rice “Nasi Goreng” Grilled Chicken, Shrimp, Fried Egg,
Shrimp Cracker

ข้าวผัดนำซีโกแรง

🌱 220gm | 195kcal 1495

Egg Noodle “Khow Suey” Bean Sprout, Crispy Noodle,
Onion, Thai Northern Style Coconut Broth

ข้าวซอย

▲ ☹️ 200gm | 210kcal

Choice of Vegetable, Chicken, Shrimp 1195 | 1295 | 1395

Jumbo Lump “Nam Ya Poo”, Bean Sprout, Cabbage, Basil,
Khanom Jeen Spicy Yellow Curry Sauce

ขนมจีน น้ำ ยำปู

250gm | 220kcal 1995

🌱 Vegan 🌿 Vegetarian ▲ Non-Vegetarian ☹️ Contains Pork 🧑‍🤝🧑 Contains Sulphite
☹️ Contains Gluten 🧑‍🤝🧑 Contains Milk ☹️ Contains Crustaceans 🧑‍🤝🧑 Contains Nuts 🧑‍🤝🧑 Contains Egg
☹️ Contains Fish 🌱 Contains Soya 🧑‍🤝🧑 Contains Alcohol

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DESSERT ของหวาน

Water Chestnut “Tub Tim Grob” Sweet Coconut Milk, Crushed Ice

ทับทิมกรอบ

  180gm | 200kcal 1095

Cheese Cake “Bai Toey” Strawberry Basil Sorbet

ใบเตยชีสเค้กกับซอร์เบสตรอเบอร์รี่

   150gm | 350kcal 1095

Kaffir Lime Infused Tart, Strawberry Jelly, Litchi

ทำรตมะกรูดกับลิ้นจี่และเยลลี่สตรอเบอร์รี่

   150gm | 210kcal 1095

Chocolate “Tua Tad” Peanut, Sesame Praline, Mandarin Sorbet

ช็อกโกแลตเค้กลูกลิ้นจี่ ตัดกับ ซอร์เบส้มนมดำ
ริน

    180gm | 280kcal 1095

Selection of Thai Flavors Sorbet

ซอร์เบ รสต่างๆ

 150gm | 200kcal 1095

Erawaan Kao Niew Mamuang, Sweet Sticky Rice with Mango Ice Cream

ไอติมมะม่วงกับข้าวเหนียวมูน

  180gm | 415kcal 1095

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THE CLARIDGES
NEW DELHI