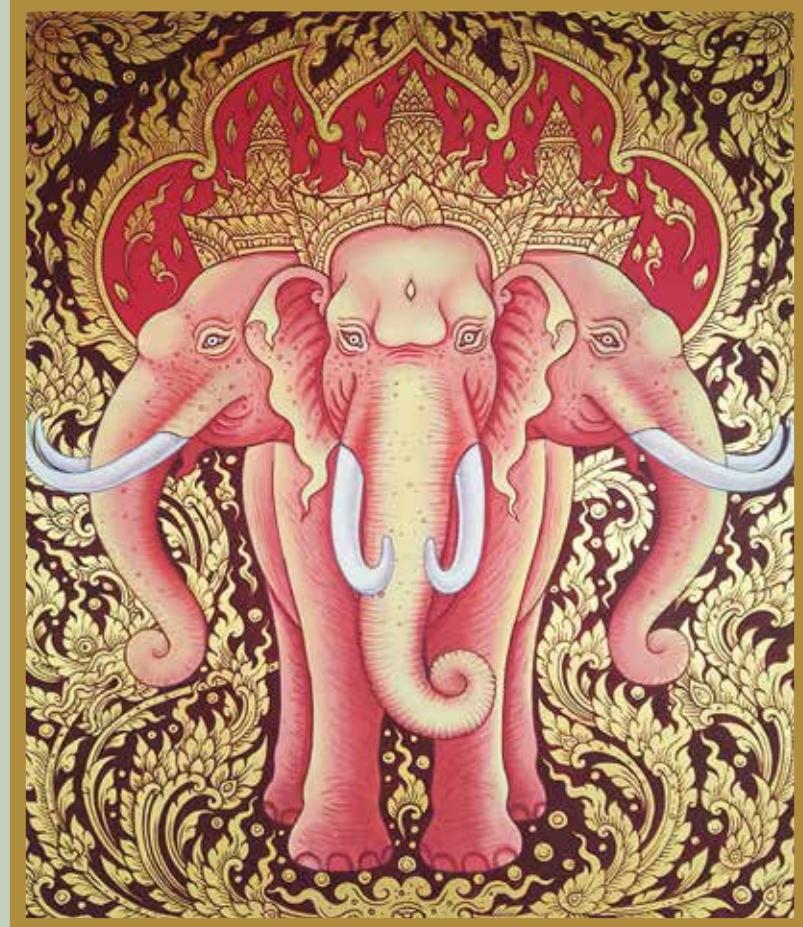




ERAWAAN





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 ូប

Prawn | Chicken | Veg 895|995|1095

Glass Noodle "Tom Jurd" Mushroom, Glass Noodle

តម្លៃគុណសេះគេហូហុង

280gm | 135kcal

Mushroom "Guey Teow" Vermicelli Noodle Soup, Bean Sprout

កំរួយពីឱវគីគ្រឹមតែតាមូន

280gm | 105kcal

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

តម្លៃម៉ា

200gm | 100kcal

Silken Tofu "Tom Kha" Galangal, Shimeji Mushroom, Coconut Sour Soup

តម្លៃខោ

280gm | 140kcal

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

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

Please always inform your server of any allergies or intolerances before placing your order.

We levy 10% Service Charge

॥ SALAD ยำและพลา ॥

Vegetarian

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

ยำมะม่วง

● 180gm | 154kcal 895

Warm Lotus Stem “Rak Bua” Herb Sauce

พลารักบัว

● 180gm | 170kcal 895

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

ยำ ถั่ว พลู

● 180gm | 160kcal 895

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

ยำส้มโอช้อสมะขาม เมล็ดทำนองดาวน์

● 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

 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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Non Vegetarian

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

ปลากรุ้งย่าง

▢ 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

ลำปีก

▢ 200gm | 160kcal 995

Grilled Pork "Nam Tok" Onion, Mint, Roasted Rice Dressing

น้ำตกสันคอหมู

▢ 200gm | 185kcal 995

Grilled Chicken "Kai Yang" Onion, Celery, Lettuce, Sweet Spicy Dressing

ยำไก่ย่างใบชี๊นฉ่าย

210gm | 240kcal 995

-  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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APPETIZERS ของทำนเล่น, จำนเคียง

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

ขันมกุยฉ่ายไส้ผักขมกับเห็ด

● ○ ○ 180gm | 155kcal 1195

Mushrooms “Hed Grob” Roasted Rice Sauce

ขันมกุยฉ่ายไส้ผักขมกับเห็ด

● ○ ○ 180gm | 185kcal 1195

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

ข้าวโพดอ่อนผักเม็ดมะม่วง

● ○ ○ 160gm | 190kcal 1195

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

ช่องว่างไส้แห้วกบัว

● ○ ○ 180gm | 156kcal 1195

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

ถุงทองไส้ผักกับมันสำปะหลัง

● ○ ○ 120gm | 145kcal 1195

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We levy 10% Service Charge

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

รากบัวทอดสมุนไพร

▢ 🍚 🥑 🥑 180gm | 210kcal 1195

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

ใบผักขมทอดกรอบรำข้อ สาหร่าย พริกเผา

▢ 🍚 🥑 🥑 175gm | 170kcal 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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Non Vegetarian

Prawn “GAPRAOW” Chili Basil Sauce

กุ้งหอตซอสกะเพรา

▲ 180gm | 220kcal 1995

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

ทอดมันกุ้น้ำ จิ้นหวาน

▲ 180gm | 187kcal 1995

Steamed Prawn Jeeb Goong, Thai Dumpling

ขันมลีป่าสักกุ้ง

▲ 150gm | 200kcal 1495

Grilled Scallop “Hoy Phao” Herb Butter, Chili Lemon

หอยเชลล์ย่างซอสพริกเผา

▲ 140gm | 125kcal 1195

Assorted Sea Food “Talay Heang” Dry Tom Yum

รวมทะเลยำไทยเผ็ด

▲ 180gm | 245kcal 1695

Crispy Fried Softshell Crab “Poo Nim” Chili Peppercorn

ปูนิ่มผัดน้ำพริกเผาพริกไทยอ่อน

▲ 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  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

▢ ① 150gm | 225kcal 1295

Steamed Chicken Jeeb Gai, Thai Dumpling

ขنمจีบไก่

▢ ② 150gm | 195kcal 1295

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

ปี ไก่ดีเสี้ยง

▢ 180gm | 185kcal 1295

Pork Belly " Moo Grob" Assorted Thai Herbs

หมูกรอบผัดสมุนไพร

▢ ① 150gm | 260kcal 1295

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

ไส้กรอกอีสานแปลงกำย

▢ ② 160gm | 195kcal 1495

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

ปลาช่อนผัดพริกแห้ง

210gm | 195kcal 1895

▢ 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

MAINS อาหารจำนหลัก

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 Chestnut, Pea Aubergine, Sweet Basil

รำขวบยอดผัดพริกแกงใส่เห็ด

● 200gm | 170kcal 1295

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

ผัดผักรวมสามสาย

● 180gm | 145kcal 1595

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

● แกงแพนงผัดรวมเต้าหู้อ่อนใส่เห็ด

220gm | 165kcal 1595

-  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

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

ผัดขี้เม่นกับไส้หน่อไม้

● 200gm | 200kcal 1195

Mince Tofu, Tahoo Kra Pao, Chilli, Basil

กะเพราเต้าหู้อ่อน

● ● ● 280gm | 136kcal 1495

- 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

Non Vegetarian

Sea Bass "Samros" Flash Fried, Spicy Sweet, and Sour Sauce

ปลาทูผัดเผ็ดซีอิ๊วส้มมะลิ

▲ ◉ ● 350gm | 250kcal 2795

River Sole "Choo Chi" Kaffir Lime Leaf julienne, Coconut Milk

ฉู่ฉี่ปลาช่อน

▲ ◉ ● 280gm | 197kcal 2195

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

ปลาทูผัดเผ็ดฉ่า

▲ ◉ ● 300gm | 210kcal 2695

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

ปลาทูนึ่งมะนาว

▲ ◉ ● 350gm | 157kcal 2695

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

แกงเผ็ดเป็ดคอนพี ส

▲ 250gm | 185kcal 1795

-  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

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

แกงสีหลามะเพะ

▲ 280gm | 196kcal 2095

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

ผัดบร็อคโคลี หมูกรอบ

▲ ⓘ ⓘ 200gm | 210kcal 1595

Mince Pork, "Kra Pao Moo" Chilli, Basil

กะเพราหมูสับ

▲ ⓘ ⓘ 300gm | 212kcal 1795

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

ชี๊โครงแกงนิวซีแลนด์ยำแบบเอร์วัลล

▲ 250gm | 345kcal 2595

Wok Toss Prawn, " Phad Phong Keree" 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
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Kaeng Phaa Jungle Curry

แกงป่า
250gm | 240kcal

Panang Curry

แกงแพนง
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

เส้นอุดงผัดขี้เมำ

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

  250gm | 210kcal

-  Vegan  Vegetarian  Non-Vegetarian  Contains Pork  Contains Sulphite
-  Contains Gluten  Contains Milk  Crustaceans  Contains Nuts  Contains Egg
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Minced Chicken “Khao Gapraow Gai” Hot Basil,
and Fried Egg

ข้าวรมัดกะเพร์ไก่ ไข่ดาว

▢ ● 300gm | 215kcal 1795

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

ข้าวผัดนำซีโก้เรง

▢ 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

ขนนจีน น้ำ ยำปู

250gm | 220kcal 1995

- ▢ 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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॥ DESSERT ของหวาน ॥

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

ทับทิมกรอบ

● 180gm | 200kcal 1095

Cheese Cake “Bai Toey” Strawberry Basil Sorbet

ใบเตยชีสเค้กับช็อร์เบตโรบอร์วี่

▲ 150gm | 350kcal 1095

Kaffir Lime Infused Tart, Strawberry Jelly, Litchi

ทำร์ตมะกรูดบลิ้นจี่ และเยลลี่ สตรอเบอร์รี่

● 150gm | 210kcal 1095

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

ช็อกโกแลตಡeka สొడา ตัดกับ ช็อร์เบสัมเม้นดា
ริน

● 180gm | 280kcal 1095

Selection of Thai Flavors Sorbet

ช็อร์เบ รสต่างๆ

● 150gm | 200kcal 1095

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

ไอเดียมะม่วงกับข้าวเหนียวมูน

● 180gm | 415kcal 1095

● 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



THE CLARIDGES
NEW DELHI