Sip Song
THAI EATERY & BAR

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Cheeky Bites

TOM YUM PEANUTS (V,P) — 20
Tom yum flavored spicy fried peanuts with mixed herbs

PRAWN CRACKERS (S,G,SUL) — 22
Light & crispy shrimp-flavored crackers

OG CRAB CUPS (S,D,G,F) — 42
Crab & green mango salad with coconut dressing

BANGKOK WINGS (6 PIECES) (G,F) — 45
Deep fried chicken wings coated with caramelized fish sauce served with Sriracha sauce

JUNGLE SPRING ROLLS (4 PIECES) (V,G,SOY,SS) — 45
Vegetable spring rolls served with homemade sweet chilli sauce

NUTTA'S FISH CAKE (4 PIECES) (S,F,E) — 40
Deep fried fluffy king fish patty with red curry paste served with homemade sweet chilli sauce

SIAM SATAY (4 PIECES) (S,G,P,D,SOY,MOL) — 42
Grilled chicken breast satay on skewer with peanut sauce & pickled cucumbers

OYSTER CEVICHE (3 PIECES) (MOL,F,P,G) — 70
Raw oyster served with special Thai seafood dressing, fried shallots & mixed herbs

BITE ME BEEF SKEWERS (4 PIECES) (S,F,D) — 96
Grilled beef tenderloin on skewer with massaman sauce & pickled cucumbers

Salads

TROPICAL PAPAYA SALAD (P,S,F) — 52
Spicy green papaya salad with dry shrimp & roasted peanuts

PATTAYA NOODLES SALAD (P,S,C,F) — 52 (Veg) | 72 (Chicken & Shrimp)
Thai spicy glass noodles with vegetables & tofu (V,SOY,C,P)

PEEL ME POMELO SALAD (TN,S,F) — 82
Pomelo salad with poached shrimp, sweet & sour Tamarind dressing

BEEF THAI SALAD (S,G,SOY,F, MOL) — 82
Thai North-Eastern style grilled beef salad with toasted rice

Soup & Curry

TOM YUM TEASE (S,D,P,F) — 85
Thai's signature herbal spicy & sour soup with prawns & mushroom

BANGKOK GREEN CURRY (S,D,F) — 52 (Veg) | 72 (Chicken)
Rich coconut green curry with vegetables, tofu & Thai eggplant (V,D,SOY)

RED THAI HOT STUFF (S,F,G) — 52 (Veg) | 92 (Duck)
Rich coconut red curry with vegetables, tofu, lychee & pineapple (V,SOY)

LOBSTER CURRY (S,D,P,G,F,SOY,E,MOL) — 198
Stir fried lobster with creamy egg & Thai yellow curry

Grill Thrills, Thai Style!

All Star Grills

THAI CHICKEN THIGHS (S,G,SOY,F, MOL) — 82
Grilled Thai marinated chicken thigh served with Tamarind sauce

STEAMY SEA BASS (F,C) — 122
Steamed sea bass fillet with spicy lime garlic dressing, cabbage & Thai celery

SIP SONG STRIP LOIN (S,G,D,F,SOY, MOL) — 230
Grilled strip loin with Sip Song's signature trio dipping sauce

Wok that walk

PATPONG PINEAPPLE RICE (S,G,SOY,F,TN,D, MOL) — 42 (Veg) | 62 (Chicken)
Fried rice with pineapple, vegetables, tofu & yellow curry (V,G,SOY,TN,D)

DRUNKEN NOODLES (S,G,SOY,F, MOL) — 92
Stir-fried spicy flat rice noodles with sliced beef tenderloin

PAD THAI ME UP (S,P,G,F,SOY,E) — 62 (Veg) | 112 (Tiger Prawn)
Stir-fried rice noodles, tofu & signature Tamarind sauce (V)

PRAWN STAR (5 PIECES) (S,G,P,F,SOY, MOL) — 162
Stir-fried tiger prawn with fresh sliced lemongrass & Thai chilli paste

Sidekicks

JASMINE RICE (V) — 22
Steamed fragrant Thai Jasmine rice

ROTI-TASTIC (6 PIECES) (V,G,D) — 22
Pan-fried plain paratha bread with unsalted butter

WOK FRIED CABBAGE (F,S,SOY,G, MOL) — 32
Wok-fried cabbage with caramelized fish sauce & dry shrimp

MORNING GLORY (V,G,SOY) — 32
Wok-fried morning glory with soybean paste

SWEET ENDING

COCO CRUSH ICE CREAM (V,D) — 42
Coconut ice cream with sweet sticky rice, jackfruit, red bean paste & toddy palm seeds

FRUIT PARADISE (V) — 42
Assorted fresh cut fruits of the day

Keep it sweet & discrete

TRUFFLE TROUBLE (V,G,D,TN,E,) — 66
Rich, velvety chocolate hazelnut praline crunch, served with coconut ice cream

MANGO STICK-WITH-ME RICE (V) — 62
Sweet coconut pandan-flavored rice, with ripe mango & salted coconut cream

TARO-LICIOUS BALL (V) — 62
Taro rice ball with coconut milk & longan

VEGETARIAN (V) | (C) CELERY | (E) EGG | (F) FISH | (G) GLUTEN | (LUP) LUPIN) | (M) MILK | (MOL) MOLLUSCS | (MUS) MUSTARD
(P) PEANUTS | (S) SHELLFISH | (SOY) SOYBEAN | (SS) SESAME SEEDS | (SUL) SULPHITES | (TN) TREE NUTS | (D) DAIRY

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and 7% municipality fee.

White Wine

	125ML	BTL
Sip Song White *	33	180
Sauvignon Blanc France	47	275
Chardonnay Chile	50	290
Chateau Ste. Michelle Riesling USA	55	320
Rapaura, Sauvignon Blanc New zealand	65	380
Fantinel, Pinot Grigio Italy	90	530
Journey's End,Chardonnay South Africa		330
Suelos, Macabeo Spain		350
Dr. Loosen, Riesling Off dry Germany		400
Argiolas, Costamolino Vermentino Italy		480
Austo, Chardonnay Italy		570
La Scolca, Gavi Valentino Italy		600
Penfolds,Autumn Riesling Australia		630
La Chablisienne, Chablis France		700
Domaine Tassin, Sancerre France		750
Cloudy Bay, Sauvignon Blanc New zealand		890
San Leonardo, Sauvignon Blanc 1.5L Italy		1400

Bubbles & Champagne

	125ML	BTL
Conte Fosco, Sparkling Italy	55	295
Da Luca, Sparkling Rosé Italy	59	325
Dr. Loosen, Sparkling Riesling Germany	65	380
Perrier-Jouët Brut, Champagne France		950

Rose

Sip Song Rosé*	33	180
Colombelle Rosé France	47	275
Minuty, M de Minuty France	75	445
Altre Stelle, Rosato Italy		260
Minuty, M de Minuty 1.5L France		850

Red Wine

	125ML	BTL
Sip Song Red *	33	180
Syrah France	47	275
Santa Julia, Malbec Argentina	50	290
Suelos, Cabernet Sauvignon Spain	60	340
Rapaura, Pinot Noir New Zealand	85	500
Castello di Albola, Chianti Italy	95	560
Journey's End, SMV South Africa		330
Le Rocche, Merlot Sangiovese Italy		350
Gérard Bertrand, Pinot Noir France		400
Alamos Catena, Malbec Argentina		410
Cossetti, Barbera Italy		440
Ener, Cabernet Sauvignon Italy		570
Marion, Valpolicella Italy		590
Mastino, Sangiovese Italy		620
Catena, Malbec 1.5L Argentina		1200

THAI TIPPLES

12 bold cocktails bursting with sweet, sour, spicy, and herbal flavours that scream Thailand in a glass.

MAI MUANG — 65
A tropical mix of coconut, apricot, yuzu & lime

THAI FIZZ — 65
A mix of galangal, lemongrass, Midori, pineapple & Prosecco

STICKY SOUR — 65
Coconut, banana, lime & pineapple with mango sticky rice foam

SOM TAM PALOMA — 70
Grapefruit, calamansi & papaya with Som Tam flavors

SUNRAY SIAM — 70
Fizzy, spicy pineapple-bell pepper with chilli & Singha soda

TOM YUMATINI — 70
Mezcal, pisco, bell pepper & a hint of Tabasco heat

THAIRITA — 75
Mezcal, mandarin, chilli agave & signature salt

SIP NEGRONI — 75
Coconut-washed gin, roasted rice, Mancino Rosso & Campari

WHISKY SOUR — 75
Whisky, fresh lemon, a hint of sweetness & a frothy egg white finish

OLD FASHIONED — 75
Whisky, a touch of sugar & bitters, stirred over a large ice cube

PALOMA — 75
Tequila, fresh grapefruit, a hint of lime & a touch of salt

ESPRESSO MARTINI — 75
Rich espresso, smooth vodka & coffee liqueur

SINGHA

BOTTLE	40
PINT	49
BUCKET (5BTL)	175
TOWER (3L)	250

HOPS STUFF!

Bottles

Chang	39
Singha	40
Tiger	45
Corona	55
Peroni	55
Heineken	55
Magners	65

Pint

Singha	49
Stella Artois	55
Tiger	60
Goose Island Midway Ipa	65
Asahi Super Dry	65
Kirin	65
Guinness Surger	69

BOOZELESS SIPS

Virgin Siam — 55
Lyre's White Cane, chilli agave, pineapple bell pepper soda, Singha soda

Thai z — 55
Non alc rose wine, rose lemonade, Lyre's Classico Prosecco, grapefruit

Sip O Negroni — 55
Rosso, Lyre's Aperitivo Spritz, Lyre's Italian Orange, coconut water

Innocent Thairita — 55
Non alc Chardonnay wine, fresh mandarin juice, chilli agave, Sip Song salt

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