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Aarya

Thai Restaurant & Bar

Opening hours

Daily 5:00pm to 11:00pm

Saturday and Sunday Lunch 12:00pm to 3:00pm

For restaurant booking,

please call the hotel operator or +62 (0) 770 692789

No 1 Indra Maya Villa, Nirwana Gardens, Bintan Island 29152

Appetiser

Poh piah sod

Fresh spring rolls with the filling of sauté chicken with onion, prawn and egg, served with tamarind sauce, cucumber and carrot julienne

\$8.00

Poh piah thod

Fried spring rolls of chicken, prawn and vermicelli, with clear sauce

\$8.00

Kung hor poh piah

Deep-fried prawns in rice paper with sweet chili sauce

\$9.00

Kai hor bai toei

Marinated chicken filet cooked in fragrant pandan leaf

\$9.00

Nua dad diaw

Deep-fried sun dried beef with chili sauce

\$8.00

Peek kai thod

Deep-fried chicken wings

\$8.00

Thod man pla

Fish cake with sweet cucumber and peanut vinaigrette

\$8.00

*Items marked * can be prepared in vegetarian version.*

Prices are in Singapore dollars and subject to 10% Service Charge and 11% Tax.

Salad

*Som tam

Spicy green papaya salad

\$8.00

Larp kai

Warm salad of minced chicken with roasted rice,
dry chili and fresh herbs

\$12.00

Pla kung

Salad of shrimps with roasted rice, shallots,
lemon grass and mints

\$15.00

Pla thod yam mamuang

Fried fish with spicy green mango salad
(green mango is subject to seasonal availability)

\$15.00

Yam nua

Salad of grilled NZ tenderloin beef with chili jam,
lemon grass, cucumber, lime, shallots and mint

\$16.00

*Yam talay woon sen

Salad of seafood and glass noodle with fresh herbs and spices

\$16.00

Yam talay

Salad of seafood with onion, ginger, celery and cashew nuts

\$16.00

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Soup

***Tom kha kai, pla**

Coconut, galangal and lime soup of chicken or snapper filet with fresh mushrooms and tomatoes \$15.00

***Tom yam talay**

Spicy soup of seafood with tamarind and chili, fresh spice paste, tomatoes, mushrooms and lime leaf in clear broth \$16.00

***Tom yam talay naam khon**

Rich version of spicy soup of seafood with tamarind and chili, fresh spice paste tomatoes, mushrooms, lime leaf and coconut cream \$16.00

***Kaeng jueed woon sen kai**

Clear pepper soup of chicken dumplings with garlic, glass noodle and spring vegetables \$15.00

All soup portions are large enough for two

Side Dish

Khao suai rue khanom pang sod/khao man

White fragrant rice or fresh bread/Coconut rice \$2.00/\$3.00

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Vegetable

*Phak kaad khiaw kab khratiam phrik Sauté boc choi with garlic and chili	\$8.00
*Phak khana nam man hoi Sauté baby kailan with oyster sauce	\$8.00
*Phad normai sai hed kab khai Sauté bamboo shoots with mushrooms and egg	\$8.00
*Phad makhua yao horapha Stir-fried aubergine with spring onion, chili, garlic and sweet basil	\$8.00
*Phad priaw waan Sweet and sour of green pepper, onion, pineapple and tomatoes (with chicken, prawn or fish)	\$14.00
*Phad thua lantao Sauté snow-peas, garlic and light soya (with chicken or prawn)	\$14.00
*Phad dok kalam plee Stir-fried broccoli with garlic and light soya (with chicken or prawn)	\$15.00

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Main Dish

Pla thod krathiam

Pan-fried red snapper filet with garlic and pepper, ginger sauce

\$15.00

*Phad kraphao (kai, nua, seafood)

Stir-fried chicken, beef or seafood with lemon grass paste and basil

\$16.00

Khai phad khing

Stir-fried chicken with ginger, onion, chili, mushroom and whisky

\$16.00

Nung manao pla kraphong

Steamed filet of red snapper with spicy lime, chili and garlic sauce

\$18.00

Nua kham waan

Sauté sliced beef filet with sweet brown sauce

\$19.00

Nua yang naamtok

Medium-grilled NZ tenderloin beef, served with dry chili and grilled tomato relish

\$19.00

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Main Dish

***Kaeng khiaw waan (kai, nua, talay)**

Green curry of chicken, beef or seafood
with spring vegetables

\$18.00

***Kaeng massaman (khai, nua)**

Red mellow curry of chicken or beef
with peanut and potatoes

\$18.00

***Kaeng phanaeng (kai, nua, pla)**

Rich, slow-cooked curry of chicken, beef or fish

\$18.00

***Kaeng luang pla rue khai**

Yellow curry of red snapper or chicken

\$18.00

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Noodle, Rice

**Sen lek nua, kai (naam/hang)*

Rice noodle with NZ tenderloin beef or chicken
and condiments (soup or dry)

\$15.00

**Kway tiaw tom yam*

Spicy noodle soup with minced chicken,
seafood and condiments

\$15.00

**Phad thai jay*

Vegetarian wok-fried rice noodle with egg,
bean sprouts, tofu, chives and peanuts

\$15.00

Mee krati

Rice noodle with northern Thai style chicken
red curry sauce, served with fresh vegetables
and herb condiments

\$16.00

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Noodle, Rice

Phad thai alang-karn

Wok-fried rice noodle with seafood with egg,
bean sprouts, tofu, chives and peanuts,

\$18.00

Phad khee mao

Stir-fried glass noodle with minced chicken,
prawns, chili, sweet soy sauce, and sweet basil

\$15.00

*Khao phad ruam

Fried rice with chicken, seafood and vegetables,
served with egg

\$14.00

Khao ob sapparod wilis-samala

Fried pineapple rice with chicken, prawns, egg,
green mango and sauce condiments
served in pineapple

\$18.00

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Dessert

Kluay thod raad maam som Banana fritter with ginger-orange caramel, served with vanilla ice-cream	\$8.00
Waan yen som sai vodka Homemade tangerine and lime granita with a splash of vodka	\$8.00
Honey Pannacotta with caramelized fruits	\$9.00
Apple tart with caramel sauce	\$9.00
Lemon cheese cake	\$9.00
Chocolate tart	\$9.00
Pholamai sod A platter of fresh fruits	\$12.00
Look taan chuam nai naamphung Chilled sea coconut in honey Syrup (syrup)	\$8.00
Linjee and lamyai chae yen Chilled lychee and longan in jasmine syrup	\$8.00
Ice cream A simple two scoops of house ice-cream (vanilla, strawberry and chocolate)	\$8.00

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