



# Thai Gallery

— Restaurant Marbella —

FOOD

APRIL 2025

## Starters

Thai Gallery Mixed Starters	43
Spring Rolls	
Fresh Nem (22), Vegetable (18), Prawn (22), Chicken Nem (22)	
Skewers	
Chicken Satay (20), Prawn Satay (22), Beef Tamarind (22)	
Prawns Tempura	28
Crab & Cheese Samosa	28
Thai Gallery Crispy Cheese	20
Japanese Wagyu with Black Pepper Sauce (150g)	54

### Salads

<b>Lobster &amp; Mango Salad</b>	58
<i>Grilled lobster and ripe mango in a zesty Thai dressing.</i>	
<b>Thai Beef Salad</b>	32
<i>Sliced grilled Angus with fresh herbs, chili, and lime.</i>	
<b>Traditional Prawn Salad</b>	32
<i>Grilled prawns with lemongrass, kaffir lime, and a chili-lime dressing.</i>	
<b>Green Papaya Salad</b>	28
<i>Shredded papaya salad with chili, lime, and peanuts.</i>	

### Soups

<b>Tom Yum - chicken, prawn or seafood</b>	18/20/21
<i>Traditional spicy and sour soup</i>	
<b>Tom Kha - chicken or prawn</b>	18/20
<i>Coconut milk-based soup</i>	
<b>Clear glass noodle</b>	19
<i>Clear broth with glass noodles</i>	
<b>Noodle &amp; beef</b>	22
<i>Light broth with rice noodles</i>	

### Stir Fry

Served with stir-fried vegetables, with the option to add a protein of choice chicken (+2), prawn (+4), tenderloin (+4), seafood (+5), pink eel (+5), duck (+8)

<b>Pad Thai - with choice of chicken or prawn</b>	28
<i>Noodles with egg, bean sprouts, red onion, chives, and peanuts, tossed in tamarind</i>	
<b>Pad Kee Mao - with choice of chicken, prawn or seafood</b>	28
<i>Also known as "Drunken Noodles" with fresh chili, garlic, vegetables, and Thai basil</i>	
<b>Cashew Nut - with choice of chicken or prawn</b>	30
<i>Crunchy cashews tossed with crisp vegetables in a rich, roasted chili oyster sauce</i>	
<b>Pad Kaprow - with choice of chicken, prawn, tenderloin or seafood</b>	30
<i>A Thai street-food classic with chili, garlic, and Thai basil, stir-fried in oyster-soy sauce</i>	
<b>Fresh Ginger - with choice of chicken, prawn, tenderloin or pink eel</b>	29
<i>Fragrant ginger wok-tossed with mushrooms, onions, and spring onions in soy sauce</i>	
<b>Sweet &amp; Sour - with choice of chicken, prawn or pink eel</b>	30
<i>Tangy and sweet flavors with pineapple, cherry tomatoes, and crisp vegetables</i>	
<b>Vegetables in Oyster Sauce - with choice of chicken, prawn or tenderloin</b>	29
<i>Seasonal vegetables, wok-fried in oyster-soy sauce</i>	
<b>Sweet Chilli Pineapple - with choice of chicken, pink eel or duck</b>	30
<i>Sweet, spicy, and tangy flavors in a rich pineapple-infused sauce</i>	
<b>Khao Pad - with choice of egg, chicken, prawn or tenderloin</b>	28
<i>Classic Thai-style wok stir-fried rice, egg, vegetables, and a hint of soy</i>	

# House Curry

With a choice of vegetables (28), chicken (32), prawn (36), beef (36) or duck (38)

## Red

*A bold and bright curry with a rich, slightly sweet depth, featuring tender vegetables, Thai basil, and a touch of chili heat*

## Green

*Fragrant, herbaceous, and spicy, this vibrant curry balances fresh green chili spice with the sweetness of Thai basil and crisp vegetables*

## Yellow

*Mild and comforting, with warm spices and a velvety texture, complemented by tender potatoes, carrots, and a hint of sweetness*

## Panang

*Thick, creamy, and deeply aromatic, with a subtle nuttiness from peanuts and a bright citrus note from kaffir lime leaves*

## Massaman

*A rich, slow-cooked curry with warm spices, a touch of tamarind for gentle acidity, and the heartiness of potato and roasted nuts.*

# Chef's Gallery

<b>Thai Gallery Crispy Duck</b>	<b>38</b>
<i>Crispy, golden duck served with roti pancakes and Thai-style sauce</i>	
<b>Lamb Cutlets In Massaman Sauce</b>	<b>54</b>
<i>Grilled lamb cutlets paired with Massaman curry sauce, infused with warm spices</i>	
<b>Choo Chee Salmon</b>	<b>44</b>
<i>Pan-seared salmon fillet in Choo Chee curry sauce, rich in coconut and Thai spices</i>	
<b>Sea Bass Green Curry</b>	<b>44</b>
<i>Sea bass in green curry, infused with Thai basil, fresh chili, and vegetables</i>	
<b>Ginger Soy Black Cod</b>	<b>58</b>
<i>Marinated black cod, glazed in ginger-soya, served with house pickles.</i>	
<b>Fried King Prawn In Tamarind Sauce</b>	<b>56</b>
<i>Crispy king prawns drizzled with a tangy-sweet tamarind sauce</i>	
<b>Lobster Red Curry</b>	<b>72</b>
<i>Lobster simmered in red curry with cherry tomatoes, fresh basil, and seasonal fruits</i>	
<b>Lemongrass Sirloin</b>	<b>52</b>
<i>Grilled Angus, stir-fried with lemongrass, garlic, red onion, and fresh chili, served hot</i>	
<b>Tiger Cry</b>	<b>52</b>
<i>A Thai classic featuring chargrilled Angus beef, served with a tangy tamarind sauce on a sizzling hot pan</i>	

# Rice

<b>Steamed Jasmin Rice</b>	<b>10</b>
<b>Egg Fried Rice</b>	<b>12</b>
<b>Coconut Rice</b>	<b>12</b>
<b>Sticky Rice</b>	<b>12</b>
<b>Garlic Fried Rice or Noodles</b>	<b>14</b>
<b>Pineapple Fried Rice - add chicken (+2) or prawn (+4)</b>	<b>32</b>