



BAAN YA JAI

Classic Thai Cuisine

MENU



Dear guests, welcome to Baan Ya Jai – our “Small restaurant with big heart”

Baan Ya Jai is a new project by the chef Atitaya Paitoon. After working for a few years with a top ranked restaurant, she decided to go on her own and put her own touch to the most popular Thai cuisine dishes.

The restaurant cooks only Thai food, using only **fresh ingredients**, the way Thais cooked through the centuries.

To get in touch or leave your valuable feedback:

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Dear guests, welcome to Baan Ya Jai – our “Small restaurant with big heart”

At Baan Ya Jai we care about your health and well-being. For every dish we serve we ensure it is cooked and prepared as below:

- Well cleaned fruits and vegetables
- Fresh ingredients sourced daily
- No MSG

You can choose how spicy you want your food to be cooked:

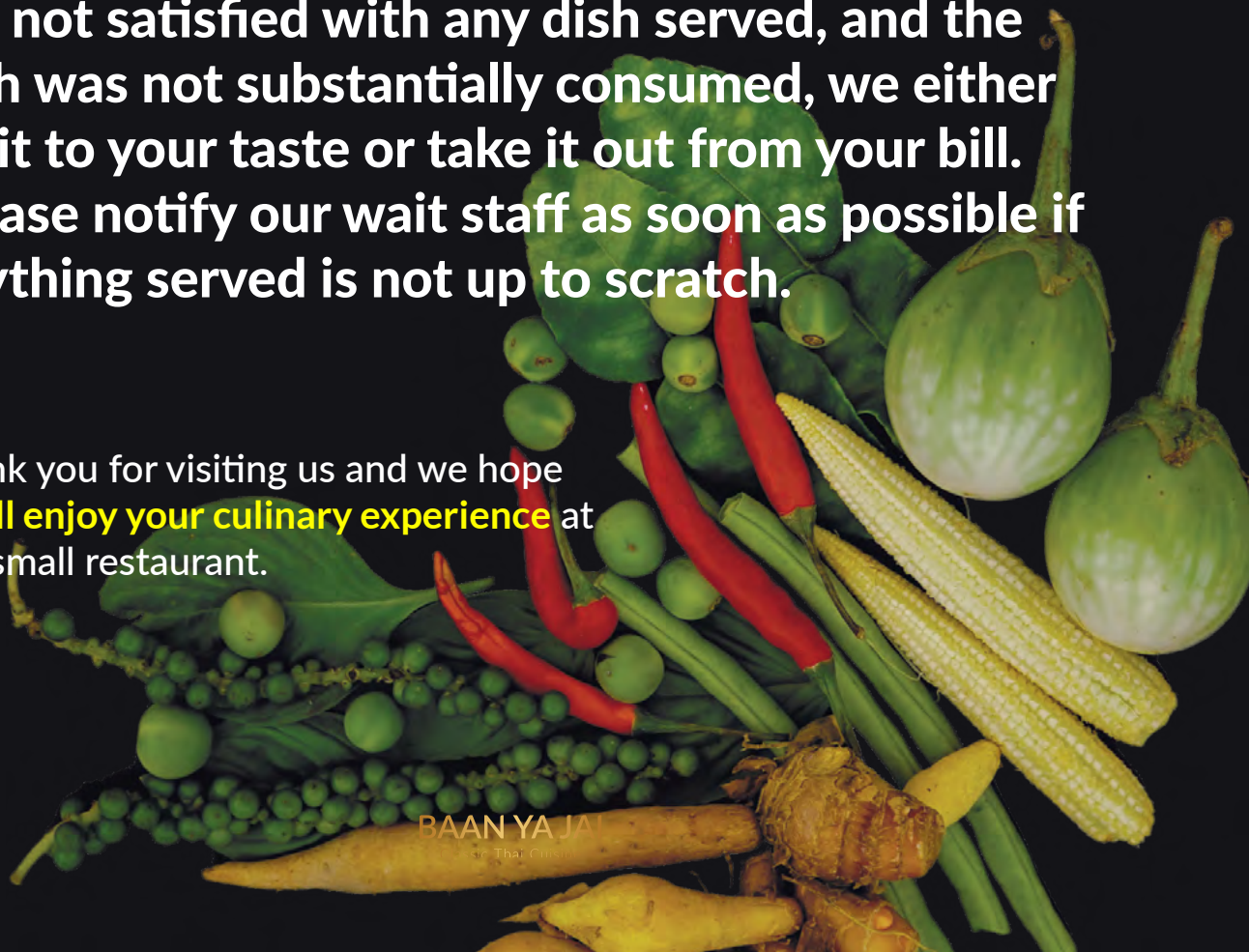
- 0 - No spicy
- 1 - Mild spice
- 2 - Medium spicy
- 3 - Thai spicy

We can cook most of the dishes in the menu in a **vegetarian manner**; just let us know about your needs or allergies.

We would like to apologise for any delays in cooking times as **we don't use any preprocessed frozen ingredients**.

At Baan Ya Jai we take pride in our food. If you are not satisfied with any dish served, and the dish was not substantially consumed, we either fix it to your taste or take it out from your bill. Please notify our wait staff as soon as possible if anything served is not up to scratch.

Thank you for visiting us and we hope **you'll enjoy your culinary experience** at our small restaurant.



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STARTERS

1. Mango Salad 150 THB
2. Papaya Salad with Shrimps 150/180 THB
3. Seafood Salad 260 THB
4. Shrimps Salad 260 THB
5. Shrimps Salad with Chilli Paste & Lemon Grass 260 THB
6. Tuna in Wild Pepper Leaves 250 THB
7. Pork Salad (Laab Moo) 200 THB
8. Chicken Salad (Laab Gai) 200 THB





STARTERS

9. Raw Shrimps with Fish Sauce.....	250 THB
10. Shrimps with Tamarind Sauce	260 THB
11. Deep Fried Shrimps	260THB
12. Deep Fried Calamari	260THB
13. Vegetable Spring Rolls	160THB
14. Shrimp Spring Rolls	180THB
15. Chicken in Pandan Leaves (Gai Hor Bai)	250THB





FRIED RICES

- 16. Fried Rice Tom Yum Goong200 THB
- 17. Fried Rice with Basil and Chicken160 THB
- 18. Fried Rice with Basil and Pork160 THB
- 19. Fried Rice with Shrimps180 THB
- 20. Fried Rice with Pineapple (Pork and Seafood)200 THB





STARTERS

21. Stir Fried Wide Noodles with Shrimps	180 THB
22. Stir Fried Wide Noodles with Chicken	160 THB
23. Stir Fried Wide Noodles with Pork	160 THB
24. Mama Noodles with Seafood	180 THB
25. Mama Noodles with Chicken	160 THB
26. Mama Noodles with Pork	160 THB
27. Pad Thai with Shrimps	180 THB
28. Pad Thai with Chicken.....	160 THB
29. Pad Thai with Pork.....	160 THB





SOUPS & CURRIES

30. Tom Yum Goong.....	280 THB
31. Tom Yum Gai	220 THB
32. Tom Kha Gai	220 THB
33. Clear Soup with Pork Meatballs and Tofu	200 THB
34. Green Curry Chicken.....	220 THB
35. Red Curry with Shrimps	260 THB





SOUPS & CURRIES

36. Massaman Curry Chicken	220 THB
37. Yellow Curry Pork	220 THB
38. Yellow Curry Chicken.....	220 THB
39. Panang Curry Chicken	220 THB
40. Panang Curry Pork	220 THB
41. Stir Fried Red Curry with Long Beans & Chicken....	220 THB
42. Stir Fried Red Curry with Long Beans & Seafood....	280 THB
43. Red Curry Chu Chi Sauce with Fish Fillet.....	260 THB
44. Red Curry Chu Chi Sauce with Shrimps.....	260 THB
45. Steamed Rice	30 THB





OTHER THAI DISHES

46. Stir Fried Minced Pork with Basil	200 THB
47. Stir Fried Minced Chicken with Basil	200 THB
48. Stir Fried Chicken with Cashew Nuts	200 THB
49. Sweet and Sour Chicken	200 THB
50. Sweet and Sour Pork Ribs	280 THB





OTHER THAI DISHES

51. Deep Fried Pork Ribs	260 THB
52. Deep Fried Pork Ribs with Tamarind Sauce	260 THB
53. Stir Fried Morning Glory	160 THB
54. Chinese Kale with Oyster Sauce	160 THB
55. Stir Fried Mixed Vegetables.....	190 THB





SEAFOOD

56. Grilled Jumbo Shrimps with Garlic	590 THB
57. Grilled Jumbo Shrimps with Tamarind Sauce	590 THB
58. Deep Fried Fish with Fish Sauce (Pla Kra Pong Tod Nam Pla)	520 THB
59. Deep Fried Red Tilapia with Garlic	520 THB
60. Deep Fried Red Tilapia with Chili Sauce	520 THB
61. Deep Fried Red Tilapia with Sweet and Sour Sauce.	520 THB
62. Steamed Fish with Herbs	520 THB
63. Stir Fried Red Curry with Seafood	280 THB
64. Stir Fried Red Curry With Pork	200 THB





SEAFOOD

65. Stir Fried Crab with Curry	590 THB
66. Stir Fried Crab with Garlic and Pepper	590 THB
67. Shrimps with Tamarind Sauce	260 THB
68. Stir Fried Shrimps with Broccoli	280 THB
69. Steamed Seafood Curry in Coconut	420 THB
70. Stir Fried Clams with Chili Paste.....	200 THB





DESSERTS

71. Fruit Salad200 THB
72. Mango with Sticky Rice170 THB
73. Coconut Ice Cream with Mango and Sticky Rice220 THB
74. Coconut Ice Cream with Topping180 THB
(Sugar Palm Seed or Sweet Potato or Sweet Pumpkin Topping)





DRINKS

75. Fresh Coconut	100 THB
76. Coconut Shake	120 THB
77. Fresh Fruit Shake	100 THB
78. Fresh Fruit Juice	120 THB
79. Bottled Water Small.....	30 THB
80. Soda, Coke, Fanta, Sprite	50 THB
81. Singha, Chang Beer	100/100 THB
82. White Wine Glass	200 THB
83. Red Wine Glass.....	200 THB
84. BYO corkage fee per bottle	300 THB
85. Espresso Coffee (Single).....	60 THB
86. Espresso Coffee (Double).....	80 THB



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