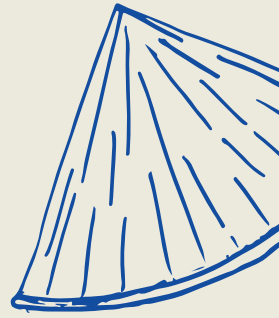
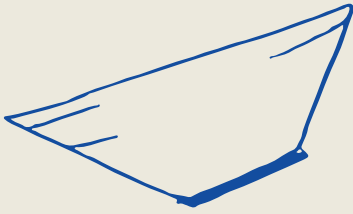


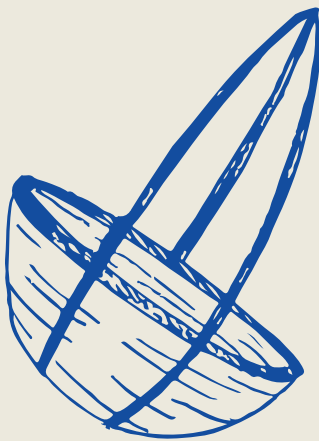
THIEN DUONG

Step into Thien Duong, a legendary Vietnamese restaurant delighting guests since 1987. Inspired by the vibrant streets of Hanoi, the bustling markets of Saigon and the sun-soaked seafood towns along the Indochine coast, each dish captures the essence of Vietnam's rich culinary heritage. We bring Vietnam's bold flavours to life with a refined spark tailored to the adventurous Thai palate, while staying true to our authentic roots. Proudly recognised with the MICHELIN Bib Gourmand.





THIEN DUONG





SIGNATURE & CHEF'S RECOMMENDATIONS

เมนูแนะนำ

 	1. SƯỜN CỪU NEW ZEALAND ƯỚP SẢ NƯỚNG, DỪNG KÈM SALAD RAU MÙI ซี่โครงแกะย่างตะไคร้กับยาพริกซี่	Grilled lemongrass-marinated New Zealand lamb rack with coriander salad	1,250
 	2. BÁNH QUẾ CUỘN CHIÊN GIÒN NHÂN CUA ขลุ่ยปูกอดกรอบ	Fried grissini rolls with crab meat and water chestnuts	330
 	3. BÁNH TRÁNG NƯỚNG GIÒN VỚI THỊT HEO NGỌT HOẶC HẢI SẢN, SỐT MAYONNAISE SRIRACHA, HÀNH PHI VÀ ĐẬU PHỘNG พิซซ่าเวียดนามหน้าหมูหวาน หรือหน้าทะเล	Crispy Vietnamese pizza with sweet pork or seafood, sriracha mayonnaise, fried shallots and sesame	350 400
 	4. TÔM QUẤN MÍA CHIÊN กุ้งพันอ้อย	Fried skewered minced prawns with sugarcane	380
 	5. BÁNH CANH XÀO GẠCH TÔM VỚI CUA LỘT CHIÊN GIÒN ก๋วยจั๊บผัดมันกุ้งและปูนิ่มทอดกรอบ	Stir-fried rice noodles with shrimp roe and crispy soft-shell crab	420
 	6. CÁ CHÈM CHIÊN NGHỆ KIỂU HÀ NỘI VỚI MẮM TÔM VÀ THÌ LÀ ปลาทอดขมิ้นฮานอย	Hanoi-style fried seabass with turmeric, shrimp paste and dill (served in a hot dish)	520
 	7. CHUỐI CHIÊN GIÒN DỪNG KÈM KEM VANI กล้วยหอมทอดและไอศกรีมวานิลลา	Crispy fried banana with vanilla ice cream	250

All prices are in THB and subject to 7% tax and 10% service charge



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APPETIZER

อาหารทานเล่น

 1. BÁNH PHONG MÈ CHIÊN GIÒN ข้าวเกรียบงาทอดกรอบ	Sesame rice crackers	90
 2. GỎI CUỐN TƯƠI NHÂN THỊT HEO, TÔM, CUA HOẶC THẬP CẨM ปอเปี๊ยะสด ไส้หมู กุ้ง ปู หรือผสม	Fresh spring rolls with pork, prawns, crab meat or mixed filling	180 240 220
 3. CHẢ GIÒ CHIÊN NHÂN THỊT HEO, TÔM VÀ CUA ปอเปี๊ยะทอดเวียตนาม	Fried spring rolls stuffed with pork, prawns and crab meat	260
 4. BÁNH XÈO NHÂN THỊT BẮM, TÔM, HẺ VÀ GIÁ ĐỎ ขนมเบื้องญวน	Vietnamese crêpes with minced pork, shrimp and bean sprouts	290
 5. BÁNH QUẾ CUỘN CHIÊN GIÒN NHÂN CUA กล้วยทอดกรอบ	Fried grissini rolls with crab meat and water chestnuts	330
 6. TÔM SÚ CHIÊN MÈ, DỪNG KÈM SỐT MẬT กุ้งชุบงาทอด	Sesame-coated fried tiger prawns with plum sauce	360
 7. TÔM QUẮN MÍA CHIÊN กุ้งพันอ้อย	Fried skewered minced prawns with sugarcane	380



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SALAD

สลัด

🌱🌱🌱 1. GỎI NẤM NGŨ VỊ CAY ยำเห็ดรวม	Spicy mixed mushroom salad	230
🦪🌱🌱 2. GỎI BẮP CHUỐI VỚI TÔM SÔNG NƯỚNG สลัดห้วปลีเวียดนามและกุ้งแม่น้ำย่าง	Banana blossom salad with grilled river prawn	320
🦪🌱🌱 3. GỎI RAU MÙI BỐN LOẠI VỚI GÀ NƯỚNG SẢ ยำผักชีสี่สหายและไก่ย่างตะไคร้	Grilled lemongrass-marinated chicken and coriander sal	340
🦪🌱🌱 4. GỎI BƯỞI MẬT ONG VỚI TÔM SÚ ยำส้มโอขาวน้ำผึ้งและกุ้งลายเสือ	Fresh pomelo salad with tiger prawns	380
🦪 5. GỎI XOÀI NAM DOK MAI VỚI CUA LỘT CHIÊN GIÒN ยำมะม่วงน้ำดอกไม้และปูนิ่มทอดกรอบ	Mango salad with crispy soft-shell crab	380
🦪🌱🌱 6. GỎI NGÓ SEN VỚI TÔM VÀ RAU MÙI GAI ยำไหลบัวกุ้งลายเสือ	Lotus stem salad with tiger prawns	380
🌱🌱 7. GỎI CHẢ LỤA VỚI HẠT ĐIỀU RANG ยำหมูยอมะม่วงหิมพานต์	Pork sausage salad with roasted cashew nuts	380
🌱🦪 8. GỎI ĐU ĐỦ XANH VỚI THỊT BÒ WAGYU NƯỚNG ยำมะละกอกับเนื้อวากิวย่าง	Green papaya salad with grilled Wagyu beef	390

SOUP

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CANH TOM YUM GÀ NƯỚNG KIỂU VIỆT NAM
ต้มยำไก่เวียดนาม

Chicken spicy soup

220



SÚP CUA VỚI NẤM HƯƠNG
ซูปเนื้อปูเห็ดหอม

Crabmeat and shiitake mushroom soup

260



Vegetarian



Contains nuts



Contains shellfish



Gluten



Dairy

STEAMED DISH

นึ่ง



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1. CHẢ Lụa HẤP GÓI LÁ CHUỐI, ĂN KÈM SỐT ỚT 250
หมูยอเวียดนามนึ่ง

Steamed Vietnamese pork sausage in banana leaves with chilli sauce



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2. BÁNH CUỐN NHÂN THỊT HEO, NHÂN THẬP CẨM HOẶC TÔM 260 | 270 | 280
ข้าวเกรียบปากหม้อญวนสดไส้หมู ไส้กุ้ง และไส้รวม

Steamed Vietnamese rice rolls with minced pork, prawns or mixed filling



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3. CÀNG CUA NHA TRANG HẤP VỚI SỐT GỪNG 690
ก้ามปูทะเลญางนึ่งซอสขิง

Steamed Nha Trang crab claws with ginger sauce

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 1. PHỞ NƯỚC VỚI THẢO MỘC TƯƠI: GÀ HEO BÒ CHẢ LỰA เฟอน้ำ ไก่ หมู เนื้อ หมูยอ	Pho noodle soup with fresh herbs Chicken Pork Beef Vietnamese sausage	220 240 250 250
  2. PHỞ VỚI CHẢ VIỆT NAM ก๋วยจั๊บน้ำข้นและหมูยอ	Rice noodle soup with Vietnamese sausage	250
 3. BÚN BÒ HUẾ CAY VỚI CHẢ HEO เฟอเผ็ดเมืองเว้	Spicy pho noodle soup with beef and pork sausage	260
 4. PHỞ TOM YUM PHONG CÁCH VIỆT NAM VỚI TÔM SÔNG NƯỚNG เฟอต้มยำเวียดนามและกุ้งแม่น้ำย่าง	Vietnamese spicy pho with grilled river prawn	320
  5. TƯƠI ĂN KÈM THỊT HEO NƯỚNG HOẶC BÒ NƯỚNG หมู หรือเนื้อ ย่างตะไคร้ (ขนมจีนหรือเส้นหมี่)	Grilled lemongrass pork or beef Served with rice noodles or rice vermicelli (Add extra rice noodles or vermicelli)	360 380 95



FRIED & STIR-FRIED

ทอดและผัด

🍄 ①	1. NẤM TỔNG HỢP XÀO TỎI เห็ดรวมมิตรผัดกระเทียม	Stir-fried shimeji, eringi and enoki mushrooms with garlic	220
🍄 ①	2. CÀ TÍM XÀO ĐẬU ĐEN มะเขือผัดเต้าซี่	Stir-fried eggplant in black bean sauce	220
🥬 🍄 ①	3. BÔNG CẢI XANH XÀO TỎI VỚI SỐT CAY ผักบรอกโคลีราดซอสเผ็ด	Stir-fried broccoli with spicy sauce	220
🍖	4. CHẢ LỤA CHIÊN GIÒN, ĂN KÈM SỐT ỚT หมูยอเวียตนามทอด	Fried Vietnamese pork sausage with chilli sauce	250
🐟 🍄	5. CÁ CHIÊN GIÒN ĂN KÈM NƯỚC CHẤM SẢ ĐẬU PHỘNG ปลาทอดกับน้ำจิ้มตะไคร้	Deep-fried fish with lemongrass sauce	470
🐟 🥬 🍄	6. CÁ CHẾM CHIÊN NGHỆ KIỂU HÀ NỘI VỚI MẮM TÔM VÀ THÌ LÀ ปลาทอดขมิ้นฮานอย	Hanoi-style fried sea bass with turmeric and shrimp paste	520



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GRILLED & BAKED

ย่างและอบ

  1. THỊT HEO HOẶC BÒ NƯỚNG LÁ LỐT หมูย่าง หรือเนื้อย่างใบชะพลู	Grilled cured pork or beef loin betel leaves	320 340
  2. GÀ NƯỚNG THAN HOA DÙNG KÈM XÔI CHIÊN ไก่ย่างเรียนดองและข้าวเหนียวทอด	Charcoal-grilled chicken served with deep-fried glutinous rice	330
  3. VỆM NEW ZEALAND NƯỚNG BƠ SẢ หอยแมลงภู่ออบเนยตะไคร้	Baked New Zealand mussels with lemongrass butter	350
  4. BÁNH TRÁNG NƯỚNG GIÒN VỚI THỊT HEO NGỌT HOẶC HẢI SẢN, SỐT MAYONNAISE SRIRACHA, HÀNH PHI VÀ ĐẬU PHỘNG พิซซ่าเวียตนามหน้าหมูหวาน หรือหน้าทะเล	Crispy Vietnamese pizza with sweet pork or seafood, Sriracha mayonnaise, fried shallots and sesame	350 400
  5. THỊT HEO HOẶC BÒ NƯỚNG SẢ หมู หรือเนื้อ ย่างตะไคร้	Grilled pork or beef lemongrass	360 380
 6. THỊT HEO KUROBUTA NƯỚNG KIỂU HÀ NỘI หมูดำคุโรบุดะย่างสไตล์ฮานอย	Hanoi-style grilled Kurobuta pork chop	450
 7. VIÊN THỊT HEO XIÊN NƯỚNG THAN HOA, DÙNG KÈM SỐT ĐẬU XANH แฮมเนื้อหมูย่าง	Charcoal-grilled skewered pork dumpling served with mung bean sauce	480
  8. SƯỜN CỪU NEW ZEALAND ƯỚP SẢ NƯỚNG, DÙNG KÈM SALAD RAU MÙI ซี่โครงแกะย่างตะไคร้กับยำผักชี	Grilled lemongrass-marinated New Zealand lamb rack with coriander salad	1,250



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COMFORT DISH

อาหารจานเดียว

 	1. BÁNH CANH TRỘN KHÔ VỚI ĐẬU HŨ NƯỚNG ก๋วยจั๊บน้ำแห้งและเต้าหู้ย่าง	Dry rice noodles with grilled tofu	220
	2. BÁNH CANH TRỘN KHÔ VỚI CÁ CHÈM NƯỚNG VÀ HẠT ĐIỀU ก๋วยจั๊บน้ำแห้งปลากระพงย่างเม็ดมะม่วงหิมพานต์	Dry rice noodles with grilled sea bass and cashew nuts	230
 	3. CHẢ GIÒ CHIÊN, BÒ LÁ LỐT NƯỚNG ĂN KÈM BÚN LÊN MEN ขนมจีนเวียดนามทรงเครื่อง	Fermented noodle with fried spring roll and grilled pork betel leaves	235
 	4. BỘT CHIÊN XÀO NÓNG ĂN KÈM ĐU ĐỦ BÀO บ๊วยเตี๋ยนนึ่งกะหล่ำ	Vietnamese stir-fried radish cake served on a hot plate	250
 	5. CƠM CHIÊN ĐẶC TRƯNG THIÊN ĐƯỜNG VỚI BỘT CÀ RI, THỊT CUA VÀ GẠCH TÔM ข้าวผัดเนื้อปูผงกะหรี่เรียนทอง	Thien Duong's crab meat fried rice with curry powder	290
 	6. CƠM CHIÊN TRỨNG TÔM VỚI TÔM SÚ ข้าวผัดมันกุ้งลายเสือ	Fried rice with shrimp roe and tiger prawns	290
 	7. BÁNH CANH XÀO GẠCH TÔM VỚI CUA LỘT CHIÊN GIÒN ก๋วยจั๊บน้ำแห้งมันกุ้งและปูนิ่มทอดกรอบ	Stir-fried rice noodles with shrimp roe and crispy soft-shell crab	420
 	8. CƠM CHIÊN MẮM TÔM KIỂU VIỆT NAM, DỪNG KÈM TÔM SÔNG NƯỚNG ข้าวผัดกะปิเวียดนามและกุ้งแม่น้ำย่าง	Vietnamese shrimp paste fried rice with grilled river prawn	670
 	9. BÒ WAGYU ÚC LÚC LẮC KIỂU VIỆT NAM, DỪNG KÈM CƠM CHIÊN TỎI บ่อลูกเหล็ก	Vietnamese-style stir-fried Australian Wagyu beef with oyster sauce and garlic fried rice	1,450

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