

Sawadiko

and welcome to Jittlada Thai Cuisine.
Jittlada is a name of a Royal Palace in Bangkok
where the Royal family lives at present.
Thus it is also a most fitting name for a restaurant that preserves
the tradition of Thai Cuisine.

Thai Cuisine appeals to a wide variety of tastes: bitter, salty, sweet,
sour and hot.

It is indeed a harmony of taste, colour and texture;
achieved by blending herbs and spices to enhance natural tastes
which appeal to the senses as well as to the palate.

A typical Thai meal consists of an assortment of
curry dishes, soup, salad, vegetables and dip sauces
served simultaneously with plain boiled rice.

At Jittlada you will experience
the very best of Thailand's unique culinary
offerings from our Award Winning chefs.
We use only the finest ingredients and take the utmost
care to ensure that classic centuries-old recipes
are prepared and presented to perfection.



Medium Hot

Hot

Very Hot

Recommended

Suitable for kids

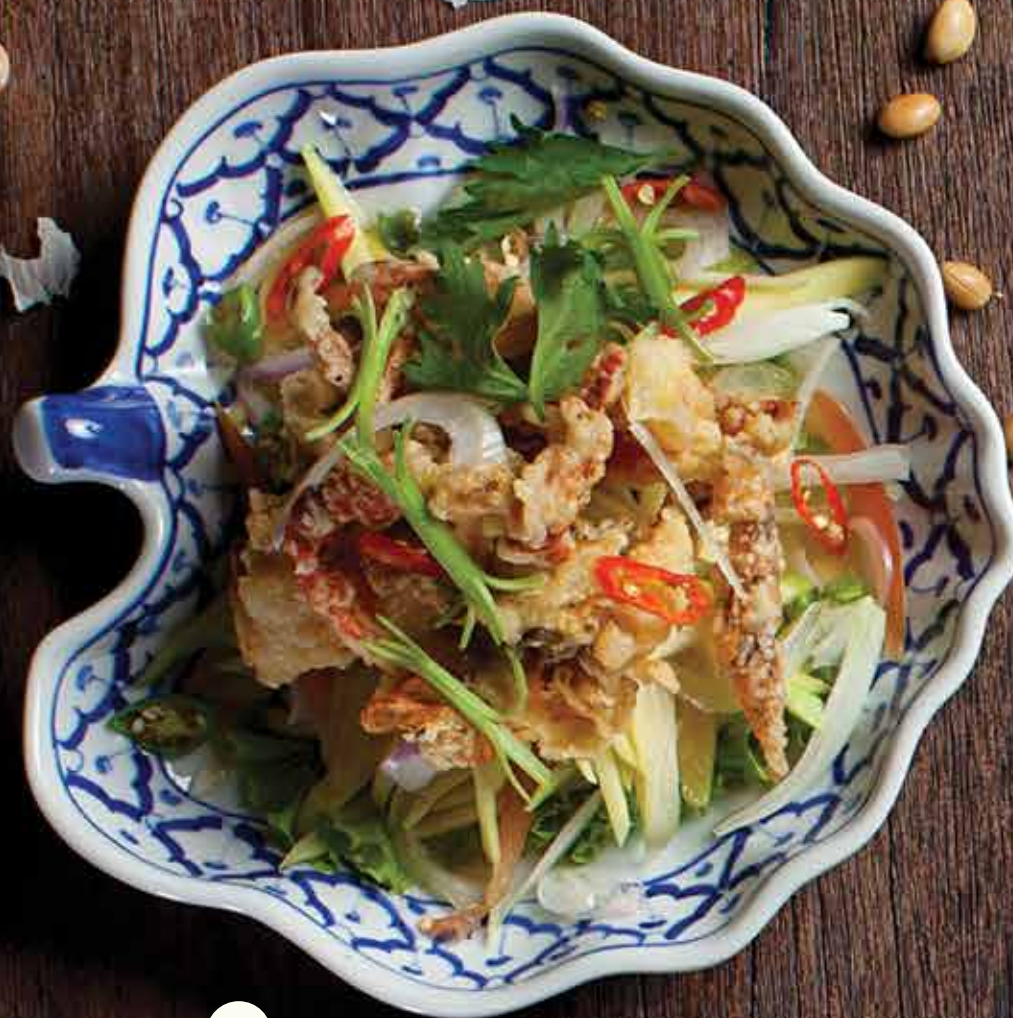
Salad



LIME (COMMON LIME):
“MA-NOW”

.....

Lime is used principally as a garnish for fish and meat dishes. The fruit contains Hesperidin and Naringin, scientifically proven anti-inflammatory flavonoids. Lime juice is used as an appetizer, and has antitussive, anti-flu, stomachic and anti-scorbutic properties.



1

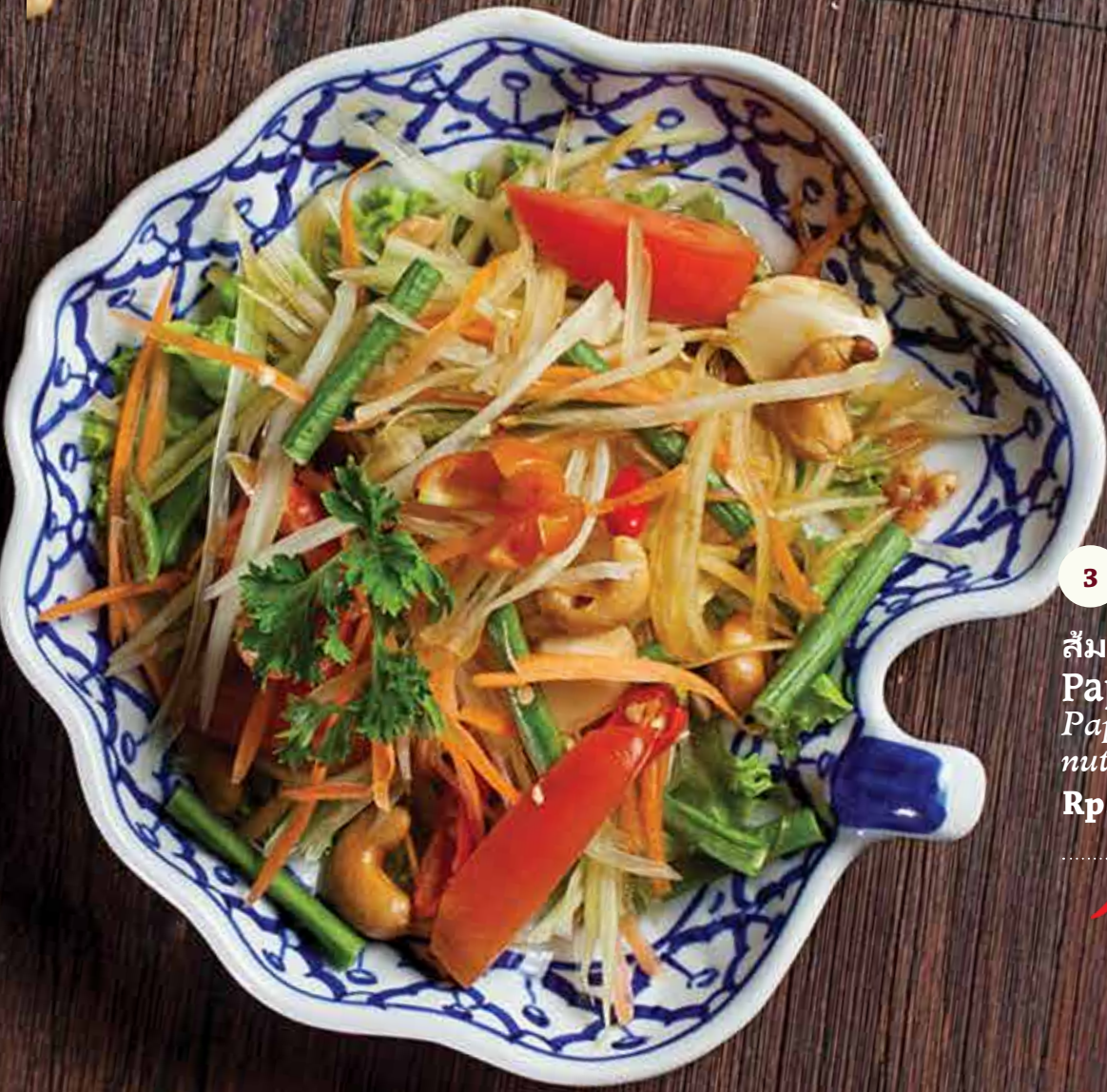
ยำมะม่วงกับปูนิม
Soft Shell Crab with Manggo Salad
Spicy deep-fried soft shell crab with mango dressing
Rp. 75,500



2

ยำปลาดุกฟู
Fluffy Catfish Salad
Spicy mango with fluffy cris catfish
Rp. 59,500





3

ส้มตำไทย

Papaya Salad

Papaya salad with cherry tomatoes, string beans, peanuts, chili and dried shrimp

Rp. 45,500



4

ยำมะม่วง

Mango Salad

Mango mixed with chili and lime juice

Rp. 49,500



5

ยำส้มโอ

Pomelo Salad

Pomelo mixed with chicken, coconut, chili and lime sauce

Rp. 59,500



6

ปลากุ้ง

Shrimp Salad

Fried shrimps with fruits and mayonnaise

Rp. 69,500



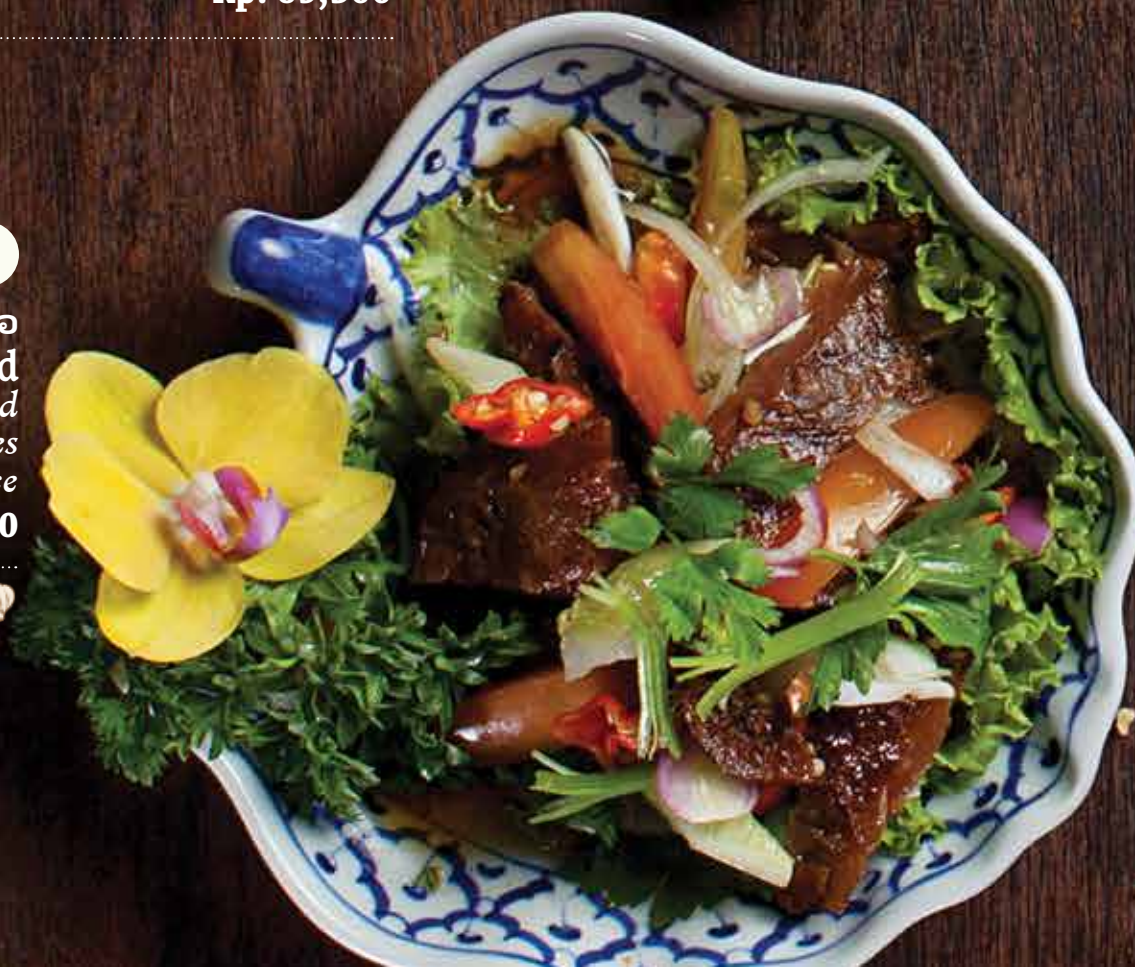
7

น้ำตกเนื้อ

Thai Beef Salad

Grilled beef tenderloin with sliced lemongrass, kaffir lime leaves and spicy mint sauce

Rp. 89,500





8
ยำผักบั้งกรอบ
Morning Glory Salad
*Crispy fried morning glory and
prawn with chili sauce*
Rp. 65,500

9
ยำวุ้นเส้น
Vermicelli Salad
*Vermicelli with squid, shrimps and cel-
ery with a spicy dressing*
Rp. 65,500

Appetizer

ของทอด



CHILI : “PRIK”

Chili is an erect, branched, shrub-like herb with fruits used as garnishing and flavouring in Thai dishes. There are many different species. All contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart. Other therapeutic uses include being a stomachic, carminative and anti-flatulence agent and digestant.



10

เมี่ยงคำ

Miang Karm

Fresh spring green with fried shrimps, peanut and herb sauce

Rp. 35,500



11

หมี่กรอบ

Crispy Noodles

Deep-fried crispy flake rice noodles mixed with shrimps and sweet tomatoes

Rp. 49,000





12

ทอดมันปลา
Fish Cake

*Golden fried fish cake with red curry served
with sweet chili sauce and cucumber*

Rp. 65,500



13

กระทงทอง
Kratong Thong

*Minced chicken, shrimp, sweet corn
in crispy golden cups*

Rp. 39,500



14

เปาะเปี๊ยะทอด
Spring Rolls

Deep-fried spring rolls filled with minced chicken, prawns, crabmeat and glass noodles

Rp. 49,500



15

ทอดมันปู
Crab Cake

Mixed of ground shrimp, crab and Thai herbs served with spicy sauce

Rp. 49,500





16

ทอดมันกุ้ง
Bread Shrimp Cake
Shrimp cake with bread served with plu sauce
Rp. 55,500



17

ทอดมันกุ้ง
Shrimp Cake
*Deep-fried shrimp cake
served with plum sauce*
Rp. 69,500



18

ไก่ห่อใบเตย
Pandan Chicken
*Marinated chicken wrapped
up in toey (Pandan) leaf*
Rp. 69,500



Charcoal grilled & soup

ย่าง , ซุป

KAFFIR LIME LEAVE
(LEECH LIME LEAVE) :
"BAI MA-KRUT"

.....
The leaves, peel and
juice of the Kaffir Lime
are used as flavouring
in Thai cuisine. The
leaves and peel contain
volatile oil. The major
therapeutic benefit
of the juice is that it
enhances your appetite.

19

ซี่โครงเนือย่าง
Grilled Ribs
Marinated grill ribs served with chef' sauce
Rp. 220,500



20

ไก่ย่าง
Grilled Chicken
*Marinated grill chicken
served with chef' sauce*
Rp. 75,500



21

ต้มยำโปะแตก
**Traditional Thai Spicy Sour Soup
(Tom Yam Potek)**
*Traditional Thai spicy sour clear soup
with seafood and hot basil leaves,
served for 2-3 people*
Rp. 75,500

22

ต้มยำกุ้ง
**Traditional Spicy Soup
(Tom Yam Kung)**
Famous Thai spicy and sour soup with prawn
Rp. 79,500



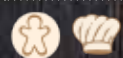


23

ปลาหมึกย่าง
Grilled Squid
Charcoal grilled squid
with seafood dressing
Rp. 90,500

24

แกงจืด
Clear Soup
Clear chicken soup with glass noodle,
minced chicken, mushroom and garlic
Rp. 59,500



25

ต้มข่าไก่
Chicken Coconut Cream Soup
(Tom Kha Gai)
Chicken soup with coconut milk
and Thai herbs
Rp. 54,500



26

เนื้อย่าง
Grilled Sirloin Beef
Marinated grill beef served with chef' sauce
Rp. 145,500



Satay

สะเต๊ะ

SHALLOT :
“HOM, HOLEK, HOM-DAENG”

.....
Shallots, or small red onions, are annual herbaceous plants. Underground bulbs comprise garlic-like cloves. Shallot bulbs contain volatile oil and are used as flavouring or seasoning agents. Therapeutic properties include the alleviation of stomach discomfort and as antihelminthic, anti-diarroheal, expectorant, antitusstive, diuretic and antiflu agents.



27

สะเต๊ะไก่

Chicken Satay

Marinated chicken satay served with peanut sauce and cucumber

Rp. 64,500



28

สะเต๊ะเนื้อ

Beef Satay

Beef satay served with peanut sauce

Rp. 75,500

29

สะเต๊ะกุ้ง

Prawn Satay

Prawn satay served with seafood sauce

Rp. 120,500



Curry

แกงเผ็ด

30

แกงเผ็ดเปิดอย่าง Roast Duck Curry

Red duck curry with cherry tomatoes, sweet basil and lychee

Rp. 85,500



31

แกงเขียวหวานเนื้อ / แกงเขียวหวานไก่ Green Curry Beef / Chicken

*Green curry beef/chicken
with small eggplants*

Rp. 69,500 / 64,500





32

พะแนงเนื้อ / พะแนงไก่
Panang Curry Beef / Chicken
*House special thick curry with
beef / chicken*
Rp. 69,500 / 64,500

33

แกงแดงเนื้อ / แกงแดงไก่
Red Curry Beef / Chicken
Red curry beef / chicken with small eggplants
Rp. 69,500 / 64,500



Fried Dish Chicken & Beef

ผัด ไก่ , เนื้อวัว

35

ผัดกะเพราเปิด

Stir Fried Duck With Holy Basil

*Pan-fried duck with
chilies and holy basil leaves*

Rp. 95,500



34

ไก่ผัดเม็ดมะม่วง

Cashew Nuts Chicken

*Pan-fried chicken with cashew nuts
and dried hot peppers*

Rp. 69,500



36

ไก่ผัดเปรี้ยวหวาน

Sweet and Sour Chicken

*Pan-fried chicken with
sweet and sour sauce*

Rp. 69,500



37

เนื้อผัดกระเทียม

Garlic Beef

Pan-fried beef with garlic and pepper

Rp. 95,500



GARLIC : "GRA-TIAM"

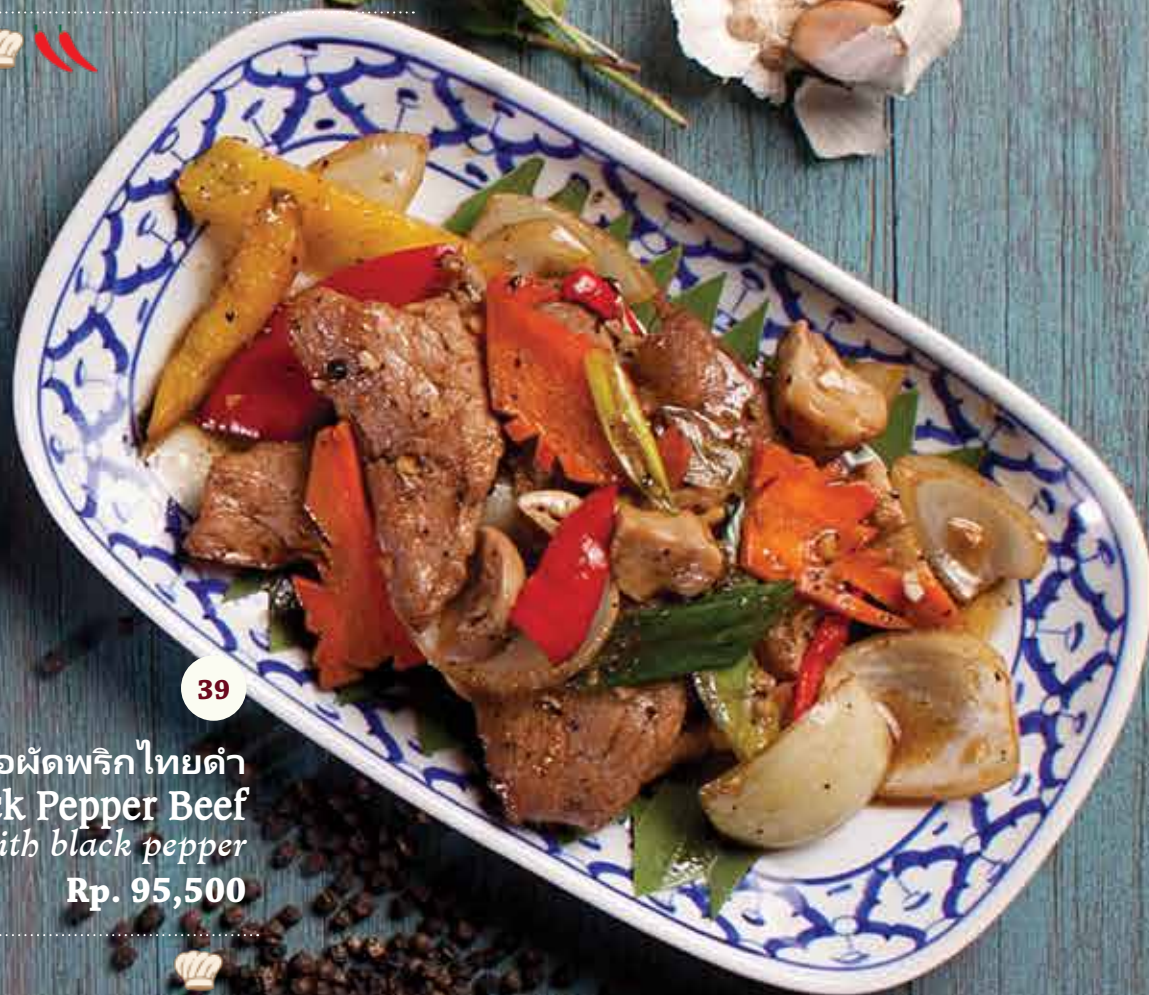
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Garlic is an annual herbaceous
plant with underground bulbs
comprising several cloves.

Dried mature bulbs are used
as a flavouring and condiment
in Thai cuisine. The bulbs
contain 0.1 to 0.36% garlic oil
and organic sulfur compounds.
Therapeutic uses are as
antimicrobial, diaphoretic
diuretic, expectorant,
antiflatulence and cholesterol
lowering agents.



38

ผักเพรา
Basil Beef
*Pan-fried minced beef with
crispy basil leaves*
Rp. 95,500



39

เนื้อผัดพริกไทยดำ
Black Pepper Beef
Pan-fried beef with black pepper
Rp. 95,500



40

ผัดกระเพราไก่
Basil Chicken
Pan-fried chicken with hot basil leaves
Rp. 69,500



Fish

ปลา



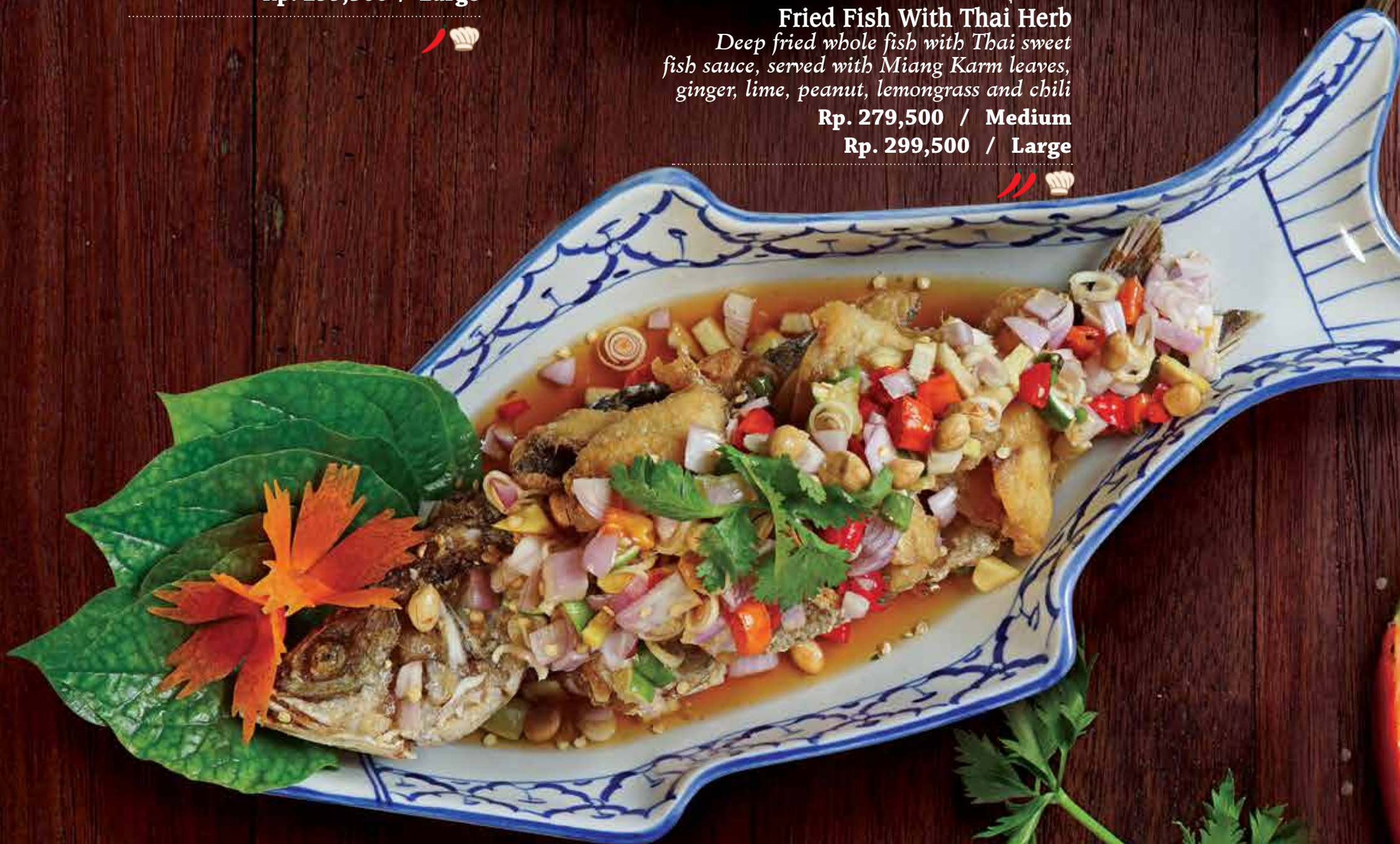
41

ปลาสามรส
Three Flavors Sauce Fried Fish
*Deep-fried boneless whole fish topped
with sweet, spicy and sour sauce*
Rp. 279,500 / Medium
Rp. 299,500 / Large



42

ปลาสมุนไพร
Fried Fish With Thai Herb
*Deep fried whole fish with Thai sweet
fish sauce, served with Miang Karm leaves,
ginger, lime, peanut, lemongrass and chili*
Rp. 279,500 / Medium
Rp. 299,500 / Large



43

ปลากะพงรา

Fried Fish With Crispy Hot Basil

*Deep-fried whole fish with crispy
hot basil*

Rp. 279,500 / Medium

Rp. 299,500 / Large



Crab

ปู

44

ปูนิมผัดกระเพรา
Hot Basil Soft Shell Crab
Fried soft shell crab with hot basil leaves
Rp. 135,500



45

ปูนิมทอด
Mayonnaise Soft Shell Crab
Fried soft shell crab with mayonnaise
Rp. 95,500





46

ปูนิมทอดกระเทียม
Garlic Soft Shell Crab
Fried soft shell crab with garlic and pepper
Rp. 129,500



47

ปูนิมผัดพริกไทยดำ
Black Pepper Soft Shell Crab
Fried soft shell crab with black pepper
Rp. 129,500

Prawn

กุ้ง

48

กุ้งอบวุ้นเส้น

Glass Noodle Prawn

Home special clay pot prawn
with glass noodle

Rp. 89,500



49

กุ้งผัดพริกไทดำ

Black Pepper Prawn

Deep-fried prawn with black pepper

Rp. 89,500

50

กุ้งราดซอสมะขาม

Tamarind Prawn

Deep-fried Prawn with tamarind

Rp. 89,500



51

ผัดกระเพรากุ้ง
Basil Leaves Prawn

Deep-fried prawn with hot basil leaves

Rp. 95,500



52

กุ้งผัดไข่เค็ม
Salted Egg Prawn

Deep-fried prawn with salted egg

Rp. 95,500



53

กุ้งกระเทียม
Garlic Prawn

Deep-fried prawn with
garlic and pepper

Rp. 95,500



Squid

ปลาหมึก



54

ปลาหมึกยัดไส้ Black Pepper Stuffed Squid

*Stir-fried squid and minced
squid with black pepper*

Rp. 89,500



55

ผัดทะเลน้ำพริกเผา Seafood Phuket-Style

*Mixed seafood with chili paste,
garlic and sweet basil*

Rp. 89,500





56

ปลานึ่งไข่เค็ม
Salted Egg Squid

Stir-fried squid with salted egg

Rp. 94,500

ปลานึ่งพริกไทย
Black Pepper Squid

Stir-fried squid with black pepper

Rp. 89,500



Steamed dish

นึ่ง

58

ปลาึ่งมะนาว

Steam Fish with Lime Sauce

*Steamed whole fish topped with garlic,
Thai chili and lime sauce*

Rp. 274,500 / Medium

Rp. 299,500 / Large

(live fish - 20 minutes cooking time)



59

ปลาหมึกนึ่งมะนาว
และซอสพริก
Steamed Squid with Lemon
and Chili Sauce

*Steamed squid with with lemon
and chili*

Rp. 155,500



60

ปลาเนื้อขาว
Steamed Fish with Soya Sauce

Steamed whole fish with soya sauce

Rp. 274,500 / Medium

Rp. 299,500 / Large

(live fish - 20 minutes cooking time)



Vegetable

ผัก



61

แซนงปลาเค็ม
Baby Cabbage with Salted Fish
Sautéed baby cabbage with salted fish
Rp. 49,500



62

ถั่วผัดน้ำพริกกะปิ
Long Beans With Shrimp Paste
*Stir-fried spicy shrimp paste
with prawns and long beans*
Rp. 59,500

63

ผัดมะเขือยาว
Eggplant with Garlic
Sauteed eggplant with garlic,
soya bean
Rp. 49,500

64

ก๋ากั๋นผัดน้ำมันหอยใสเนื้อ
Baby Cabbage with Beef
Baby cabbage stir-fried with
thin strips of lean beef
Rp. 59,500



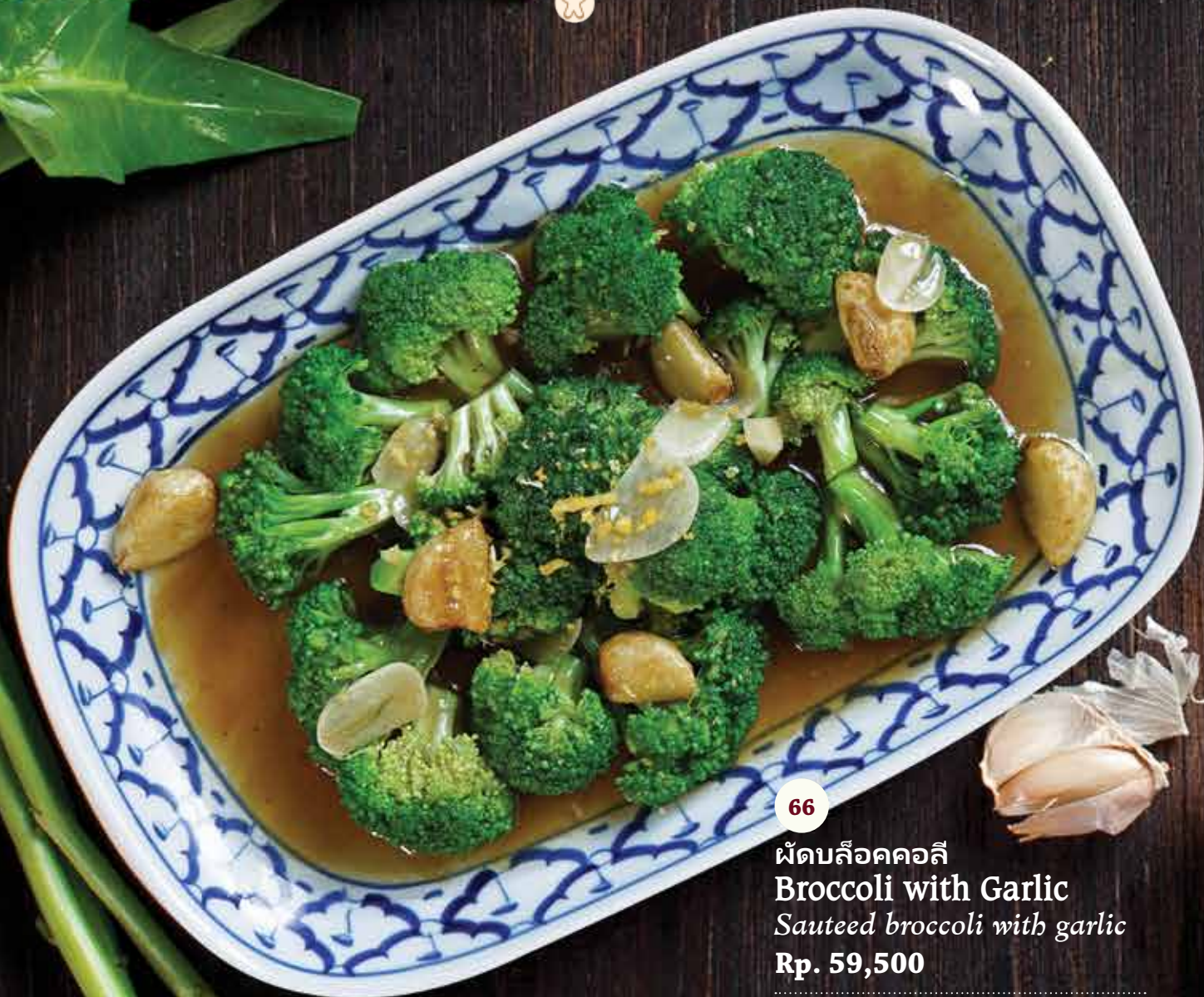
Vegetable

ผัก



65

ผักผสมมิตร
Mixed Vegetables
*Sauteed mixed vegetables
with oyster sauce*
Rp. 59,500



66

ผักบดคอกอ
Broccoli with Garlic
Sauteed broccoli with garlic
Rp. 59,500



67

ผักบุ้งผัดกะปิ
Morning Glory
with Shrimp Paste
*Stir-fried morning glory
with shrimp paste*
Rp. 49,500

68

ผักบุ้งไฟแดง
Morning Glory
with Garlic
*Stir-fried morning glory
with garlic*
Rp. 49,500



69

ไข่เจียวปู
Crab Omelette
omelette with crab meat
Rp. 55,500



70

ยอดมะระผัดน้ำมันหอย
Yot Mara
*Fried Special vegetables
with chili and garlic*
Rp. 59,500



Rice

ข้าว



71

ข้าวผัดหน้าเลียบ
Olive Rice
House special olive rice
with minced chicken,
chili and Thai parsley
Rp. 95,500

72

ข้าวคลุกกะปิ
Shrimp Paste Fried Rice
Fried rice with shrimp paste topped
with sliced egg, chili, dried shrimps
and sliced green mango
Rp. 64,500



73

ข้าวผัดสับปะรด
Pineapple Fried Rice
Pineapple fried rice with shrimp
Rp. 64,500



74

ข้าวผัดปลาเค็ม
Salted Fish Fried Rice
*Fried rice with salted fish,
egg and bean sprouts*
Rp. 59,500

75

ข้าวผัดซีฟู้ด
Seafood Fried Rice
Seafood fried rice with hot basil leaves
Rp. 64,500

76

ข้าวผัดปู
Crab Meat Fried Rice
Fried rice with crab meat
Rp. 64,500

Noodle

ก๋วยเตี๋ยว

77

ผัดวุ้นเส้นใส่ไข่เค็ม
Salted Egg Noodles
Fried Glass noodles with
salted egg and seafood
Rp.69,500



78

ก๋วยเตี๋ยวต้มยำ
Seafood Noodles Soup
(Tom Yam Talay)
Noodles with seafood
in spicy and sour soup
Rp.75,500





79

ก๋วยเตี๋ยวเนื้อ
Bangkok Beef Noodles Soup
*Beef balls, beef and steamed
bean sprouts in the dark
spicy beef soup*
Rp.69,500



80

ผัดไทย
**Thai Fried Rice Noodles
(Phad Thai)**
*Fried rice noodle with bean sprouts,
chives, bean curd and prawns*
Rp.70,500



Dessert

ขนม

81

ข้าวเหนียวมะม่วง
Mango Sticky Rice
(Seasonal)

*Sweet ripe mango
with glutinous rice*

Rp.49,500



82

ไอศกรีมมะพร้าว
Jittlada Coconut Ice Cream

*Freshly daily made coconut
ice cream by Jittlada*

Rp.49,500



83

ฟักทองสังขยา
Pumpkin In Syrup

*Cooked pumpkin in syrup
with coconut cream*

Rp.49,500





85

มันเชื่อม
Cooked Tapioca in Syrup
(Mancham)

*Famous cooked tapioca in syrup
topped with coconut cream*

Rp.45,500



84

รวมมิตร
Thai Ice Mixed

*Sweet corn, young coconut, jackfruit and
arenga palm fruit with coconut milk*

Rp.39,500



86

ข้าวเหนียวทุเรียน
Durian Sticky Rice
(Seasonal)

Durian served over Thai sticky rice

Rp. 54,500



87

ไอศกรีมทุเรียน
Jittlada Durian Ice Cream

*Freshly daily made durian ice cream
by Jittlada*

Rp. 49,500



Drinks

เครื่องดื่ม

87

Green Ice Monster
(Melon syrup soya bean and jelly)
Rp.45,500

88

ชาเขียวเย็นไทย
Thai Ice Green Tea
Rp.30,000

89

Sunny Fizz
(Orange juice, lychee syrup,
fresh mango and mint leaves)
Rp.45,500

90

Tour The Thai
(Fresh strawberries, cranberry juice,
grenadine syrup and mint leaves)
Rp.45,500

Beverage

ป

Mineral & Sparkling Water

Aqua	Rp.15,000
Natural Mineral Water / Equil	Rp.30,500
Sparkling Mineral Water / Equil	Rp.30,500

Soft Drink

Coca - Cola	Rp.20,500
Coca - Cola Zero	Rp.20,500

Juice

Lime squash	Rp.25,500
Lime Juice	Rp.25,500
Kedondong Juice	Rp.30,500
Orange Juice	Rp.30,000

91
ไทยไอซ์คอฟฟี่
Thai Ice Coffee
Rp.30,000

92
Island Kiss
(Fresh strawberries, guava juice,
strawbery syrup and fresly milk)
“Temporary Unavailable”

93
Fina Colada
(Fresh pineapple, pineapple juice,
coconut milk and blue
curacao syrup)
Rp.45,500

94
Chiangmai Breezy
(Cucumber, Pineapple juice,
green apple syrup and mint leaves)
Rp.45,500

95
ชาไทยเย็น
Thai Ice Tea
Rp.30,000

Tea
Iced Tea
Iced Lemon Tea
Hot Pandanus Tea - per pot*
*one pot serves two cups.
Additional cup

Rp.18,000
Rp.20,500
Rp.30,500

Rp.10,500

Traditional
Tradional Thai Hot Coffee
Tradional Thai Hot Coffee
with Milk

Beer
Bintang

Rp.17,000
Rp.20,000

Rp.39,000



Jittlada, Pondok Indah Mall 2



Jittlada, Senayan City



Jittlada, Grand Indonesia



Jittlada, The Breeze BSD City

Jakarta

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