



Sawadika,

Each dish in Thai Cuisine can be seen as a symphony of flavors each meticulously orchestrated to enhance the other. Beneath the searing heat of fiery chilies come the crisp notes of lime, refreshingly tangy and sour all at once.

Lashing of aromatic fish sauce blends with the sweetness of rock sugar, while the delicate nuances of traditional herbs and spices, each with their own distinct perfume, dance all around. Such is the beauty of Thai Cuisine.

Appetizer



1. GOONG HOM SABAI 
Deep fried shrimp rolls

— 75



2. GAI HOR BAI TOEY 
Marinated chicken breast in
pandanus leaf

80



3. THOD MAN GOONG 
Prawn cake

90



suitable for kids



signature dish



medium hot



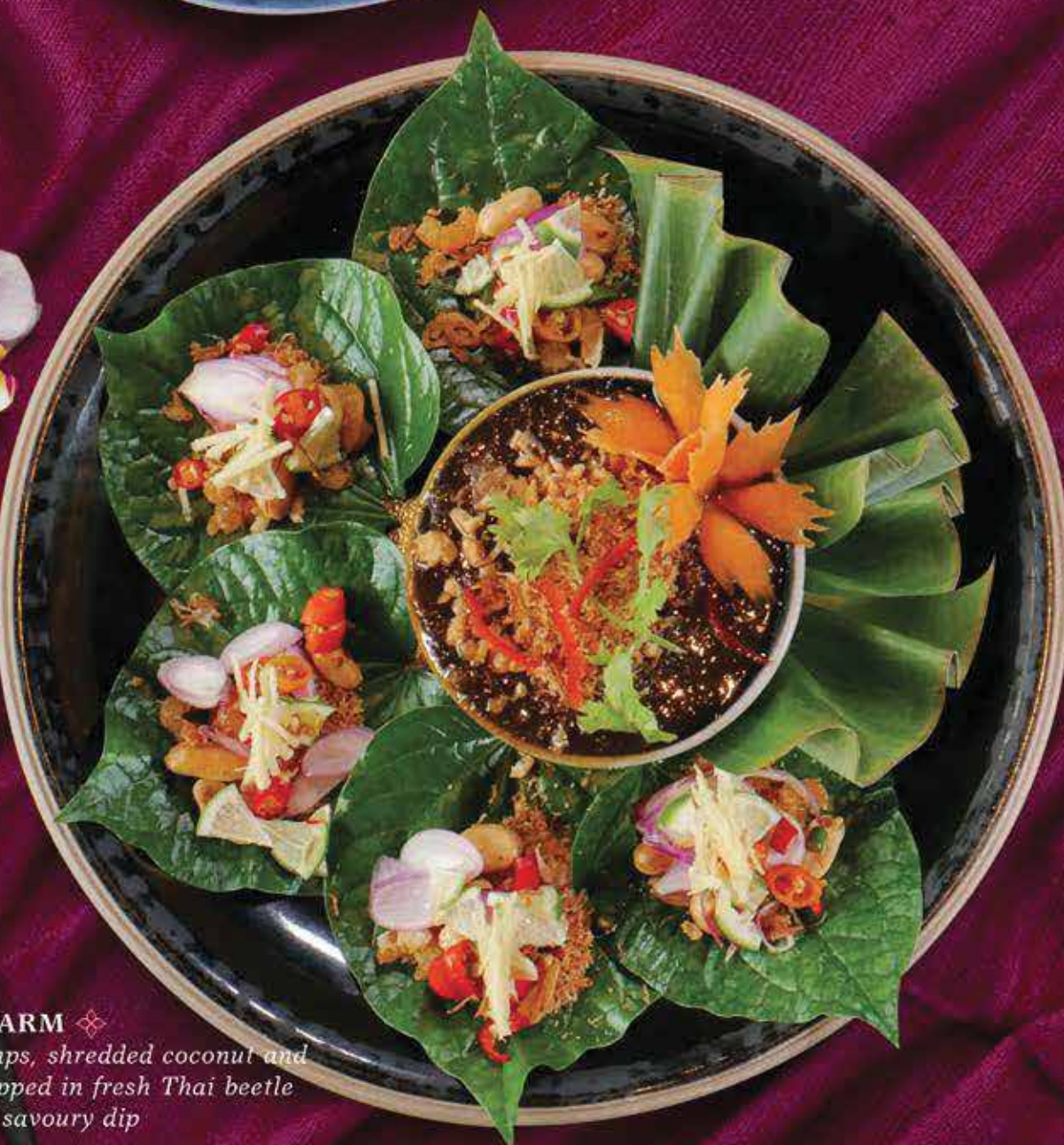
hot



extra hot

4. TOD MAN PLA ❖
Light curry flavored fish cakes

75



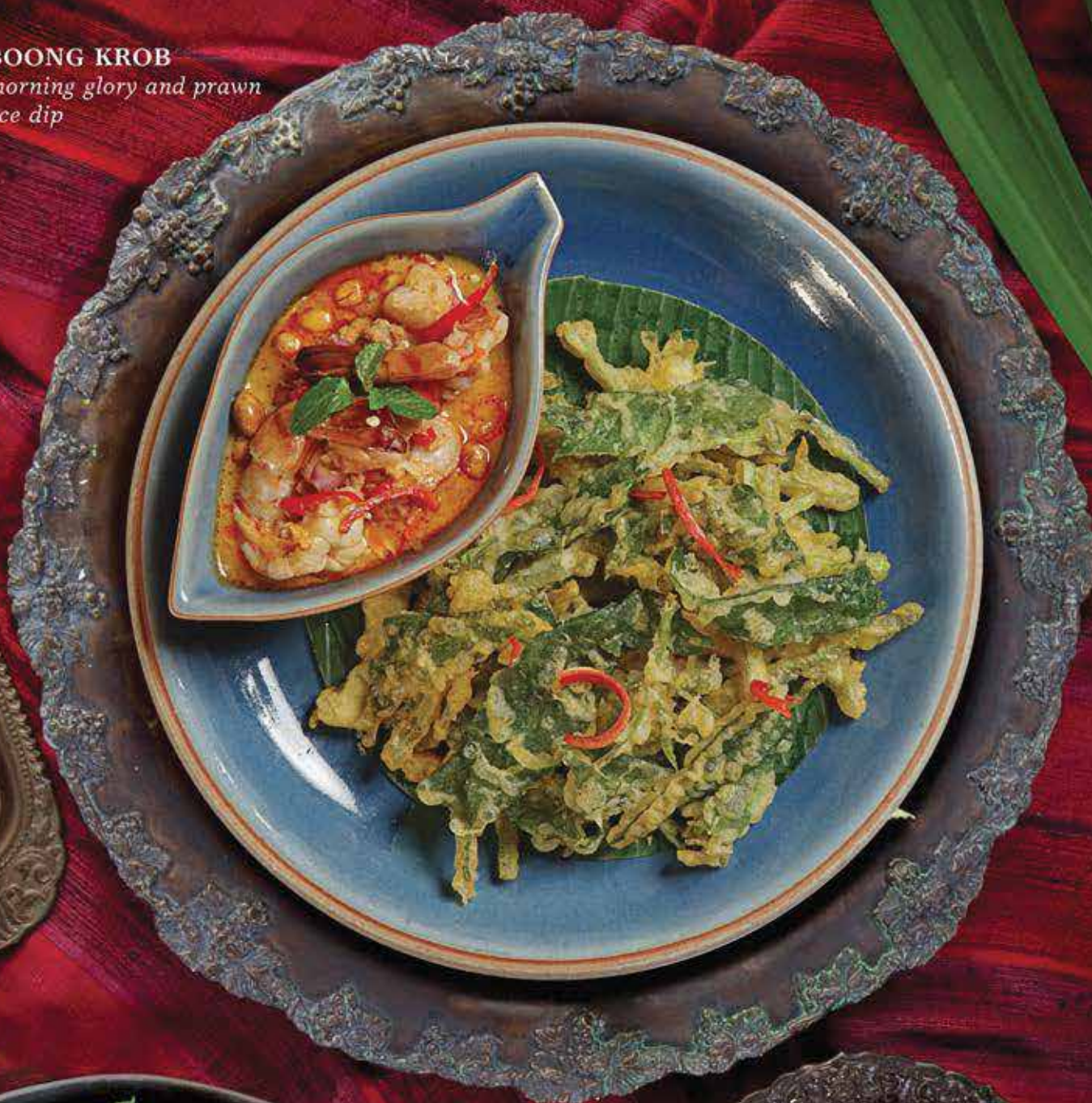
5. MIANG KARM ❖
*Dried shrimps, shredded coconut and
peanut wrapped in fresh Thai beetle
leaves with savoury dip*

55

6. YUM PAK BOONG KROB

Crispy fried morning glory and prawn with chili sauce dip

75



7. MEE GROF

One of Chandara's ancient recipe - sweet and sour crispy noodles with shrimps, chicken, beancurd, pickled garlic and yellow bean paste

60



suitable for kids



signature dish



medium hot



hot



extra hot



- 8. KRATONG THONG**
*Sauteed minced chicken,
 shrimps and sweet corn.
 Served in a basket*

— 45

- 9. GAI TAKRAI** 
*Fried chicken wing with
 lemon grass*

— 70

- 10. POH PIAH TOD** 
*Deep fried spring rolls filled
 with minced chicken, glass
 noodles and peanut*

— 60

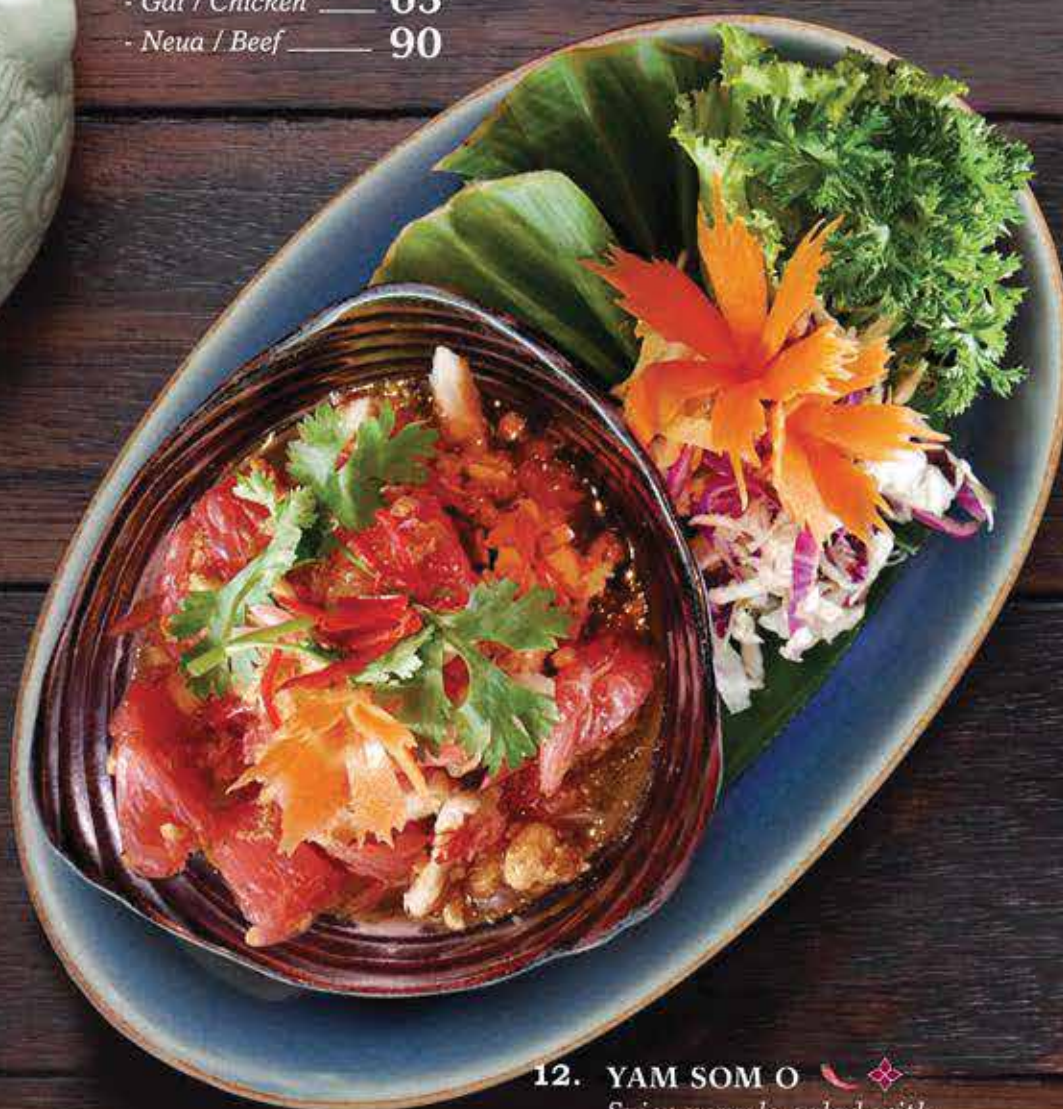
Salad



11. LAB

North Eastern spicy herbal salad, roasted rice and lime marinated with:

- Gai / Chicken — 65
- Neua / Beef — 90



12. YAM SOM O

Spicy pomelo salad with minced chicken

— 70



13. YAM GOONG FOO MAMUANG SOD
Deep-fried minced prawns with spicy mango salad

— 90

14. YAM NEUA YANG
*Grilled beef salad with mixed greens,
tomatoes and fresh lime chili dressing*

— 100



15. YAM PET YANG

Grilled roast duck salad with mixed greens, tomatoes and fresh lime chili dressing

90

16. POO NIM YAM SOM O

Spicy pomelo salad with soft shell crab

90



suitable for kids



signature dish



medium hot



hot



extra hot



17



18

17. GOONG PHA 🌶️
*Hot and sour grilled shrimp
with lemongrass*

— 110

18. YAM TUA PLUU 🥥
*Wing bean salad, with
chicken, shrimps,
roasted coconut,
chili jam and fresh lime juice*

— 65





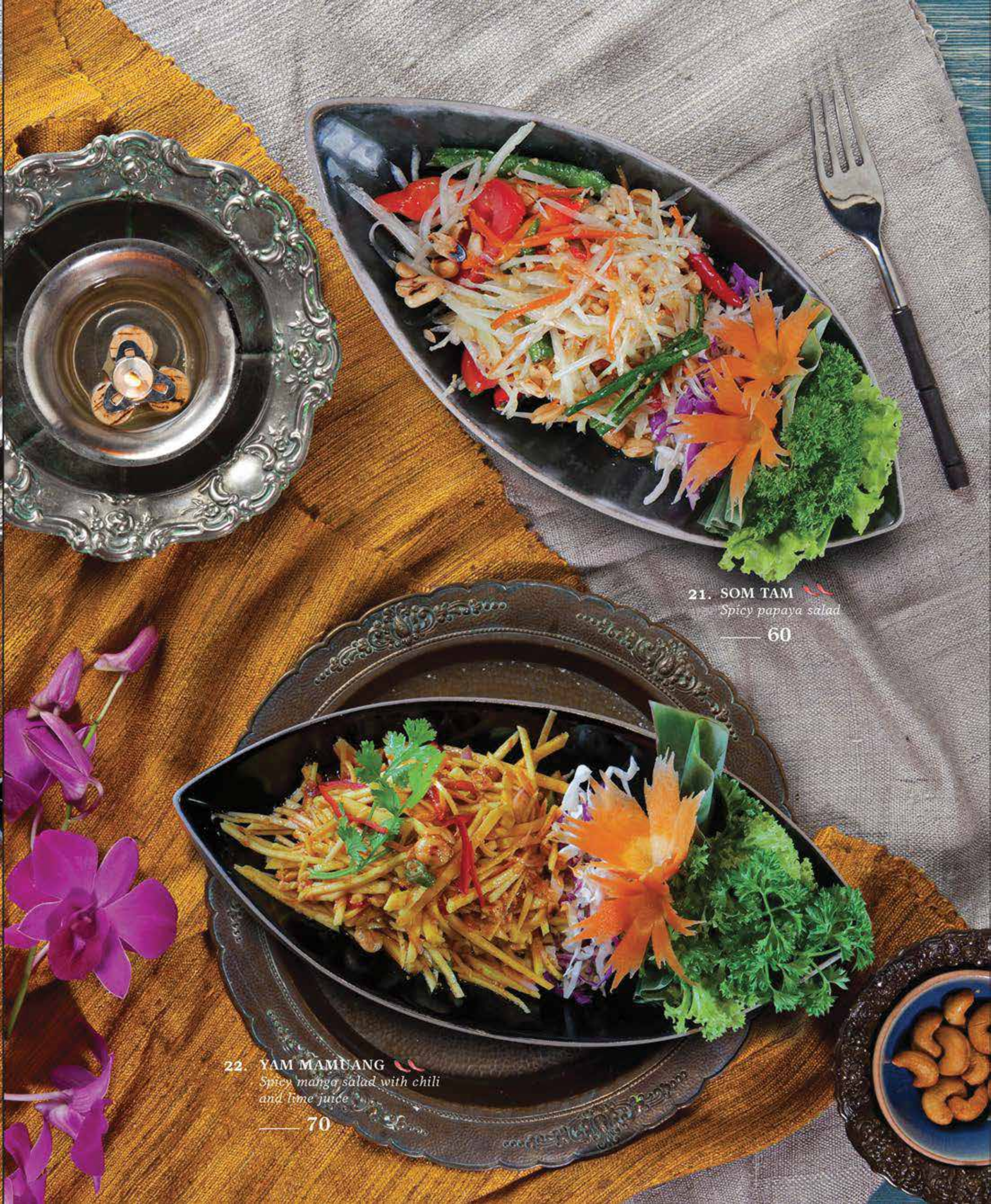
19. YAM PLA DUKE FOO  
Deep-fried minced catfish served with
spicy mango salad

70



20. SOM TUM POLLAMAI  
Spicy mixed fruit salad

"Temporary Unavailable"



21. SOM TAM 
Spicy papaya salad
— 60

22. YAM MAMUANG 
Spicy mango salad with chili
and lime juice
— 70

Soup



23. TOM YAM GOONG  
Traditional Thai soup with prawn,
mushroom and lemongrass

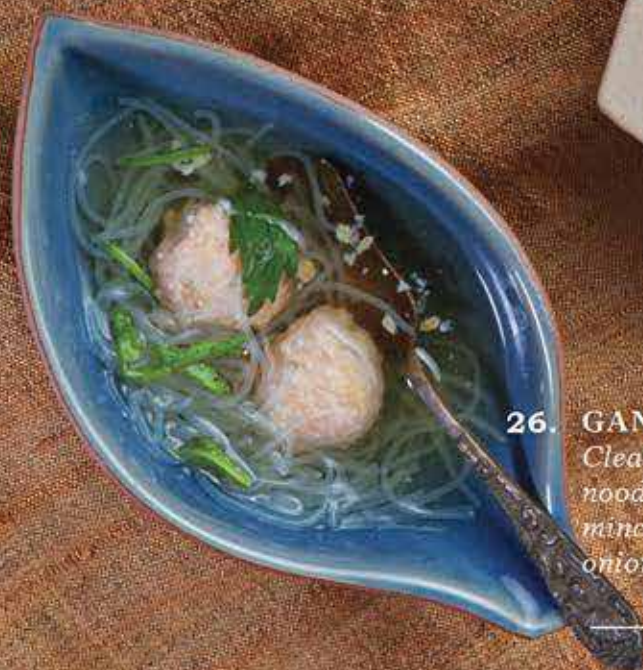
24. TOM KHA GAI
*Herbal coconut milk soup with
sliced chicken breast*

60



25. NEUA NONG LAI TOM SAEB ♦
*Hot & spicy and sour stewed beef
soup drum stick, served for two per-
sons*

95



26. GANG JUED TAO HUU ORN ♦
*Clear chicken soup with glass
noodle, radish, soft beancurd,
minced chicken, shrimps, spring
onions and coriander leaves*

60



Charcoal Grilled

beef and chicken



27. KADUK NEUA YANG  
Grilled ribs with Chef specialty sauce

— 270



suitable for kids



signature dish



medium hot



hot



extra hot

28. NEUA YANG ❖
*Grilled Australian sirloin
beef seasoned with Thai herbs
served with spicy sauce*

— 220

29. GAI YANG ❖
*Marinated chicken, grilled with
lemongrass served with chili sauce*

— 95



Charcoal Grilled

fish, prawn and squid



30. PLA KRAPONG PAO

(Live, 20 minutes)

Charcoal grilled whole fresh seabass with salt, lemongrass, served with seafood sauce

— M 265 L 300



suitable for kids



signature dish



medium hot



hot



extra hot



31. GOONG PAO
Charcoal grilled prawns
with garlic sauce

— 210



32. PLAMEK YANG
Charcoal grilled squid with a
lime, garlic and seafood sauce

— 125

Stir Fried



33. PAT MEDMAMUANG

Stir-fried sweet and sour sauce,
cashew nuts and dried chili

• Gai / Chicken _____ 75
• Goong / Shrimp _____ 115



suitable for kids



signature dish



medium hot



hot



extra hot

34. PIEW WARN GAI

Stir-fried sweet and sour chicken with tomatoes, cucumber, and onions

65

35. THORD GRATIAM PRIK THAI

Stir-fried with garlic and pepper sauce with a choice of:

- Neua / Beef	105
- Plamek / Squid	85
- Goong / Shrimp	115
- Poo Nim / Soft Shell Crab	165

36. PAD PRIK THAI DAM

Stir-fried with black pepper with a choice of:

- Neua / Beef	110
- Plamek / Squid	85
- Goong / Shrimp	120
- Poo Nim / Soft Shell Crab	165

37. PAT GRAPRAO

Stir-fried with chilies and holy basil leaves
with a choice of:

- Gai / Chicken	80
- Neua / Beef	130
- Plamek / Squid	85
- Goong / Shrimp	115
- Poo Nim / Soft Shell Crab	155



38. KAI KEM

Stir-fried curry and salted egg with
a choice of:

- Plamek / Squid	85
- Goong / Shrimp	120

39. PHAD TALAY NAM PRIK PAOW -
MIXED SEAFOOD 🌶️🌶️

*Shrimp, squid and fish, fried with sweet
chili paste and basil leaves*

— 90

40. GOONG OP WUNSEN ✦

*Baked prawns with vermicelli,
black mushrooms, spring onion,
Chinese celery, and garlic in clay pot*

— 125



Noodles

41. GUEY TEOW NUER SOD  

Thai beef noodle soup

90

42. PHAD THAI  

Stir-fried shrimps, chicken, eggs,
tomatoes, bean sprouts, spring onion with:

- Wunsen / Vermicelly _____ 90
- Kwetiau / Noodle _____ 90

42



43. RAAT NA

Fried noodles, topped with thickened gravy with:

- Gai / Chicken ——— 65
- Neua / Beef ——— 75
- Talay / Seafood ——— 85

44. THAI SUKIYAKI NOODLES

Suki style seafood with homemade glass noodles

——— 145

Rice

45. KHAO PHAD PLA KEM

Fried rice with salted fish served with cucumber, coriander leaves and spring onions

— 65



46. KHAO PHAD SUBPAROD

Fried rice with chicken, shrimps, fish, pineapple and cashew nuts

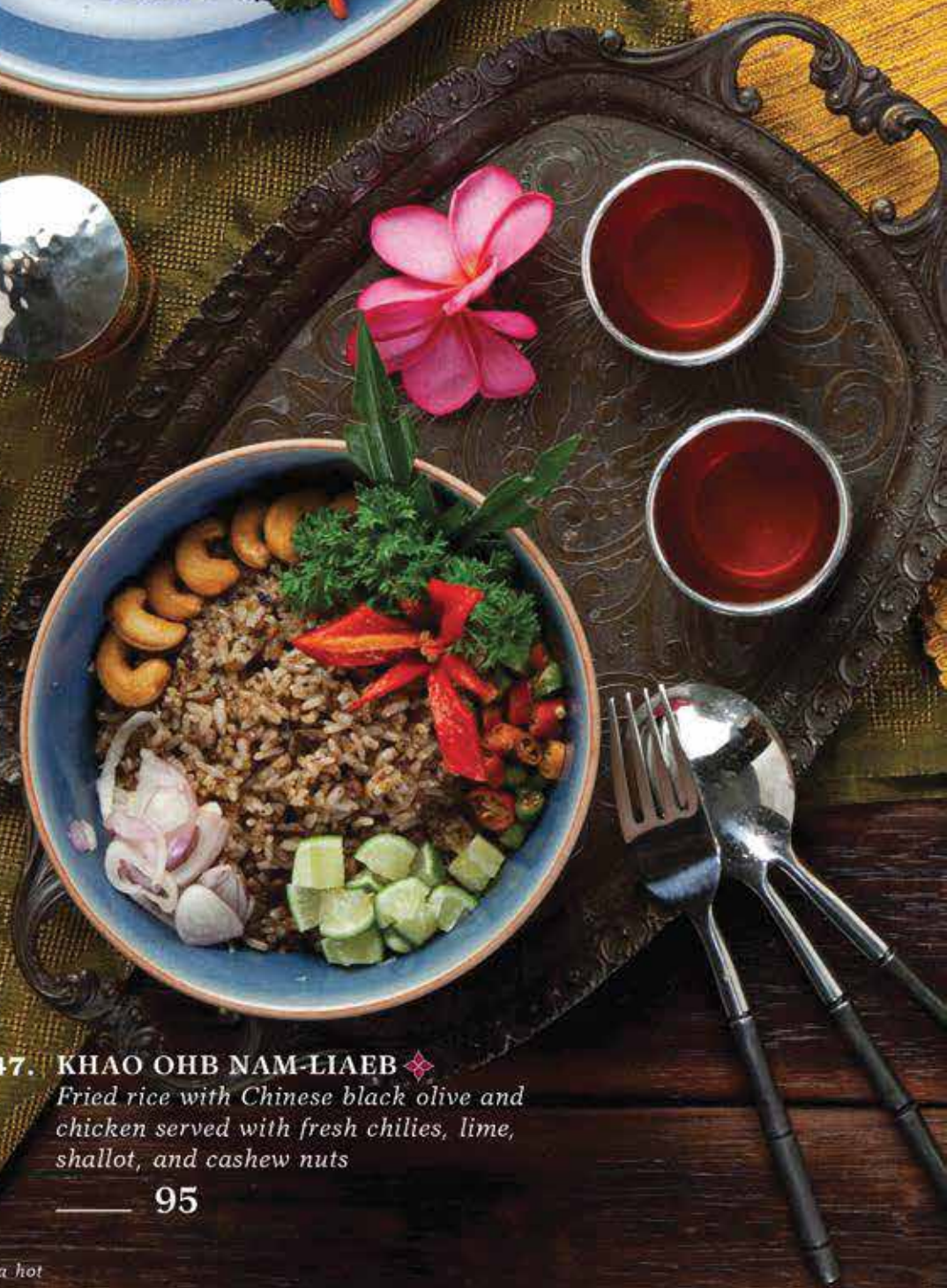
— 90



47. KHAO OHB NAM-LIAEB

Fried rice with Chinese black olive and chicken served with fresh chilies, lime, shallot, and cashew nuts

— 95





48. **KHAO PHAD GWIO WARN**
*Fried rice with beef and green curry
served with salted egg*

65



49. **KHAO CHOOK GAPI**
*Fried rice with shrimp paste topped
with slice d egg, dried shrimps, and
sliced green mango salad*

70



50. **KHAO PHAD TOM YAM**
*Fried rice with Tom Yam paste
and shrimp*

70

Deep Fried



51. PHED TOD SAUCE MA KAM 
Deep-fried duck with tamarind sauce

"Temporary Unavailable"

suitable for kids



signature dish

 medium hot

 hot

 extra hot





52. CHUU CHI GOONG ❖

Prawn dry red curry with coconut
cream and kaffir lime leaves

Deep Fried



53

53. PLA MIANG KARM

Deep-fried whole fish with Thai herbs and served with fresh spring green, fried small shrimps (ebi) and peanuts

_____	M 255	L 300	Seabass
_____	M 320	L 355	Grouper

54. PLA BASIL

Deep fried whole fish with crispy hot basil

_____	M 255	L 300	Seabass
_____	M 320	L 355	Grouper

55. PLA TOD NAM PLA

Golden fried whole fish with shredded mango, red onions and home-made fish sauce

_____	M 255	L 300	Seabass
_____	M 320	L 355	Grouper

56. PLA SAM ROD

Deep-fried whole fish with spicy, sweet and sour sauce

_____	M 255	L 300	Seabass
_____	M 320	L 355	Grouper



Steamed Dishes

57. PLA NEUNG SI EW

(Live, 20 minutes)

Steamed whole fish with soy sauce

___ M 255 L 300

___ M 325 L 355

Seabass

Grouper

58. PLA NEUNG MANAOW

(Live, 20 minutes)

Steamed whole fish with fresh lime juice and chili sauce

___ M 270 L 295

___ M 340 L 355

Seabass

Grouper

58



suitable for kids



signature dish



medium hot



hot



extra hot



59. GOONG NEUNG GRATIAM

Steamed prawns with garlic, ginger, black mushrooms, spring onions and Chinese celery

— 215

60. PLAMEK NEUNG MANAOW

Steamed stuffed squid with prawn with fresh lime juice, chili and coriander

— 165

Curries



61. GANG GWIO WARN

Authentic green curry with coconut cream, sweet basil leaves, long eggplant, and chilies and choice of:

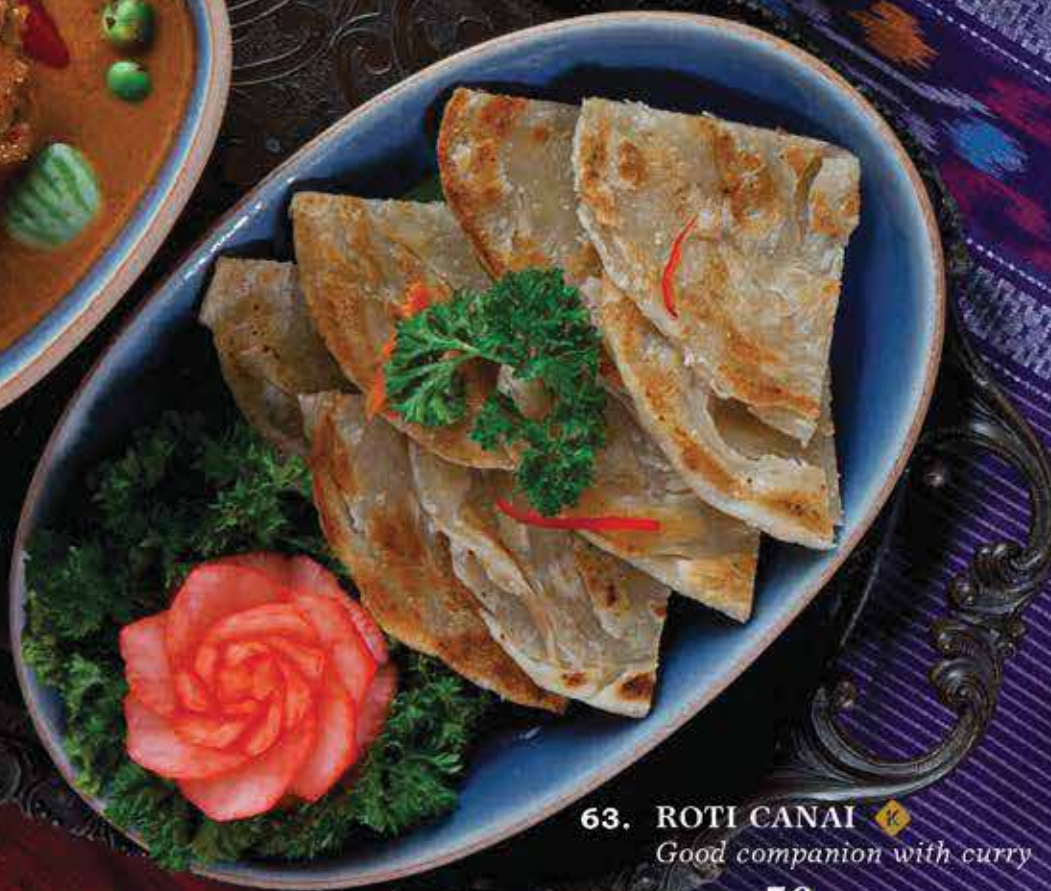
- Gai / Chicken _____ 85
- Neua / Beef _____ 95



62. GANG PET

Famous Thai red curry with coconut cream, sweet basil leaves, long eggplant, and chilies and choice of:

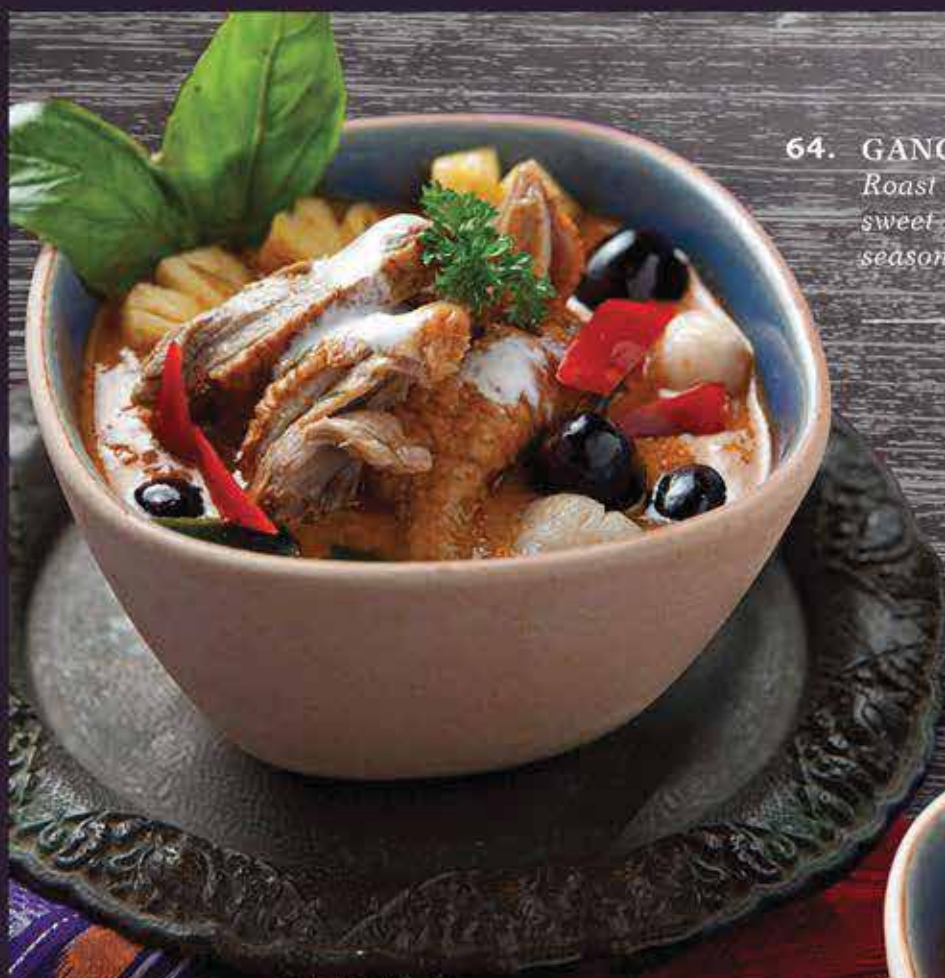
- Gai / Chicken _____ 80
- Neua / Beef _____ 100



63. ROTI CANAI

Good companion with curry

50



64. GANG PET PHED YANG ♦

Roast duck red curry with coconut cream, sweet basil leaves and fresh fruits in season (Lychee, Grape and Pineapple)

100

65. GANG MUSSAMAN ♦

Ancient recipe red peanut curry with potatoes and choice of:

- Gai / Chicken — 75

- Neua / Beef — 105



66. GANG PANANG

Thickened and sweet red curry with a choice of:

- Gai / Chicken — 85

- Neua / Beef — 100



67. PAD PAK RUAMIT 
Stir-fried mix vegetables with
oyster sauce
— 65

68. MAD KE YAO PAD PLA KEM 
Stir-fried eggplant with garlic, soya bean,
salted fish, minced chicken
and oyster sauce
— 65

Vegetables & Side Order



69. KAI JIEW NUA PHU
Omelette with crab meat
— 95

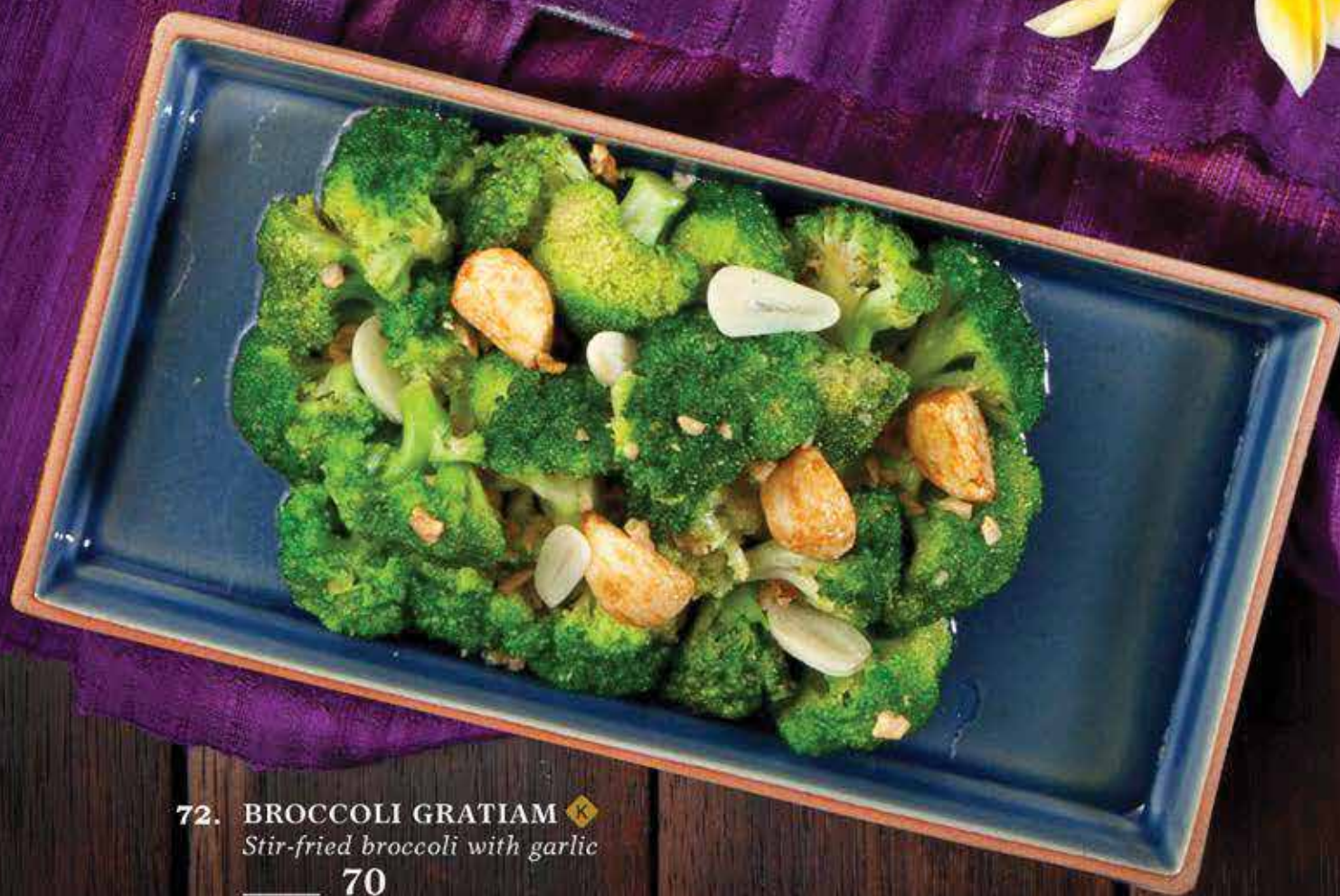
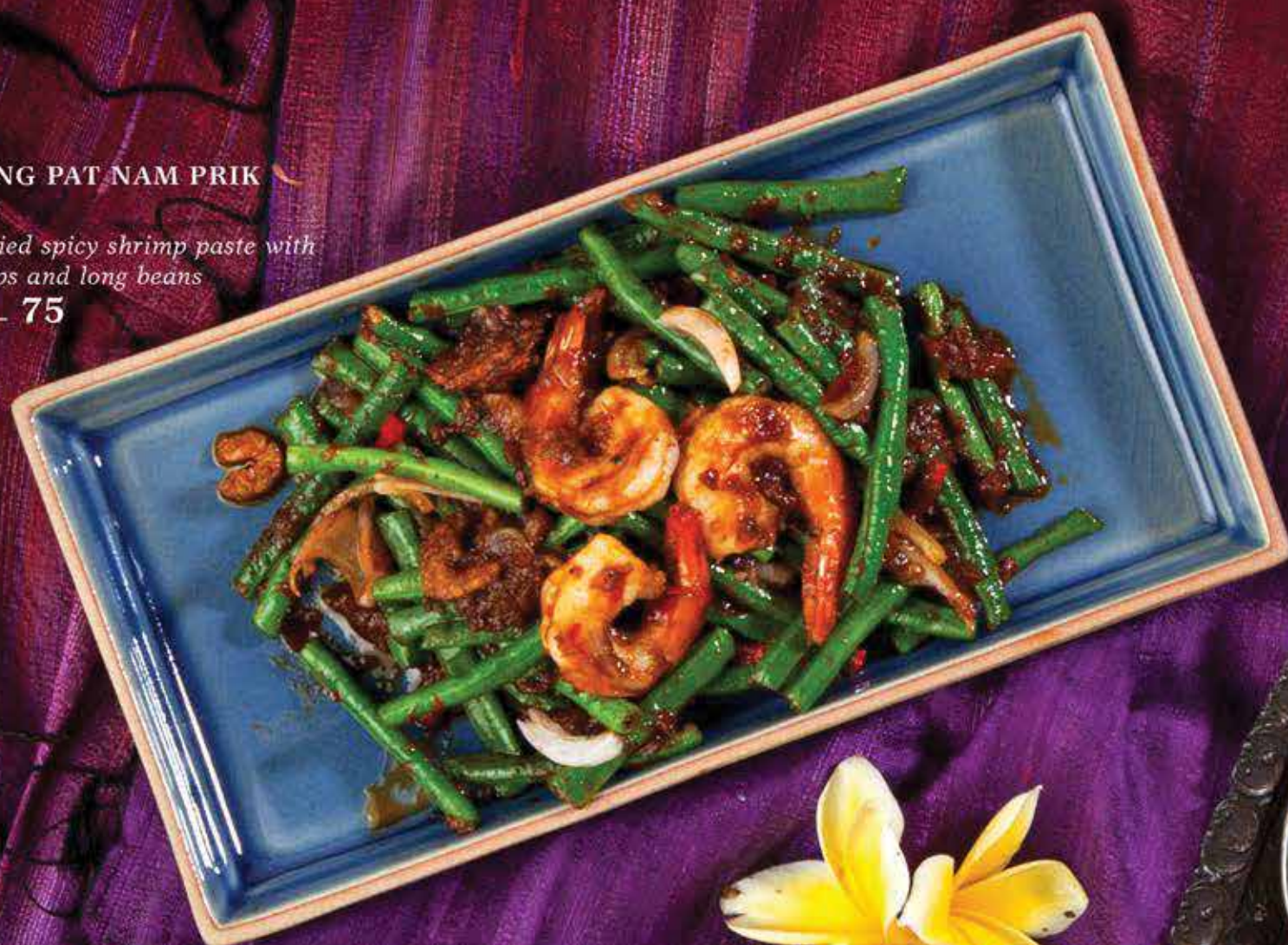
70. PHAD TUA LUANTOW
*Stir-fried snow peas, straw
mushroom and baby corn with oyster
sauce*
— 65

71. GOONG PAT NAM PRIK

GAPI

*Stir-fried spicy shrimp paste with
shrimps and long beans*

— 75

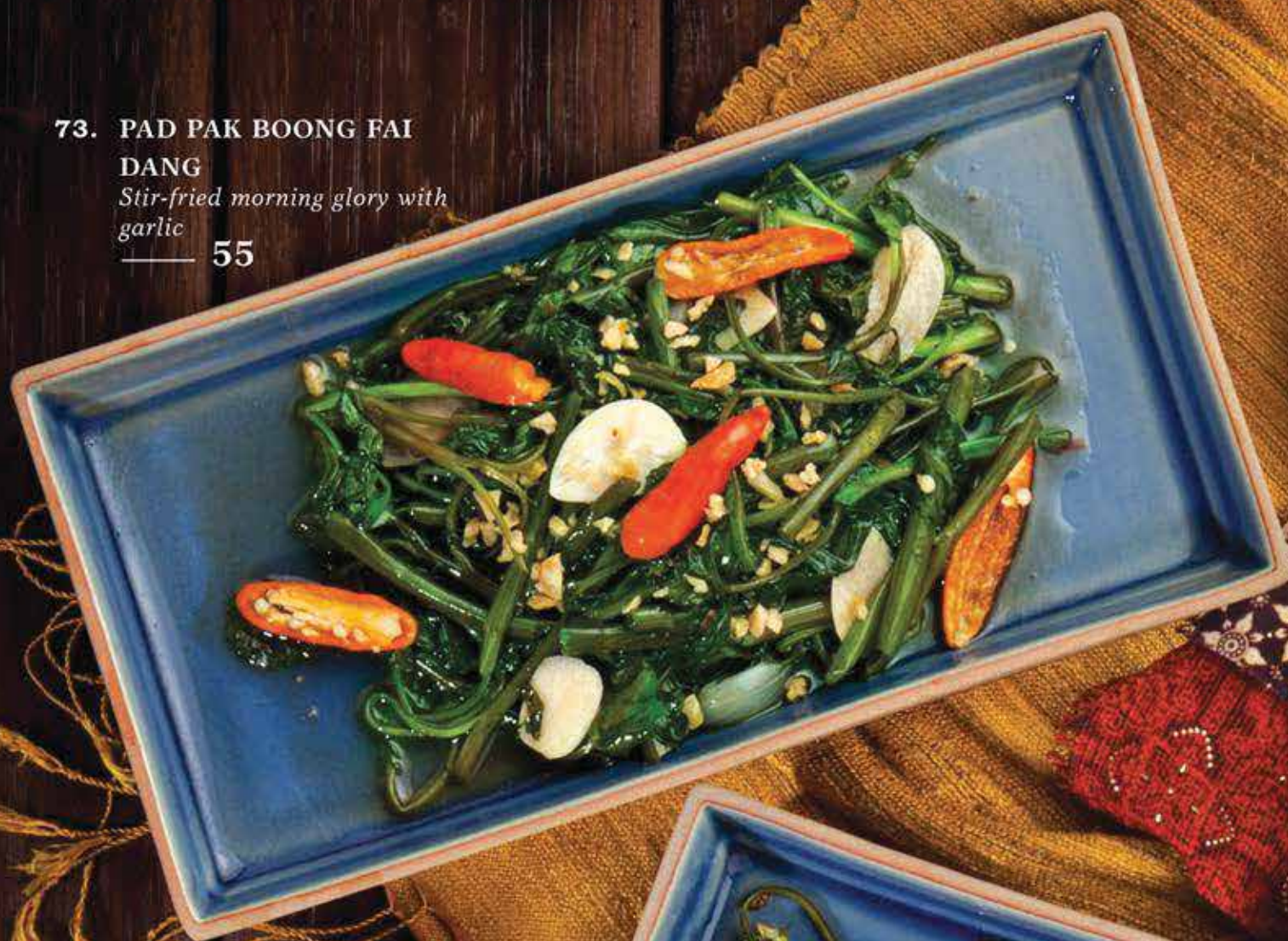


72. BROCCOLI GRATIAM

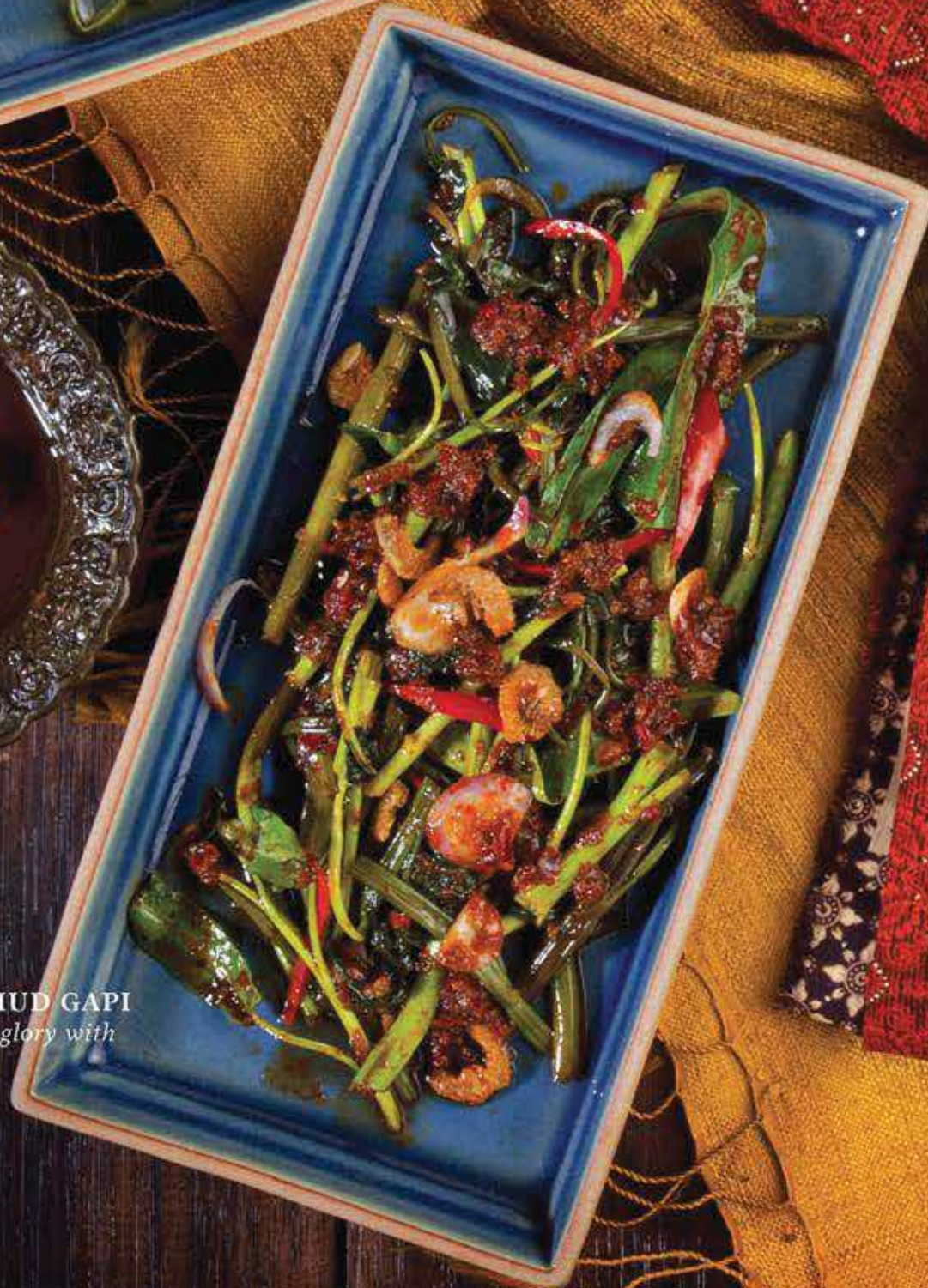
Stir-fried broccoli with garlic

— 70

73. PAD PAK BOONG FAI
DANG
*Stir-fried morning glory with
garlic*
— 55



74. PAK BOONG PHUD GAPI
*Stir-fried morning glory with
shrimp paste*
— 60



Desserts

75. RUA MIT

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

50



76. LOD CHONG

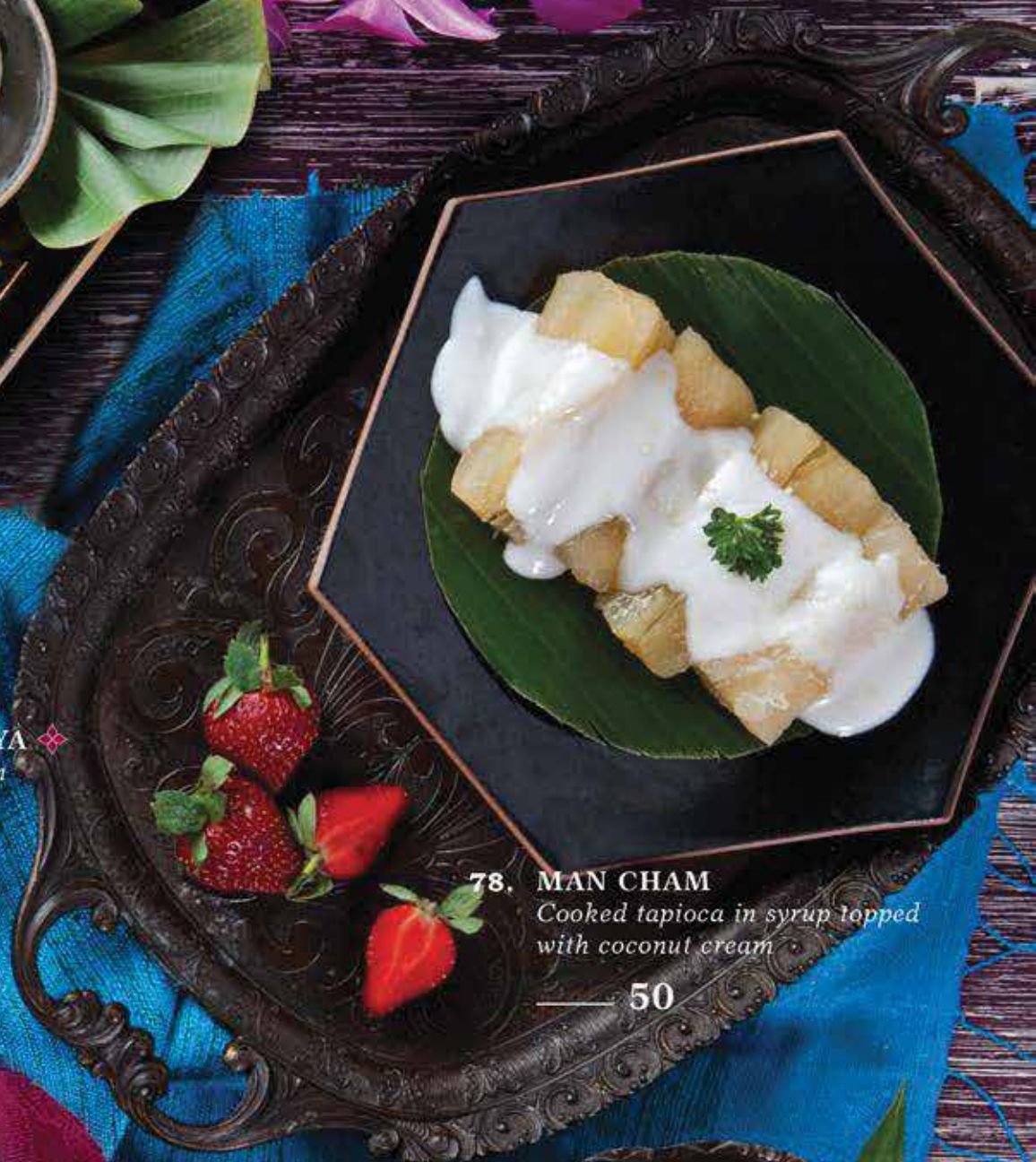
Sweet corn, taro, green tapioca, black
sticky rice with and with coconut milk

50



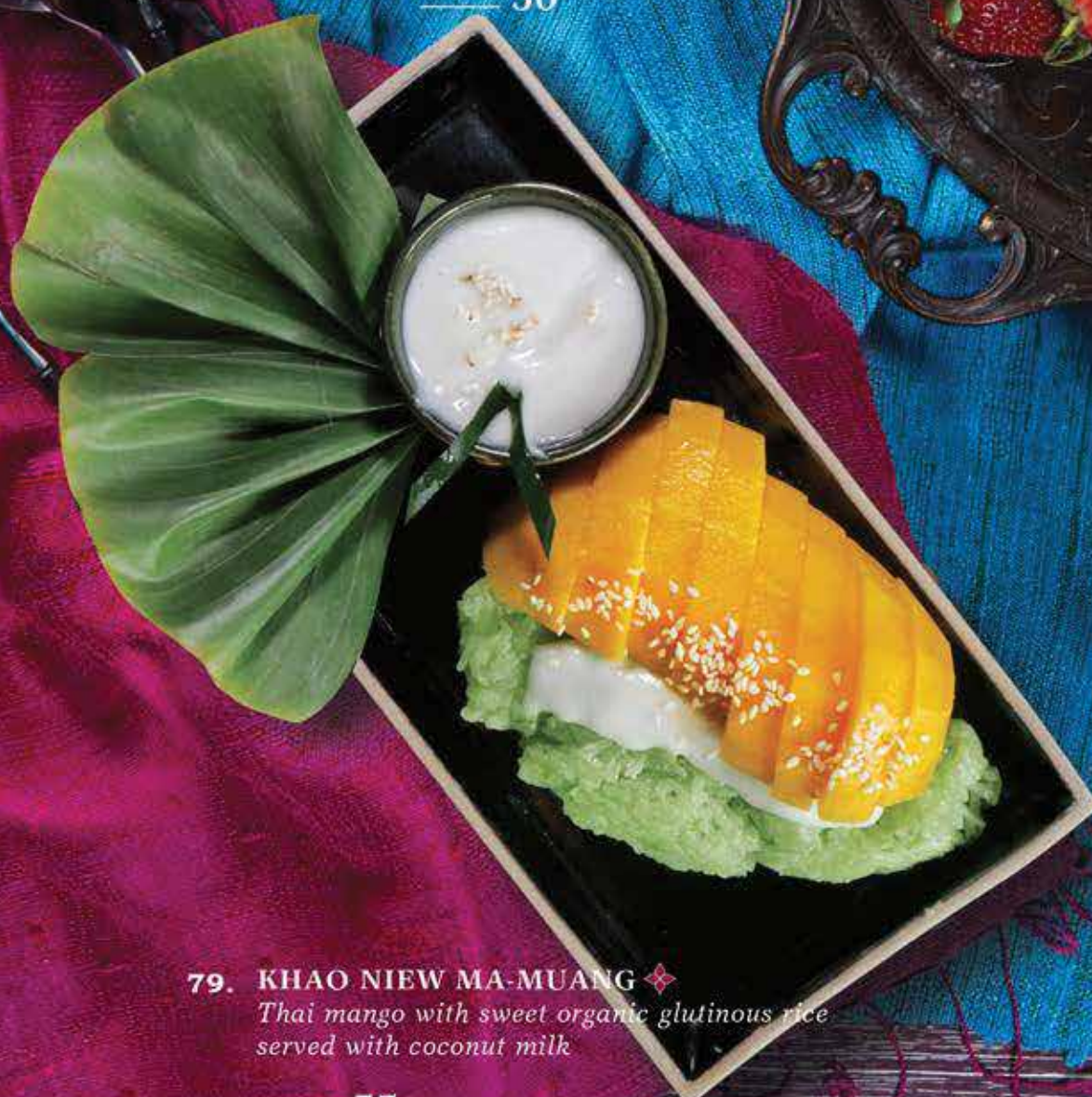
77. FAK THONG SANGKAYA ♦
Thai custard with pumpkin

— 50



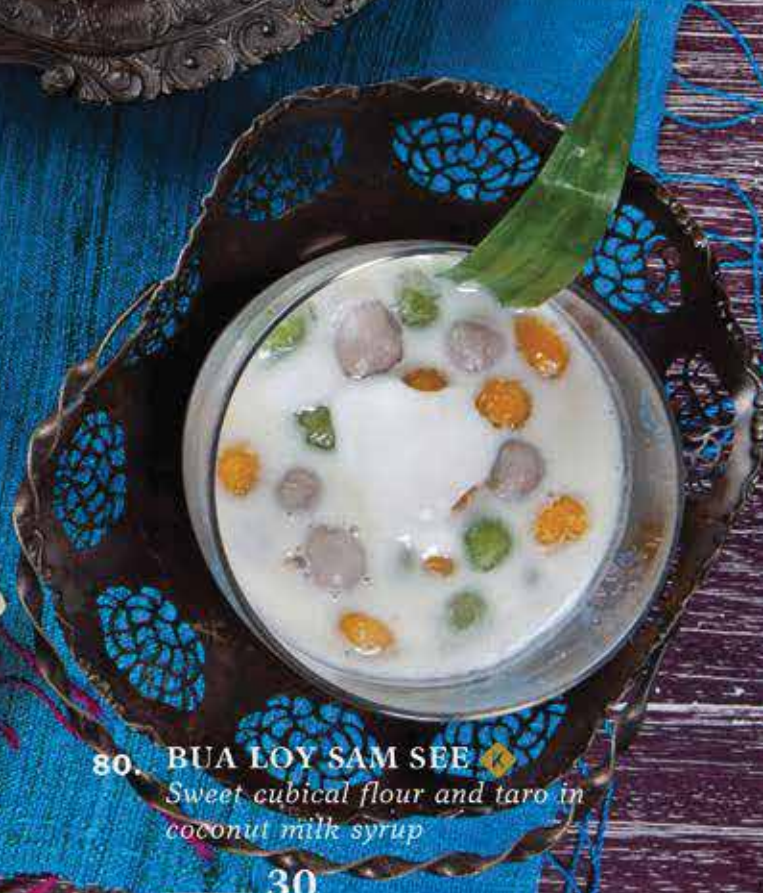
78. MAN CHAM
Cooked tapioca in syrup topped with coconut cream

— 50



79. KHAO NIEW MA-MUANG ♦
Thai mango with sweet organic glutinous rice served with coconut milk

— 55



80. BUA LOY SAM SEE ♦
Sweet cubical flour and taro in coconut milk syrup

— 30



"The Not So Ordinary Thai Restaurant"

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So Thai

by Chandara

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New Menu

Soup

TOM YAM GOONG MAPHOON
Thai spicy and sour soup with milk,
prawn and lemongrass in coconut shell

135



Rice

KHA OHB MAPHOON
Fried rice with mixed vegetables,
coconut flesh served with deep fried beef

120



Drink

**FRESH
YOUNG COCONUT**

50



Dessert

COCONUT ICE CREAM
Homemade young coconut
ice cream

65 (Only available at CHANDARA PIM 3)



Rice ***MENU HIGHLIGHT***

KHAO PHAD PHU
Crab meat fried rice

70 —————



