


CHEF MARC'S TASTE OF TALAY

Chef will prepare a family style experience of TALAY's best dishes.
Appetizers, soup, noodle, curries, sweets

1,800 per person

We recommend ordering the Taste of Talay for your entire table






TO START | เร็วกันยอย

-  **Phla** พลาหอย 400
Thai ceviche. Local chocolata clams, lemongrass, kaffir lime, cucumber, Thai chili paste, crispy garlic.
-  **Larb Hed** ลาบเห็ด 350
Northern style wok charred spicy mushrooms and herb salad. Lime, chili powder, mint, basil, crispy galic
-  **Sai Aua** ไส้อั่ว 400
Grilled Chiang Mai spicy pork sausage, curry paste, kaffir lime, pickled vegetables. Side of sticky rice.
- Gai Satay** ไก่สะเต๊ะ 420
Charcoal-grilled lemongrass chicken skewers, pickled cucumber. My Mom's peanut sauce.
- Moo Tod Kluk Fhun** หมูทอดลูกฟูง 480
Deep-fried pork belly, spicy tamarind glaze, siam herb salad, toasted rice and chili powder.
-  **Yum Som O'** ยาสุมโอ 450
Grilled blue prawn, pomelo coconut salad, soft-boiled egg. Chili paste, lime, cashew nuts, crispy shallot & garlic.
-  **Som Tom Thai** สมตำไทย 300
Som Tum Heirloom tomato and long bean salad. Thai chili-garlic-lime dressing. Toasted peanut, cilantro.
-  **Isan Larb Ped** ลาบเป็ด 480
Wok charred spicy duck & herb salad. Shallot, kaffir lime, chili flakes, rice powder, garlic chip. side of sticky rice.
- Yum Ka-Ti Lobster** ยำกะทิ 520
Wood grilled lobster, coconut & stone fruit salad. Thai herbs, Makrut lime oil.

Prices in Mexican Pesos and inclusive
of 16% VAT and 15% Service Charge

MAIN | งานหลัก

All main courses are served family style to share with steamed jasmine rice.

- Pad Thai Goong** ผัดไทย 630
Wok stir-fry flat rice noodle with Baja Prawns, Tamarind chili sauce, egg, bean sprouts, peanuts & lime.
-   **Khao Soi Phu** ข้าวซอยป 630
Northern style egg noodle in crab curry broth. Deep fried soft sell crab, pickled mustard green, cilantro, shallot and crispy noodle.
-  **Pla Nueng Ma-Now** ปลาหนังมะนาว 650
Local Seabass steamed in banana leaves with garlic, lime, lemongrass and cilantro. Nam Jim spicy seafood sauce.
-   **Pad Ka-Prow** ผัดกะเพรา 710
Garlic stir-fried smoked short rib, soy sauce and bird's-eye chili glaze, fried basil.

SOUPS | ต้ม

-  **Tom Kha Hed** ต้มข่าเห็ด 320
Mushroom coconut milk soup. Galangal, lemongrass, tomato, kaffir lime, chili oil.
-  **Tom Yum Goong** ต้มยำกุ้ง 380
Hot and sour Thai shrimp soup. Chili, lemongrass, kaffir lime, galangal, cilantro.


talalay
THAI KITCHEN
AT MONTAGE LOS CABOS

THAI SWEETS ขนมหวาน

- Thai Tea Popsicle** ไอศกรีมชาไทย 150
- Market Style Coconut Ice Cream** ไอศกรีมกะทิ 200
- Mango sorbet, pandan sticky rice** ไอศกรีมมะม่วง 200

CURRY | แกง

-    **Gaeng Kua Lobster** แกงคั่วกุ้งมังกร 800
Local Lobster tail in Suratthani spicy dry curry. Lemongrass, basil, green bean, toy box peppers.
-  **Massaman Nuea** แกงมัสมั่นเนื้อ 750
48 hours braised lamb shank in Massaman curry. Coconut, pickled stone fruit, charcoal-grilled sweet potato, crispy shallot.
-  **Gaeng Ped Gai Yang** แกงเผ็ดไก่ย่าง 700
Grilled organic chicken in red coconut curry. Thai basil, kaffir lime leaf, tomato, pineapple & lychee.
-  **Chu-Chee Pla** ชูชีปลา 650
Deep-fried red snapper, chu-chee curry sauce, kaffir lime, coconut milk, stir-fried greens.
-   **Gaeng Keaw Wan** แกงเขียวหวาน 580
Roasted cauliflower and eggplant green curry. Coconut fried basil & crispy shallots.
-   **Gaeng Fak-Thong** แกงฟักทอง 580
Wood grilled local pumpkin in Gaeng ped red curry. Coconut, lemon basil, toasted pumpkin seeds.

