

MENU



WELCOME TO SAWADEE

Every dish at Sawadee is prepared fresh to order using authentic Thai recipes and the finest ingredients.

We handcraft our curry pastes, sauces, dressings, dips and desserts in-house using premium ingredients, with no artificial colours or preservatives.

While our chefs prepare your meal from scratch, make yourself at home. Enjoy a refreshing drink, soak in the ambience, catch up with friends and family, share a laugh, or challenge each other to one of our board games. Good food takes a little time, and we promise it's worth the wait.

For takeaway and delivery, we use eco-friendly, microwave-safe packaging, while avoiding single-use plastics wherever possible.

Authentic Thai. Freshly Prepared. Entirely Plant-Based.



We are thrilled and humbled to have been awarded the Thai Select certificate by The Ministry of Commerce, Thailand for Authentic Thai cuisine & are excited to share this with all our patrons.



SOUPS

(Serves one to two)

- | | |
|---|----------------|
| 1 Clear Noodle Soup (Nam Sai) J/PJ
Very nice soup for noodle lovers, with soft tofu and Vegetables. Slurpy and tasty ! | Rs 325 |
| 2 Tom Yum Soup (Hot and Sour) J/PJ
It's a little bit spicy, lemony with a lovely flavor of fresh lemongrass, galangal and lime leaves. | Rs 325 |
| 2a Tom Yum Soup (Hot and Sour) J/PJ
(In a Hotpot, Serves 4/5)
Served in a hotpot, so you can slurp hot & slow! | Rs 575 |
| 3 Clear Spinach Soup J/PJ
Healthy, Tasty, light ! Spinach leaves with silky Tofu topped with crispy garlic. | Rs 325 |
| 4 Miso Soup (Misoshiru) J/PJ
A traditional Japanese soup, Popular in Thailand, served with soft tofu and spring onions Super healthy! | Rs 325 |
| 5 Tom Kha Noodle Soup (served in two Coconuts) J
Hot and Sour, creamy, delicious, with soft tofu inside two tender coconuts. Do not eat the coconuts ! | Rs 490 |
| 6 Suki Thai Hot Pot (Serves 3/4) J/PJ
A vegetable broth with Thai herbs served in a steaming Hot Pot. Choose and add - Bokchoy, Chinese cabbage, soft Tofu, Corn cob, mushrooms and glass noodles. And enjoy our fresh Dipping sauce - 'Jim Tim'- Dip or Drip, you will love it !
A tip - Eat slowly and Relax! | Rs 1000 |



SALADS

(Serves two to three)

7

Thai Tangy Peanut Papaya Salad (Penut Som Tom) J/PJ

Rs 325

A crunchy, tangy salad, peanuts and shredded papaya tossed in our own hot & spice sauce, strips of basil leaves & squeezed lime.

8

Lilac Glass Noodle Salad (Yum Woon Son) J/PJ

Rs 425

You will love this salad, packed with veggies, glass noodles and Peanuts. Be careful, they slip and slip & watch out for the color changing twist.

9

Tofu Corn Laab Salad

Rs 350

Utterly, Butterly, crumbly, soft and delicious Tofu with corn, cooked without oil.

9a

Garden Fresh Corn Salad

Rs 325

Corn tossed with tomatoes, cucumber, thai herbs and seasoning

10

Cucumber Salad

Rs 300

A delightful, crunchy thai cucumber salad, light refreshing.

11

Gin Gin Cold Noodle Salad

Rs 375

Cold cold noodle, zing zing flavour, crunch crunch peanut! One bite little spicy, little tangy, then suddenly... bowl finish already.

12

Chick Chick Thai

Rs 345

A zesty Thai-style chickpea salad tossed with crunchy purple cabbage, cool cucumber, fresh basil and aromatic Thai herbs—spicy, tangy and full of Bangkok-style zing!



J - No Onion, Spring Onion, Garlic

PJ - No Onion, Spring Onion, Garlic, Carrot, Mushroom, Radish, Potato

APPETISERS

(Serves two to three)

13

Thai Fresh Rice Paper Spring Rolls with Peanut sauce (Goi cuon) (three or five rolls) J / PJ

Rs 225 / 375

Rice paper rolls packed with lovely greens and salad strips, served with our fresh, crunchy, silky peanut sauce. Tip- Best eaten with Hands, dip into peanut sauce and Chomp, Chomp, Crunch...

14

Fresh Rice Paper Spicy Tofu Rolls with Hot & Sweet Chilli Sauce (three or five rolls)

Rs 225 / 325

A delicious, tangy filling featuring crumbled tofu tossed in our spicy seasoning with corn & cashews

15

Golden Thai Tofu Satay J / PJ

Rs 375

Pan-fried BBQ tofu chunks served on a skewer, drizzled with our fresh peanut sauce, and accompanied by vibrant capsicum and onions.

16

Evolved Satay in Peanut sauce (Satea) J / PJ

Rs 375

Indonesia's favourite food in Thai style with evolved plant meat dipped in our fresh peanut sauce with capsicum and onions in a stick. Do not eat the sticks, please !

17

Vegetable Tempura dipped in Fresh Garlic chilli basil sauce (Thempura)

Rs 425

Nice idea ! We take Japanese tempura, pour our fresh secret Thai sauce over it, with slivers of colourful capsicum and basil ribbons. Its Onion, Potato and Baby corn. Eat slowly, enjoy !

18

Tofu Tempura dipped in Fresh Garlic Chilli Basil sauce (Thempura)

Rs 450

Soft Tofu in the Tempura, and we pour our fresh secret Thai Sauce in slivers of colorful capsicum and basil.

19

The Big Bang Mushroom Tempura

Rs 450

Featuring crispy, golden-battered mushrooms that are light and airy with every bite. Served with a zesty peanut dipping sauce that is a delightful blend of crunch and umami, ideal as an appetizer or a shareable snack!

20

Khao Suey Takraw (10 pcs)

Rs 375

Travel to Thailand, Burma and India !
Each puri or Takraw comes with creamy Khao Suey curry, noodles, capsicum, tofu, peanuts with spring onions, fried garlic to complete this bite size explosion of flavours.

21

Som Tam Takraw (10 pcs)

Rs 375

Each Tarkao/Puri comes with a spicy tangy filling of Som Tam Salad with a dash of sriracha sauce.

22

Hua Hin Pop-ups with Spicy Tartar Sauce

Rs 400

Crispy, golden plant-based bites seasoned and fried to perfection.
Served with creamy vegan tartar sauce for the perfect crunchy, tangy finish.

23

Mushroom Cashew J / PJ

Rs 400

Delight in juicy button mushrooms tossed with crunchy cashews, sautéed in our Thai chili paste with long spring onions. Enjoy this dish as a starter or enjoy alongside fragrant jasmine rice.

24

Tofu Cashew Stir fry (Pad Med Mamuang) J / PJ

Rs 390

Soft Tofu cubes with crunchy cashews cooked in our Thai Chilli paste with spring onions.





THAI CURRY & RICE

(Serves two to three)

25

Red Curry with Jasmine Rice (Gaeng Phed)

Rs 650

A creamy, little bit spicy curry cooked with fresh vegetables and soft tofu and fresh flavours of lemongrass, galangal and basil leaves, served with fragrant rice.

26

Massaman Curry with Jasmine Rice (Kaeng Massaman) J/PJ

Rs 650

Flavourful creamy curry - Cinnamon, Cardoman, Thai herbs, very mild Chillies, with vegetables and soft tofu, served with fragrant rice.

27

Green Curry with Jasmine Rice (Kaeng Khiao Wan)

Rs 650

Creamy, dreamy , little bit spicy curry flavoured with coriander, lemongrass, Galangal, kaffir leaves with vegetables and soft tofu, served with fragrant Rice.

28

Yellow Curry with Jasmine Rice (Kaeng Lueang)

Rs 650

Flavourful creamy curry - mild chillies, Lemongrass, Galangal, herbs & Turmeric with vegetables and soft tofu, served with Jasmine Rice.

J - No Onion, Spring Onion, Garlic

PJ - No Onion, Spring Onion, Garlic, Carrot, Mushroom, Radish, Potato

GRAVY & SEMI GRAVY

(Serves two to three)

29

Stir fried Mixed Vegetables (Pad Pak Ruam) **J/PJ**

Rs 350

Fresh vegetables and greens tossed and stir fried.

30

Stir fried Mixed Vegetables in Hot Garlic Sauce (Pad Pak Ruam Teahu)

Rs 390

Assortment of Vegetables and Tofu stir fried in a mildly hot savoury garlic sauce.

31

Tofu in Basil Garlic Sauce (Teahu Phad Kaphera)

Rs 400

Delicious fresh tofu chunks in a fresh basil & garlic sauce.

CHOICE OF ONLY THAI CURRY

Rs 450

26a

Massaman Curry **J/PJ**

Creamy with a rich blend of spices.



28a

Yellow Curry

Mild and fragrant.



25a

Red Curry

Spicy and aromatic.



27a

Green Curry

Bold and zesty.





RICE

(Serves two to three)

32

Butter Garlic Fried Rice

Rs 375

Jasmine rice sautéed in rich vegan butter and roasted garlic. Tossed with fresh vegetables and green onions,carrots and baby corns.

33

Pineapple Fried Rice (Khao Pad Sapparod) J/PJ

Rs 375

A classic Thai Dish ! Can be eaten as a meal or a side dish! Jasmine Rice in thai Style with cashews and pineapple.

34

Basil Chilli Fried Rice (Kao Pad Nam Prik Pao) J/PJ

Rs 375

A flavourful fried rice with vegetables, fresh basil, chillies.

35

Thai Vegetable Fried Rice (Khao Phat Che) J/PJ

Rs 350

A Thai speciality! Diced Carrots, Corn and Rice tossed together in Authentic thai seasoning.

36

Butterfly Pea Blue Flower Rice (Khaw dxk xaychan Si fa)

Rs 475

A delightful rice cooked with Butterfly pea flower and gently tossed with carrots, baby corn with spring onions

37

Jasmine Rice (Hom Mali)

Rs 225

An aromatic long grain rice primarily grown in Thailand.

NOODLES STIR FRIED

(Serves one to two)

- 38

Pad Thai Noodles (Phad Thai)

The most popular dish in Thailand with Sprouts, Tofu, Peanuts with our pad thai sauce.

Rs 375
- 39

Stir fried Glass Noodles with Vegetables and Tofu (Pad Woon Sen) J/PJ

Transparent, slippery (eat expertly) mung bean noodles with Thai seasoning Tossed in Vegetables and Tofu.

Rs 375
- 40

Drunken Noodles (Pad Kee Mao)

Very Spicy ! Thai tale- Can remove Hangover ! Broad rice noodles with Bok Choy, basil and tofu in our spicy sauce.

Rs 375
- 41

Chilli Garlic Noodles with Basil (Pad Me Korat)

Wheat spaghetti noodles gently wok fried in minced garlic, chillies, vegan Butter, juicy bites of evolved meat and basil. Enjoy with our Hot and sweet Sauce !

Rs 375





THE CHATUCHAK

MEAL BOWLS

(Serves one to two)

42	Evolved Pad Kaprow with Jasmine Rice Minced plant meat (soya) stir fried with Chilli peppers, onions and shallots, with Basil leaves, paired with Jasmine rice.	Rs 575
43	The Noori Meal Flavourful Thai vegetable fried rice cooked and tossed with Thai noodles and served with Garlic sauce.	Rs 480
44	Koh Samui Khiao A green island on pristine waters - green curry fried rice surrounded by fragrant green curry, with sparkling spinach and thin vermicelli rice noodles.	Rs 550
45	Big Buddha Bowl (Cham Phra Hiy) J/PJ A vibrant and refreshing bowl of soba noodles with spring onions, corn, carrot, bok choy, zucchini, shallots and mint served with a side of creamy chilli peanut sauce.	Rs 550
46	Khao Suey with Noodles (Serves two) A classic Thai-Burmese curry, complete with accompaniments, Rice Noodles, Fried garlic, Spring onions, Onions tofu, Peanuts.	Rs 625
47	Phi Phi Curry Noodle Bowl J/PJ A bed of long and slurpy rice noodles blanketed with a creamy curry, spiced with cinnamon, cardamom, thai herbs, peanuts very mild Chillies, with vegetables and soft tofu & finally garnished with crispy noodles.	Rs 550
48	Thai Canton Noodles A bed of long and slurpy rice noodles blanketed with our fresh secret Thai sauce, with slivers of colourful capsicum and basil ribbons. Garnished with fried noodles & fried garlic. Its a Slurpfest!	Rs 480
49	Chiang Mai Chik Phi (Thaw Chik Phi) Chickpeas and tofu in a delicious thai gravy of lemongrass, khaffir lime,turmeric, thai herbs, on a bed of Jasmine rice & fried noodles , garnished with Basil strips, and garlic, served with a dash of lime.	Rs 500



THE THAILI

(Minimum order - 2 thailis)

50

A culinary journey of Thailand!

Rs 1050

- Tom Yum Soup
- Papaya Salad
- Evolved Satay
- Green Curry Rice
- Rice Paper Rolls
- Butterfly Bluepea Rice
- Pad Thai Noodles
- Ice Cream

THAI BURGERS

51

Thai Evolved Massaman (or) Red Curry Burger

Rs 350

Full of flavours of Thai herbs and mild spices, Evolved plant meat tossed In Massaman / red curry sauce, served with sriracha sauce

52

Thai Tofu Massaman (or) Red Curry Burger J/PJ

Rs 325

A sumptuous Burger with fresh smoky seared Tofu coated with Massaman / red Curry Sauce, served with sriracha sauce

SIZZLERS

52a

The Siam Sizzle

Rs 650

Tofu sizzler with Thai veggies, Jasmine rice blanketed in an oriental BBQ sauce

52b

The Evolved Drunk

Rs 650

Flat rice noodles with plant meat and chunks of tofu tossed in a Thai spiced sauce



J - No Onion, Spring Onion, Garlic

PJ - No Onion, Spring Onion, Garlic, Carrot, Mushroom, Radish, Potato

DESSERTS

53

Sticky Rice with Mango (Khawheniyw Mamwng)

Rs 375

Everyone loves this! Slices of fresh sweet mango served with sticky rice and a coconut syrup.

54

Maprao On

Rs 150

A traditional Thai coconut dessert made fresh, flavoured with Pandan Leaves.

55

Vegan Brownie

Rs 250

Delicious! Will melt in your mouth!

55a

Vegan Brownie Sundae

Rs 350

Melt in the mouth brownie topped with a fresh coconut icecream scoop and garnished with peanuts and dehydrated coconut *(add on : Hazelnut Fudge - 100rs)*

56

Fresh Mango Ice cream Sundae (Itim Gati)

Single / Double / Triple
Rs 150 / 300 / 400

Homemade mango ice cream, topped with peanuts, and slices of Thai mango.

57

Fresh Coconut Ice cream Sundae with Hazelnut Fudge (Super Itim Gati)

Single / Double / Triple
Rs 125 / 250/ 375

It's a treat. Dollops of fresh ice cream topped with coconut jelly, chips, peanut and hazelnut fudge.

58

Vegan Chocolate Cake Slice

Rs 325

59

Vegan Chocolate Cake (500g)

Rs 1750

Only available on pre-order 24 hours priors.





BEVERAGES

69

73

70

72

60

71

74

65

76

Thai Black Coffee

Rs 175

A unique coffee! Strong, soya bean and corn flavored .
Wake you up and make you say wow!

61

Thai Iced Tea

Rs 175

Look lemony, taste amazing! Strong tea in glass with ice ice baby. Drink one,
smile all day. Very Thai, very cool, very wow!

62

Thai Original Bangkok Coffee

(Iced / Hot) Rs 200

Wake up like Thai warrior! Strong coffee, smooth millet milk, no cow involved.
Chill like Bangkok breeze, sip like boss. Very bold, very creamy, very wow!

63

Fresh Lime with Mint Leaves

Rs 150

Lime goes zing, mint goes whoosh! So fresh, so chill, very wow!

64

Tender Coconut with Mint Leaves

Rs 175

Tender coconut meet minty breeze.

65

Blue Lagoon Coconut

Rs 250

Tender coconut + Blue pea magic = Island vibes in a glass.

66

Lemongrass and lime mojito

Rs 200

A delightful mocktail with fresh basil leaves.

69

Butterfly Blue Pea Tea

(Iced / Hot) Rs 175

Looks like magic, tastes like a spa! This famous Thai blue drink turns purple with a splash of lime, packed with antioxidants and topped with fresh mint for a refreshing sip.

70

Lemongrass Pandan Tea

(Iced / Hot) Rs 175

A soothing blend of lemongrass, pandan, and ginger. Light, fragrant, and refreshing. Add a squeeze of lime for a bright, zesty finish!

71

Chrysanthemum Tea

(Iced / Hot) Rs 175

A timeless floral tea enjoyed for centuries. Smooth, naturally sweet, and perfect for relaxing with every sip.

72

Roselle Tea

(Iced / Hot) Rs 175

The Roselle hibiscus tea is popular in southeast Asia and Africa. Sour-sweet, spicy-fresh... good for body, better for gossip time!

73

Japanese Barley Tea

(Iced / Hot) Rs 200

Smell so good, like zen garden in cup! Only VIP barley from Japan farm – handpicked with love (maybe by samurai, who know?). Roasty toasty, very cool for hot day!

74

Japanese Matcha Green Tea

(Iced / Hot) Rs 200

Smell like green heaven! This tea come from top-secret Japan farm (okay, not secret but very fancy). Hand-picked like treasure, taste smooth-smooth and make you feel zen-zen!

75

Thai Rose Tea

(Iced / Hot) Rs 175

Thai tea fall in love with rose... now they make beautiful drink baby! Smell romantic, taste fresh-fresh, like garden party in your mouth!

76

Vanilla Red Thai Tea

(Iced / Hot) Rs 175

Sip into bliss!
Aromatic Thai tea blended with vanilla



THAI SAUCES & DIPS

(100ml)

(Plus GST)

77

Sriracha Sauce

Rs 165

78

Hot and Sweet Chilli Sauce (Nam Chim Ka)

Rs 165

79

Green Chilli Sauce (Prik Nam Pla)

Rs 165

80

Tartar Sauce (300 ml)

Rs 325

(Home made * No Preservatives/colours * Shelf life 90 days)





CURRY PASTES

(200ml)

		(Plus GST)
81	Green Curry Paste	Rs 525
82	Massaman Curry Paste J/PJ	Rs 525
83	Red Curry Paste	Rs 525
84	Khao Suey Paste	Rs 525
85	Yellow Curry Paste	Rs 525

(Home made * No Preservatives/colours * Shelf life 90 days)

5% GST applicable.

Identifiable for its extraordinary assortment of rich flavours and tastes, including all combinations of sweet, sour, spicy and bitter, Thai food makes a global stand for its exclusive zest and variety.

For instance, spicy-sour Tom Yum soup, tangy fresh salads, flavourful spice and herb based curries with fragrant jasmine rice, a variety of stir fried noodles and rice dishes and fresh desserts are just a few examples of exotic and delicious combinations.

Yet, apart from the many vibrant tastes or the patented succulence of Thai food, many are attracted to Thai cuisine for its nutritional content.

What is extraordinary and distinctive about Thai food is that it is entirely characteristic of its culture. Their culture nearly forbids them to take life too seriously. From the Thai perspective, life should be fun (sanook), days should be comfortable (sabai), and attitudes should be flexible (aligh gudai), thus inviting goodwill and well being.

Sanook, Sabai, Aligh Gudai !



Thai cuisine is all about fresh, nutritious, colourful ingredients that come together in light ye flavour-packed dishes.

We've curated a selection of Thai favourites—from Koh Samui Khiao and Chiang Mai Chik Phi to Phi Phi Curry Bowl, Khow Suey Takrao, and many more, to take your tastebuds on an unforgettable journey.

Hope you enjoy the gastronomical adventure we have curated.

Khop khun

Veganism is Magic

Naman Agrani

THE FOUNDERS

Karan Asrani, Nandu Asrani & Kunal Asrani



THAILAND'S VEGAN CULTURE IS ANYTHING BUT BORING.

From bustling street markets to tiny family-run eateries and modern plant-based cafés, Thailand has embraced vegan food with the same creativity and boldness it brings to everything else. Here, going vegan doesn't mean giving up flavour—it means diving into a world of fragrant curries, fiery salads, silky noodles, fresh herbs and coconut-rich goodness.

What makes it even more interesting is how naturally vegan food fits into Thai cuisine. With an abundance of fresh produce, rice, herbs, spices and plant-based ingredients, a meal can go from “just vegetables” to “wait... this is actually incredible” in one bite.

And yes, Thailand knows how to bring the fun to vegan food too. From vegan Pad Thai and Tom Yum to plant-based versions of beloved regional classics, the country proves that compassion on your plate doesn't have to mean compromising on taste.

In short, Thailand's vegan scene is vibrant, diverse and deeply rooted in its food culture—proof that you can leave the meat behind without leaving the flavour behind. is that it is entirely characteristic of its culture. Their culture nearly forbids them to take life too seriously. From the Thai perspective, life should be fun (sanook), days should be comfortable (sabai), and attitudes should be flexible (aligh gudai), thus inviting goodwill and well being.

Sanook, Sabai, Aligh Gudai !



SAWADEE®
สวัสดี AUTHENTIC THAI VEGAN KITCHEN

HOST. CONNECT. CELEBRATE.

WHETHER IT'S A FAMILY DINNER, A BIRTHDAY, OR AN EVENING WITH FRIENDS, SAWADEE BRINGS THE AUTHENTIC FLAVOURS OF THAILAND STRAIGHT TO YOUR HOME.

Freshly prepared | Thoughtfully packed | Sustainably served
disposable cutlery. No cleaning up. Just good food and good company.

To book your hassle-free dinner setup, call 95910 24447.
(5 to 30 Diners)