



Conceptualized as an 'Asian Bar and Grill', BO-TAI embodies the global, vibrant and fabled alliance of a super-creative designer "Lee" and an exploratory chef "Serena". BO-TAI is an inspired labour of love; an amalgamation of the native cultures of both these lovers, woven with global ambition.

With a design and décor done by the best in the industry, the menu itself is a modern reinvention of Thai cuisine that also features a unique, exotic and international grill menu. The menu is designed to connect with each patron, lending a uniquely bespoke feel.

The cocktails have been conceptualised by a star bartending from London from one of the best bars in the world.

BO-TAI is international; it is contemporary and it is indeed, luxury.










Join us for a journey into something truly unique!

Mr. Zorawar Kalra

Mrs. Dildeep Kalra

THAI

SOUPS AND SALADS

	TOM KHA SOUP veg/chicken/seafood	475/545/595
© 	TOM YUM HOT POT SOUP veg/chicken/seafood	675/775/975
	YUM WOON SEN (THAI GLASS NOODLE SALAD)	545
	SOM TAM	545
	PRESERVED RAW MANGO AVOCADO	595
	LARB GAI (THAI MINCED CHICKEN SALAD WITH RICE POWDER)	625
	PLA GOONG (SPICED PRAWNS SALAD WITH NAM PRIK PAO)	825
© 	RAW MANGO, SOFT SHELL CRAB	895
© 	YUM SOM O SALAD (crispy soft shell crab salad with pomelo)	895

 Non Vegetarian  Vegetarian  Spice © Chef's recommendation

Please advise the server should you be allergic to any ingredient(s) /dietary restriction(s).

All prices are in Indian rupees, exclusive of applicable government taxes.

We collect 10% optional service charge.

FROM THE COLD STATION

- © ● SIGNATURE PIZZETE, EDAMAME, 675
ASPARAGUS, AVOCADO, CRISP TORTILLA,
SPICY MAYO, TRUFFLE OIL
- AVOCADO CORN TARTARE, 895
JAPANESE RICE CRISPS
- HASS AVOCADO CARPACCIO 895
- TUNA TATAKI PIZZA, SEARED TUNA SLICES, 995
CRISP TORTILLA, WASABI MAYO, TRUFFLE OIL
- ATLANTIC SALMON CARPACCIO 1095
- TARTAR OF SALMON/ YELLOWTAIL/ TUNA 1195
- YELLOWTAIL CARPACCIO 1195

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SUSHI MAKI ROLL

●	SPICY AVOCADO	995
●	VEGETABLE CALIFORNIA	995
●	AVOCADO MANGO	995
●	RAINBOW ROLL (avocado, asparagus, cucumber, carrot, beetroot)	995
●	ASPARAGUS TEMPURA	995
●	ASPARAGUS CREAM CHEESE	995
●	KATSU CHICKEN	1045
●	CALIFORNIA MAKI (crab stick, avocado, cucumber)	1045
●	SALMON CREAM CHEESE	1045
●	SPICY SALMON	1045
●	SPICY TUNA	1045
●	ALASKA ROLL (salmon, cucumber, avocado)	1045
●	BOSTON ROLL (crab, salmon, avocado, cucumber)	1045
●	PHILADELPHIA ROLL (cream cheese, avocado, cucumber, salmon)	1045
●	SPICY RED DRAGON ROLL (prawn tempura, salmon, tuna, jalapeno, avocado)	1045
●	YELLOW TAIL RAW MANGO	1045
●	SPICY PRAWN TEMPURA	1045

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SASHIMI (3PCS)

- MAGURO SASHIMI (tuna) 995
- SAKE SASHIMI (salmon) 995
- KANI SASHIMI (crab stick) 995
- HAMACHI SASHIMI (yellow tail) 995

NIGIRI (3PCS) CLASSIC/ABURI

- MAGURO NIGIRI (tuna) 995
- SAKE NIGIRI (salmon) 995
- KANI NIGIRI (crab stick) 995
- HAMACHI NIGIRI (yellow tail) 995

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SIGNATURE DIM SUM

- VEGETABLE SCHEZWAN CRYSTAL DUMPLING 645
- MIXED VEGETABLE GYOZA 645
- ASPARAGUS & WATER CHESTNUT DUMPLING 645
- ASPARAGUS, CORN & BURNT SPRING ONION 645
- CRYSTAL TRUFFLE CREAM CHEESE 645
- CHICKEN GYOZA 765
- CHICKEN DIMSUM, THAI CHILLI OIL 765
- CHICKEN & CORIANDER DUMPLING 765
- CHARCOAL PRAWN DUMPLING 795
- PRAWN & SCALLOP DUMPLING 825

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APPETIZERS

- STIR-FRIED BEANS, CRISPY GARLIC 525
- EDAMAME STEAMED OR STIR- FRIED 625
- CRISPY TOFU, CHILLI TAMARIND, THAI HERBS 625
- OPEN LOTUS FLOUR BUNS, WRENCHED JACKFRUIT, RED CURRY CREAM 645
- MEDLEY OF MUSHROOMS 645
- © ● CRISPY LOTUS STEM, SMOKED HONEY CHILLI 675
- RICE CRACKER SERVED WITH DRY RED CURRY TOFU 675
- CLASSIC CORN CAKE 675
- © ● LARB MUSHROOM & PANIPURI 675
(water balls stuffed with spiced melange of mushroom)
- CRISPY CREAM CORN CURD, FIVE SPICE, RED CHILLI, PEPPER 745

APPETIZERS

●	CORN FED CHICKEN, THOUSAND CHILLI	745
●	STUFFED CHICKEN WINGS AND TURMERIC	745
© ●	DISTENDED CHICKEN, NAM PRIK PAO	795
© ●	RICE CRACKER SERVED WITH DRY RED CURRY CHICKEN	795
●	TORD MUN GAI (grilled chicken cake with thai herbs)	795
●	BO TAI SATAY (chicken/lamb)	745/795
●	XINJINAG LAMB	825
●	STIR-FRIED FISH, THAI CHILLI, BASIL	845
●	JAGGERY, TAMARIND SMEARED SCORCHED LAMB	895
© ●	FRAGRANT CRISPY CHILLI FISH	895
© ●	CURRY LEAF PEPPERED CALAMARI	895
●	THAI HERB & THREE CHEESE INFUSED MINCED LAMB WITH NACHOS	925
© ●	CRISPY PRAWNS, CARAMALIZED THAI RAW MANGO	925
●	TWICE COOKED PORK BELLY FRAGRANT CHILLI	925
●	YUZU KOSHO PRAWNS	925
© ●	GRILLED PRAWNS SALSA WITH BRIOCHE TOAST	975
●	OPEN LOTUS FLOUR BUN (crispy chicken/pork belly/prawn tempura)	795/895/1045
●	SMOKED BBQ PORK SPARE RIBS	1125

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NOODLES

- ● PHAD THAI 445/495/525
(veg/chicken/seafood)
- ● KANOMJIN NOODLES 445/495/525
(veg/chicken/seafood)
- ● PAD KEE MOA veg/chicken/prawns 475/525/595
(stir fried flat noodles with krachai sauce)
- MEE GORENG SEAFOOD 1145

FRIED RICE

- ● FRAGRANT CRISPY CHILLI 475/525/595
(veg/chicken/prawns)
- ● CORN & SPINACH 475/525/595
(veg/chicken/prawns)
- ● PINEAPPLE FRIED RICE 475/525/595
(veg/chicken/prawns)
- ● GREEN CURRY FRIED RICE 475/525/595
(veg/chicken/prawns)

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MAIN COURSE

- PHAK PHAD RUAM MIT 725
(assorted vegetables with thai herbs and cashewnuts)
- MAPO TOFU, SICHUAN PEPPER OIL 745
- SEASONAL VEG IN 745
BLACK BEAN CORIANDER SAUCE
- © ● STIR FRIED ASIAN GREENS 745
- MELANGE OF WILD MUSHROOMS, THAI BASIL 765
- DICED CHICKEN, SAMBAL OLEK 795
- MINCED CHICKEN WITH BASIL, 795
BIRD EYE CHILLIES
- SLICED CHICKEN BLACK 845
BEAN CORIANDER SAUCE
- FLASH FRIED SLICED LAMB 895
- STEAMED CHICKEN MORSEL WITH BOK CHOI, 925
PRIK THAI DUM SAUCE
- WOK FRIED PRAWNS SUPERIOR 1145
CHILLI XO SAUCE
- BAKED PRAWNS WITH GLASS NOODLES 1145
- © ● SICHUAN STYLE PRAWNS, 1145
FRAGRANT CHILLI SAUCE
- © ● STEAMED FISH, PRESERVED BEANS, 1145
CORIANDER, FRESH RED CHILLI
- ROASTED VOLCANO THAI CHICKEN 1250
(flambéd whole baby chicken with pancakes)

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MAIN COURSE

- KHAO SOI (veg/gai/prawns) 825/925/1025
- PAN SEARED SNAPPER FILLET
CHILLI TAMARIND SAUCE 1095
- WHOLE RED SNAPPER,
THAI CHILLI GARLIC SAUCE 1395
- STEAMED SOFT SHELL CRAB
IN CREAMY RED SAUCE 1450
- GRILLED LAMB CHOPS, WHOLEGRAIN
MUSTARD, ROSEMARY JUS 1895
- GRILLED CHILEAN SEABASS,
ARUGULA SALAD, POTATO QUENELLE 1995
- STEAMED CHILEAN SEABASS,
THAI LEMON CHILLI DRESSING 1995

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THAI CURRY

● ●	RED CURRY (veg/chicken/seafood)	725/795/895
© ● ●	GREEN CURRY (veg/chicken/seafood)	725/795/895
● ●	MASSAMAN CURRY (veg/chicken/seafood)	725/795/895
●	MASSAMAN LAMB SHANK	995
●	CHU CHEE PRAWNS (pan grilled tiger prawns with home made panang curry)	1145
●	CHU CHEE PLA SALMON (pan grilled salmon steak with home made panang curry)	1475

DESSERTS

© ●	CLASSIC TIRAMISU	545
© ●	BELGIAN CHOCOLATE TART, COFFEE MOUSSE	565
●	MANGO ROCK N ROLL	645
●	CARAMEL CHOCOLATE BROWNIE	645
●	COCONUT CREME BRULEE	645
●	CREPE SUZETTE	675
●	CHOCOLATE FONDUE	925

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