

# LAAN THAI

TELEGRAPH

## APPETIZERS

<b>Green Mango Salad</b> <sup>(6), (7), (12), (3)</sup>	<b>25</b>
Sour mango salad with glass noodles, vegetables and herbs	
<b>Poh Pia Sod</b> <sup>(1), (2), (12), (14)</sup>	<b>28</b>
Spring rolls with chicken and egg filling, fresh vegetables and herbs, Thai chili dip	
<b>Yum Talay Salad</b> <sup>(12), (14), (13)</sup>	<b>36</b>
Mixed seafood salad with vegetables and glass noodles	
<b>Pani Puri with Mango Ajad</b> <sup>(1), (9)</sup>	<b>16</b>
<b>Tofu Salad</b> <sup>(1), (6), (3)</sup>	<b>35</b>
with tamarind dressing	
<b>Poh Pia Tod</b> <sup>(1), (6), (8), (9)</sup>	<b>22</b>
Thai spring rolls with vegetables and chili dipping sauce	
<b>Crispy Mushroom Salad</b> <sup>(1), (8)</sup>	<b>23</b>
Fried mushroom salad	
<b>Luk Chin Pla</b> <sup>(1), (2), (4), (9), (12), (13), (14)</sup>	<b>34</b>
Thai style fish balls with herbs and Jim Jao dipping sauce	
<b>Crispy Squid</b> <sup>(1), (12), (13), (14)</sup>	<b>35</b>
Fried in tempura batter, served with sweet chili sauce	
<b>Sai Oua</b> <sup>(1), (12), (13), (4)</sup>	<b>39</b>
Traditional Northern Thai minced pork sausage served with Jao Bong chili relish	

## SATAY

<b>Chicken / Pork / Shrimp</b> <sup>(1), (6), (9), (14), (3)</sup>	<b>30 • 30 • 39</b>
Grilled skewers with peanut dip and ajad sweet and sour sauce	

## SOUP

<b>Tom Yum</b> <sup>(12), (13)</sup>	<b>39</b>
Lemongrass soup with shrimp	
<b>Khao Soi</b> <sup>(1), (2), (12), (13)</sup>	<b>38</b>
Northern Thai curry soup with chicken and egg noodles	

## MAIN COURSE

<b>Kang Keaw Wan Kai</b> <sup>(12), (13), (4)</sup>	<b>39</b>
Green curry, chicken, eggplant, jasmine rice	
<b>Choo Chee Pla</b> <sup>(12), (13), (14)</sup>	<b>75</b>
Grilled dorado, red curry sauce, vegetables	
<b>Kai Yang</b> <sup>(1), (12), (14), (4)</sup>	<b>39</b>
Grilled chicken, chili dipping sauce, jasmine rice	
<b>Nuea Yang</b> <sup>(1), (12), (14)</sup>	<b>85</b>
Roasted beef fillet accompanied with Jew Bong hot sauce and garlic confit	
<b>Pla Tod</b> <sup>(12)</sup>	<b>79</b>
Deep-fried sea bass, seafood sauce, herbs	
<b>Grill Platter</b> <sup>(1), (4), (12), (14)</sup>	<b>98</b>
Beef loin, pork belly, chicken sausage with greens and variety of chili relish	
<b>Panaeng Curry</b> <sup>(1), (12), (13), (3)</sup>	<b>55</b>
Rich and mild curry from central Thailand with tender pork, pumpkin and jasmine rice	
<b>Massaman Nuea</b> <sup>(1), (6), (9), (12), (13)</sup>	<b>69</b>
Beef curry with potato and jasmine rice	


Prices are in Gel and include 18% VAT


<b>Pad See Ew</b> <sup>(1), (2), (4), (12), (9), (14)</sup>	<b>33</b>
Thai-style stir-fried noodles with chicken and vegetables	
<b>Mee Pad Prik Pao</b> <sup>(1), (2), (4), (6), (12)</sup>	<b>35</b>
Egg noodles with shrimps and roasted chili jam	
<b>Pad Thai</b> <sup>(1), (2), (6), (12), (13), (3)</sup>	<b>36 • 33 • 30</b>
Prawns / Chicken / Tofu	
<b>Khao Phat Phrik Kaeng</b> <sup>(1), (4), (12)</sup>	<b>27</b>
Red curry-flavored stir-fried rice with grilled shrimp and lime	
<b>Stir Fried Rice</b> <sup>(2), (1), (14), (12)</sup>	<b>23</b>
with chicken and egg	

## DESSERTS

<b>Thai Tea Crème Brulee</b> <sup>(2)</sup>	<b>17</b>
<b>Crispy Banana</b> <sup>(1)</sup>	<b>21</b>
with coconut sorbet and caramel sauce	
<b>Mango Sorbet</b> <sup>(6)</sup>	<b>19</b>
<b>Coconut Sorbet</b> <sup>(6)</sup>	<b>12</b>
<b>Mango Sticky Rice</b>	<b>69</b>
with sweetened coconut milk	

V - Vegetarian option

**Allergens:** 1 - Gluten 2 - Eggs 3 - Peanuts 4 - Soya 5 - Dairy  
6 - Nuts 7 - Celery 8 - Sesame 9 - Sulfites 10 - Lupin 11 - Mustard  
12 - Fish  13 - Crustaceans 14 - Molluscs

 - Sustainably sourced

Please ask a team member for more information on menu item ingredients or any food allergies you might have.

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# BEVERAGE

## WHITE WINE

Ekaterine (Semi Sweet), Tsinandali Estate	20 • 100
Kisi Classic, Dakishvili	22 • 110
Tsinandali N1, Tsinandali Estate	24 • 120
Mtsvane Chardonnay, Dakishvili	100
Natella, Tsinandali Estate	120

## ROSE WINE

Rose, Chelti	20 • 90
Rose Shavkapito, Amossa	22 • 100

## AMBER WINE

Kisi Qvevri, Dakishvili	20 • 100
Kakhuri Qvevri 2022, Tsinandali Estate	22 • 110
Rkatsiteli Qvevri 2022, Tsinandali Estate	120

## RED WINE

Tsinandali Red, Tsinandali Estate	18 • 80
Otskhanuri Sapere, Gvantsa's wine	22 • 110
Anna (Semi Sweet), Tsinandali Estate	24 • 120
Sophia, Tsinandali Estate	130

## SPARKLING WINE / CHAMPAGNE

Brut, Tsinandali Estate	20 • 90
Reserve, Pol Roger	380
Moet & Chandon	400
Veuve Clicquot	500

## CHACHA / SCHNAPPS<sup>9</sup>

Rkatsiteli, Tsinandali Estate	18
Chanchuri/Quince, Tsinandali Estate	25
Chacha Aged, Tsinandali Estate	32

## SAKE<sup>9</sup>

Ozeki	14
Nigori Unfiltered	16
Misen	24

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## BEER<sup>9,1</sup>

Kirin Ichiban	28
Asahi	30
Sapporo	30

## HOMEMADE LEMONADE

Mango & Ginger	20
Lychee & Lemongrass	20
Mint & Lime Homemade Lemonade	18

## FRESH JUICE

Orange	22
Grapefruit	25
Carrot <sup>7</sup>	16
Green Apple	20
Pineapple	35

## WATER

Bakuriani, Still Water	7
Borjomi, Sparkling Water	7
San Pellegrino	15
Acqua Panna	15

## COFFEE / TEA <sup>Ⓟ</sup>

Espresso	8
Double Espresso	11
Americano	12
Cappuccino <sup>5</sup>	12
Turmeric Latte <sup>5</sup>	14
Matcha Latte <sup>5</sup>	20
Iced Matcha Latte <sup>5</sup>	20

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# LAAN THAI

TELEGRAPH

## TEA CARD

### WHITE PEONY TEA 14

Yellow infusion with honey, floral & fresh cut hay notes with a mild flavor

### THIDA GREEN TEA 14

Bright and lively character accompanied by a fresh apricots and honey

### SILK BLACK TEA 14

Silky smooth with sweet floral, honey & fruity notes in a beautiful amber liqueur

### NIN BLACK TEA 14

Black tea is very velvety and sweet with warm woody, malty, vanilla and honey notes in an amber liqueur

### THAN KUN EARL GREY 14

A wonderful fragrance of bergamot, very fresh and zesty in the attack and with woody, malty and vanilla notes

### KAO DOI 14

The aroma is of roasted nuts, fruits and honey with light coppery liqueur

### JOY TEA 14

Amber liqueur with rich floral, ripe fruit, and cinnamon notes that is sweet and calming

### SEASON'S GREETINGS TEA 14

Blend of cloves, star anise, cinnamon, nutmeg and black tea

### BLUEFLY TEA 14

Deep blue liqueur, a lemon-lime taste with a tinge of mint, & lemony aroma

ფასები მოცემულია ლარში და შეიცავს 18% დღგ-ს.  
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