Sawadee-

and welcome to Jittlada Thai Cuisine.
Jittlada is a name of a Royal Palace in Bangkok
where the Royal family lives at present.
Thus it is also a most fitting name for a restaurant that preserves
the tradition of Thai Cuisine.

Thai Cuisine appeals to a wide variety of tastes: bitter, salty, sweet,
sour and hot.
It is indeed a harmony of taste, colour and texture;
achieved by blending herbs and spices to enhance natural tastes
which appeal to the senses as well as to the palate.

A typical Thai meal consists of an assortment of
curry dishes, soup, salad, vegetables and dip sauces
served simultaneously with plain boiled rice.

At Jittlada you will experience
the very best of Thailand's unique culinary
offerings from our Award Winning chefs.
We use only the finest ingredients and take the utmost
care to ensure that classic centuries-old recipes
are prepared and presented to perfection.

Medium Hot · Hot · Very Hot · Recommended · Suitable for kids

Salad

LIME (COMMON LIME):
"MA-NOW"

Lime is used principally as a garnish for fish and meat dishes. The fruit contains Hesperidin and Naringin, scientifically proven anti-inflammatory flavounoids. Lime juice is used as an appetizer, and has antitussive, anti-flu, stomachic and anti-scorbutic properties.

1

ยำมะม่วงกับปูนิ่ม
Soft Shell Crab with Manggo Salad
Spicy deep-fried soft shell crab with mango dressing
Rp. 75,500

2

ยำปลาดุกฟู
Fluffy Catfish Salad
Spicy mango with fluffy cris catfish
Rp. 59,500

3

ส้มตำไทย

Papaya Salad

Papaya salad with cherry tomatoes, string beans, peanuts, chili and dried shrimp

Rp. 45,500

4

ยำมะม่วง

Mango Salad

Mango mixed with chili and lime juice

Rp. 49,500

5

ยำส้มโอ

Pomelo Salad

Pomelo mixed with chicken, coconut, chili and lime sauce

Rp. 59,500

6

พล่ากุ้ง

Shrimp Salad

Fried shrimps with fruits and mayonnaise

Rp. 69,500

7

น้ำตกเนื้อ

Thai Beef Salad

Grilled beef tenderloin with sliced lemongrass, kaffir lime leaves and spicy mint sauce

Rp. 89,500

8

ยำผักบุ้งกรอบ
Morning Glory Salad
Crispy fried morning glory and prawn with chili sauce
Rp. 65,500

9

ยำวุ้นเส้น
Vermicelli Salad
Vermicelli with squid, shrimps and celery with a spicy dressing
Rp. 65,500

Appetizer
ของทอด

CHILI : "PRIK"

Chili is an erect, branched, shrub-like herb with fruits used as garnishing and flavouring in Thai dishes. There are many different species. All contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart. Other therapeutic uses include being a stomachic, carminative and anti-flatulence agent and digestant.

10

เมียงคำ
Miang Karm
Fresh spring green withfried shrimps, peanut and herb sauce
Rp. 35,500

11

หมีกรอบ
Crispy Noodles
Deep-fried crispy flake rice noodles mixed with shrimps and sweet tomatoes
Rp. 49,000

12

ทอดมันปลา
Fish Cake
Golden fried fish cake with red curry served with sweet chili sauce and cucumber
Rp. 65,500

13

กระทงทอง
Kratong Thong
Minced chicken, shrimp,sweet corn in crispy golden cups
Rp. 39,500

14

เปาะเปียะทอด
Spring Rolls
Deep-fried spring rolls filled with minced chicken, prawns, crabmeat and glass noodles
Rp. 49,500

15

ทอดมันปู
Crab Cake
Mixed of ground shrimp, crab and Thai herbs served with spicy sauce
Rp. 49,500

16

ทอดมันกุ้ง
Bread Shrimp Cake
Shrimp cake with bread served with plu sauce
Rp. 55,500

17

ทอดมันกุ้ง
Shrimp Cake
Deep-fried shrimp cake
served with plum sauce
Rp. 69,500

18

ไก่ห่อใบเตย
Pandan Chicken
Marinated chicken wrapped
up in toey (Pandan) leaf
Rp. 69,500

Charcoal grilled & soup

ย่าง , ซุบ

KAFFIR LIME LEAVE
(LEECH LIME LEAVE) :
"BAI MA-KRUT"

The leaves, peel and juice of the Kaffir Lime are used as flavouring in Thai cuisine. The leaves and peel contain volatile oil. The major therapeutic benefit of the juice is that it enhances your appetite.

19

ซี่โครงงเนื้อย่าง
Grilled Ribs
Marinated grill ribs served with chef' sauce
Rp. 220,500

20

ไก่ย่าง
Grilled Chicken
Marinated grill chicken served with chef' sauce
Rp. 75,500

21

ต้มยำโป๊ะแตก
Traditional Thai Spicy Sour Soup
(Tom Yam Potek)
Traditional Thai spicy sour clear soup with seafood and hot basil leaves, served for 2-3 poeple
Rp. 75,500

22

ต้มยำกุ้ง
Traditional Spicy Soup
(Tom Yam Kung)
Famous Thai spicy and sour soup with prawn
Rp. 79,500

23

ปลาหมึกย่าง
Grilled Squid
Charcoal grilled squid
with seafood dressing
Rp. 90,500

24

แกงจืด
Clear Soup
Clear chicken soup with glass noodle,
minced chicken, mushroom and garlic
Rp. 59,500

25

ต้มข่าไก่
Chicken Coconut Cream Soup
(Tom Kha Gai)
Chicken soup with coconut milk
and Thai herbs
Rp. 54,500

26

เนื้อย่าง
Grilled Sirloin Beef
Marinated grill beef served with chef' sauce
Rp. 145,500

Satay

สะเต๊ะ

SHALLOT :
"HOM, HOLEK, HOM-DAENG"

Shallots, or small red onions, are annual herbaceous plants. Underground bulbs comprise garlic-like cloves. Shallot bulbs contain volatile oil and are used as flavouring or seasoning agents. Therapeutic properties include the alleviation of stomach discomfort and as antithelmintic, anti-diarroheal, expectorant, antitusstive, diuretic and antiflu agents.

27

สะเต๊ะไก่

Chicken Satay

Marinated chicken satay served with peanut sauce and cucumber

Rp. 64,500

28

สะเต๊ะเนื้อ
Beef Satay
Beef satay served with peanut sauce
Rp. 75,500

29

สะเต๊ะกุ้ง
Prawn Satay
Prawn satay served with seafood sauce
Rp. 120,500

Curry
แกงเผ็ด

30

แกงเผ็ดเป็ดย่าง
Roast Duck Curry
Red duck curry with cherry tomatoes, sweet basil and lychee
Rp. 85,500

31

แกงเขียวหวานเนื้อ / แกงเขียวหวานไก่
Green Curry Beef / Chicken
Green curry beef/chicken with small eggplants
Rp. 69,500 / 64,500

32

พะแนงเนื้อ / พะแนงไก่
Panang Curry Beef / Chicken
House special thick curry with beef / chicken
Rp. 69,500 / 64,500

33

แกงแดงเนื้อ / แกงแดงไก่
Red Curry Beef / Chicken
Red curry beef / chicken with small eggplants
Rp. 69,500 / 64,500

Fried dish Chicken & Beef

ผัด ไก่ , เนื้อวัว

35

ผัดกะเพราเป็ด
Stir Fried Duck With Holy Basil
Pan-fried duck with
chilies and holy basil leaves
Rp. 95,500

34

ไก่ผัดเม็ดมะม่วง
Cashew Nuts Chicken
Pan-fried chicken with cashew nuts
and dried hot peppers
Rp. 69,500

36

ไก่ผัดเปียวหวาน
Sweet and Sour Chicken
Pan-fried chicken with
sweet and sour sauce
Rp. 69,500

37

เนื้อผัดกระเทียม
Garlic Beef
Pan-fried beef with garlic and pepper
Rp. 95,500

GARLIC : "GRA-TIAM"

Garlic is an annual herbaceous plant with underground bulbs comprising several cloves. Dried mature bulbs are used as a flavouring and condiment in Thai cuisine. The bulbs contain 0.1 to 0.36% garlic oil and organic sulfur compounds. Therapeutic uses are as antimicrobial, diaphoretic diuretic, expectorant, antiflatulence and cholesterol lowering agents.

38

ผักะเพรา
Basil Beef
Pan-fried minced beef with crispy basil leaves
Rp. 95,500

39

เนื้อผัดพริกไทยดำ
Black Pepper Beef
Pan-fried beef with black pepper
Rp. 95,500

40

ผัดกระเพราไก่
Basil Chicken
Pan-fried chicken with hot basil leaves
Rp. 69,500

Fish
ปลา

41

ปลาสามรส
Three Flavors Sauce Fried Fish
Deep-fried boneless whole fish topped with sweet, spicy and sour sauce
Rp. 279,500 / Medium
Rp. 299,500 / Large

42

ปลาสมุนไพร
Fried Fish With Thai Herb
Deep fried whole fish with Thai sweet fish sauce, served with Miang Karm leaves, ginger, lime, peanut, lemongrass and chili
Rp. 279,500 / Medium
Rp. 299,500 / Large

43

ปลากะเพรา

Fried Fish With Crispy Hot Basil

Deep-fried whole fish with crispy hot basil

Rp. 279,500 / Medium

Rp. 299, 500 / Large

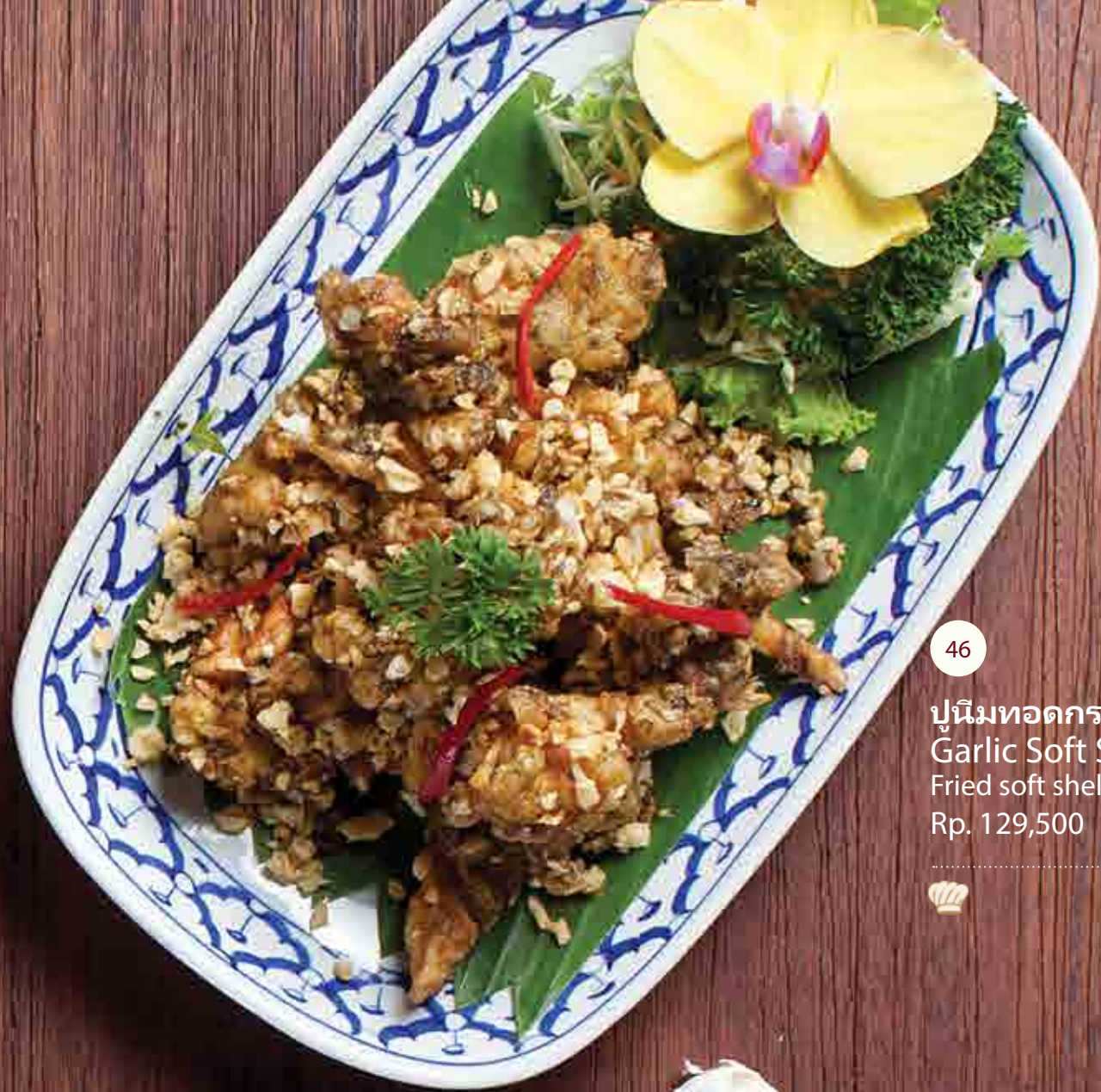
Crab
ปู

44

ปูนิ่มผัดกระเพรา
Hot Basil Soft Shell Crab
Fried soft shell crab with hot basil leaves
Rp. 135,500

45

ปูนิ่มทอด
Mayonnaise Soft Shell Crab
Fried soft shell crab with mayonnaise
Rp. 95,500



46

ปูนิ่มทอดกระเทียม
Garlic Soft Shell Crab
Fried soft shell crab with garlic and pepper
Rp. 129,500

47

ปูนิ่มผัดพริกไทยดำ
Black Pepper Soft Shell Crab
Fried soft shell crab with black pepper
Rp. 129,500

Prawn

กุ้ง

48

กุ้งอบวุ้นเส้น
Glass Noodle Prawn
Home special clay pot prawn
with glass noodle
Rp. 89,500

49

กุ้งผัดพริกไทดำ
Black Pepper Prawn
Deep-fried prawn with black pepper
Rp. 89,500

50

กุ้งราดซอสมะขาม
Tamarind Prawn
Deep-fried Prawn with tamarind
Rp. 89,500

51

ผัดกระเพรากุ้ง
Basil Leaves Prawn
Deep-fried prawn with hot basil leaves
Rp. 95,500

52

กุ้งผัดไข่เค็ม
Salted Egg Prawn
Deep-fried prawn with salted egg
Rp. 95,500

53

กุ้งกระเทียม
Garlic Prawn
Deep-fried prawn with
garlic and pepper
Rp. 95,500

Squid
ปลาหมึกู

54

ปลาหมึกยัดไส้
Black Pepper Stuffed Squid
Stir-fried squid and minced squid with black pepper
Rp. 89,500

55

ผัดทะเลน้ำพริกเผา
Seafood Phuket-Style
Mixed seafood with chili paste, garlic and sweet basil
Rp. 89,500

56

ปลาหมึกผัดไข่เค็ม
Salted Egg Squid
Stir-fried squid with salted egg
Rp. 94,500

57

ปลาหมึกผัดพริกไทย
Black Pepper Squid
Stir-fried squid with black pepper
Rp. 89,500

Steamed dish

นึ่ง

ปลานึ่งมะนาว
Steam Fish with Lime Sauce
Steamed whole fish topped with galic,
Thai chili and lime sauce
Rp. 274,500 / Medium
Rp. 299,500 / Large
(live fish - 20 minutes cooking time)

59

ปลาหมึกนึงมะนาว และซอสพริก

Steamed Squid with Lemon and Chili Sauce

Steamed squid with with lemon and chili

Rp. 155,500

60

ปลานึงซีอิ๊ว

Steamed Fish with Soya Sauce

Steamed whole fish with soya sauce

Rp. 274,500 / Medium

Rp. 299,500 / Large

(live fish - 20 minutes cooking time)

Vegetable
ผัก

61

แขนงปลาเค็ม
Baby Cabbage with Salted Fish
Sauted baby cabagge with salted fish
Rp. 49,500

62

ถั่วผัดน้ำพริกกะปิ
Long Beans With Shrimp Paste
Stir-fried spicy shrimp paste
with prawns and long beans
Rp. 59,500

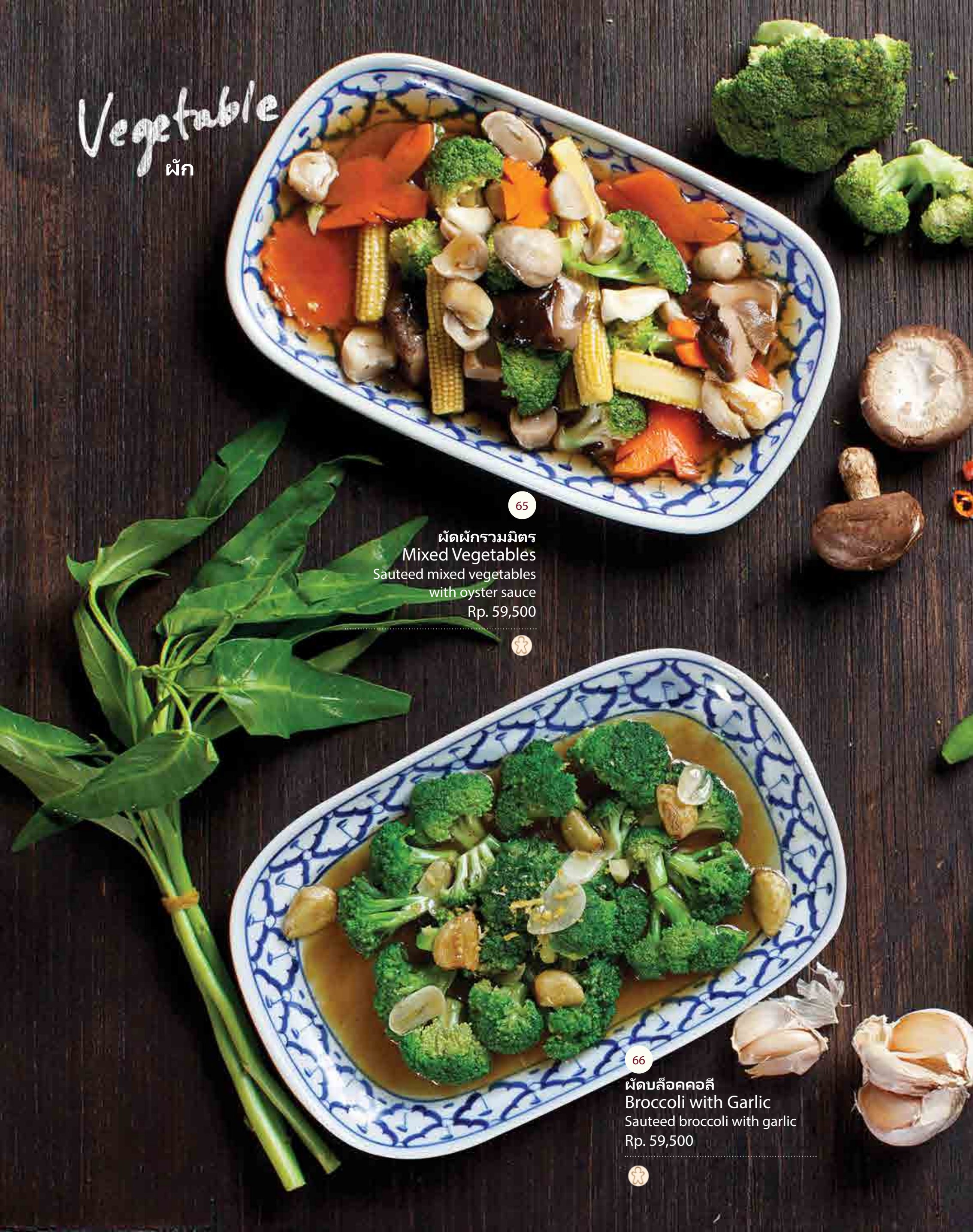
63

ผัดมะเขือยาว
Eggplant with Garlic
Sauteed eggplant with garlic, soya bean
Rp. 49,500

64

กำหลำผัดน้ำมันหอยใส่เนื้อ
Baby Cabbage with Beef
Baby cabagge stir-fried with thin strips of lean beef
Rp. 59,500

Vegetable
ผัก



65

ผัดผักรวมมิตร
Mixed Vegetables
Sauteed mixed vegetables
with oyster sauce
Rp. 59,500

66

ผัดบล็อคคอลี
Broccoli with Garlic
Sauteed broccoli with garlic
Rp. 59,500

67
ผักบุ้งผัดกะปิ
Morning Glory
with Shrimp Paste
Stir-fried morning glory
with shrimp paste
Rp. 49,500

68
ผักบุ้งไฟแดง
Morning Glory
with Garlic
Stir-fried morning glory
with garlic
Rp. 49,500

69
ไข่เจียวปู
Crab Omelette
omellete with crab meat
Rp. 55,500

70
ยอดมะระผัดน้ำมันหอย
Yot Mara
Fried Special vegetables
with chili and garlic
Rp. 59,500

Rice
ข้าว

71

ข้าวผัดหน่าเลียบ
Olive Rice
House special olive rice with minced chicken, chili and Thai parsley
Rp. 95,500

72

ข้าวคลุกกะปิ
Shrimp Paste Fried Rice
Fried rice with shrimp paste topped with sliced egg, chili, dried shrimps and sliced green mango
Rp. 64,500

73

ข้าวผัดสัปปะรด
Pineapple Fried Rice
Pineapple fried rice with shrimp
Rp. 64,500

74

ข้าวผัดปลาเค็ม
Salted Fish Fried Rice
Fried rice with salted fish, egg and bean sprouts
Rp. 59,500

75

ข้าวผัดซีฟู้ด
Seafood Fried Rice
Seafood fried rice with hot basil leaves
Rp. 64,500

76

ข้าวผัดปู
Crab Meat Fried Rice
Fried rice with crab meat
Rp. 64,500

Noodle
ก๋วยเตียว

77

ผัดวุ้นเส้นใส่ไข่เค็ม
Salted Egg Noodles
Fried Glass noodles with salted egg and seafood
Rp.69,500

78

ก๋วยเตียวต้มยำ
Seafood Noodles Soup (Tom Yam Talay)
Noodles with seafood in spicy and sour soup
Rp.75,500

79

ก๋วยเตี๋ยวเนื้อ

Bangkok Beef Noodles Soup

Beef balls, beef and steamed bean sprouts in the dark spicy beef soup

Rp.69,500

80

ผัดไทย

Thai Fried Rice Noodles (Phad Thai)

Fried rice noodle with bean sprouts, chives, bean curd and prawns

Rp.70,500

Dessert
ขนม

81

ข้าวเหนียวมะม่วง
Mango Sticky Rice
(Seasonal)
Sweet ripe mango
with glutinous rice
Rp.49,500

82

ไอศครีมมะพร้าว
Jittlada Coconut Ice Cream
Freshly daily made coconut
ice cream by Jittlada
Rp.49,500

83

ฟักทองสังขยา
Pumpkin In Syrup
Cooked pumpkin in syrup
with coconut cream
Rp.49,500

84

รวมมิตร
Thai Ice Mixed
Sweet corn, young coconut, jackfruit and arenga palm fruit with coconut milk
Rp.39,500

85

มันเชื่อม
Cooked Tapioca in Syrup (Mancham)
Famous cooked tapioca in syrup topped with coconut cream
Rp.45,500

86

ข้าวเหนียวทุเรียน
Durian Sticky Rice (Seasonal)
Durian served over Thai sticky rice
Rp. 54,500

87

ไอศครีมทุเรียน
Jittlada Durian Ice Cream
Freshly daily made durian ice cream by Jittlada
Rp. 49,500

Drinks
เครื่องดื่ม

87
Green Ice Monster
(Melon syrup soya bean and jelly)
Rp.45,500

88
ชาเขียวเย็นไทย
Thai Ice Green Tea
Rp.30,000

89
Sunny Fizz
(Orange juice, lychee syrup, fresh mango and mint leaves)
Rp.45,500

90
Tour The Thai
(Fresh strawberries, cranberry juice, grenadine syrup and mint leaves)
Rp.45,500

Beverage
ปู

Mineral & Sparkling Water

Aqua	Rp.15,000
Natural Mineral Water / Equil	Rp.30,500
Sparkling Mineral Water / Equil	Rp.30,500

Soft Drink

Coca - Cola	Rp.20,500
Coca - Cola Zero	Rp.20,500

Juice

Lime squash	Rp.25,500
Lime Juice	Rp.25,500
Kedondong Juice	Rp.30,500
Orange Juice	Rp.30,000

92
Island Kiss
(Fresh strawberries, guava juice, strawbery syrup and fresly milk)
"Temporary Unavailable"

93
Fina Colada
(Fresh pineapple, pineapple juice, coconut milk and blue curacao syrup)
Rp.45,500

91
ไทยไอซ์คอฟฟี
Thai Ice Coffee
Rp.30,000

94
Chiangmai Breezy
(Cucumber, Pineapple juice, green apple syrup and mint leaves)
Rp.45,500

95
ชาไทยเย็น
Thai Ice Tea
Rp.30,000

Tea

Iced Tea	Rp.18,000
Iced Lemon Tea	Rp.20,500
Hot Pandanus Tea - per pot*	Rp.30,500
**one pot serves two cups.*	
Additional cup	Rp.10,500

Traditional

Tradional Thai Hot Coffee	Rp.17,000
Tradional Thai Hot Coffee with Milk	Rp.20,000

Beer

Bintang	Rp.39,000

Jittlada, *Pondok Indah Mall 2*

Jittlada, *Senayan City*

Jittlada, *Grand Indone-*

Jittlada, *The Breeze BSD City*

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