



Gai is family.
Our family is your family.

Top 15 Recommended Dishes

- 1** **Gai's Signature Crab Omelette by Darren Chin** RM 180
Quality onzen ivory eggs, jumbo lump crab meat, and seafood nam jim dipping sauce.
- 2** **Lady Boss Nana Signature Tom Yum Seafood**
Sabah river prawns, Hokkaido scallops, jumbo shrimp, fresh crab meat, fresh squid.
Medium 2-3 pax RM 128
Large 4-5 pax RM 188
- 3** **Signature Crab Fried Rice** RM 38
Fragrant jasmine rice, with peeled fresh crab, and seafood nam jim sauce.
- 4** **Pha Naeng Red Curry**
Wagyu Beef RM 68
Chicken RM 48
- 5** **Mama Nuanta's Crispy Chicken Skins** RM 25
Chicken skins (100gms) with nam jim seafood sauce.
- 6** **Green Mango Salad** RM 58
With thai crispy fish, cashew nuts and sweet-sour dressing.
- 7** **Goong Ob Woonsen (กุ้งอบวุ้นเส้น) (Non Spicy)** RM 128/pot
Glass noodles in hotpot with Giant river prawns and Hokkaido scallops.
- 8** **Songkla Style Clams in Hotpot** RM 58
With thai basil, lime and chilli.

- 9** **Southern Style Hatyai Fried Free Range Chicken (1/2 bird)** **RM 58**
 With Crispy Fried Onions (Fried to order with 20mins wait time)
- 10** **Thai Style Wagyu Steak** **RM 138**
 Australian wagyu with chef special marinade, served with "jim jaew" roasted rice dipping sauce.
- 11** **Mama Nuanta's Thai Green Curry**
 Bulb eggplant and thai sweet basil.
- Wagyu beef **RM 68**
 Chicken **RM 48**
 Mix vegetables **RM 38**
- 12** **Signature Deep Fried Seabass** **RM 158**
 Tossed with a sweet-sour palm sugar sauce, lemongrass and aromatics.
- 13** **Steamed Live Dragon Grouper** **RM 258**
 Dragon grouper (1 kg sizing)- with lime-chilli-garlic.
- 14** **Pad Kra Phao XXL**
 Chicken **RM 28**
 Beef **RM 48**
 Seafood **RM 98**
- 15** **Fresh Peeled Cockle Curry** **RM 38**
 With betel leaves.

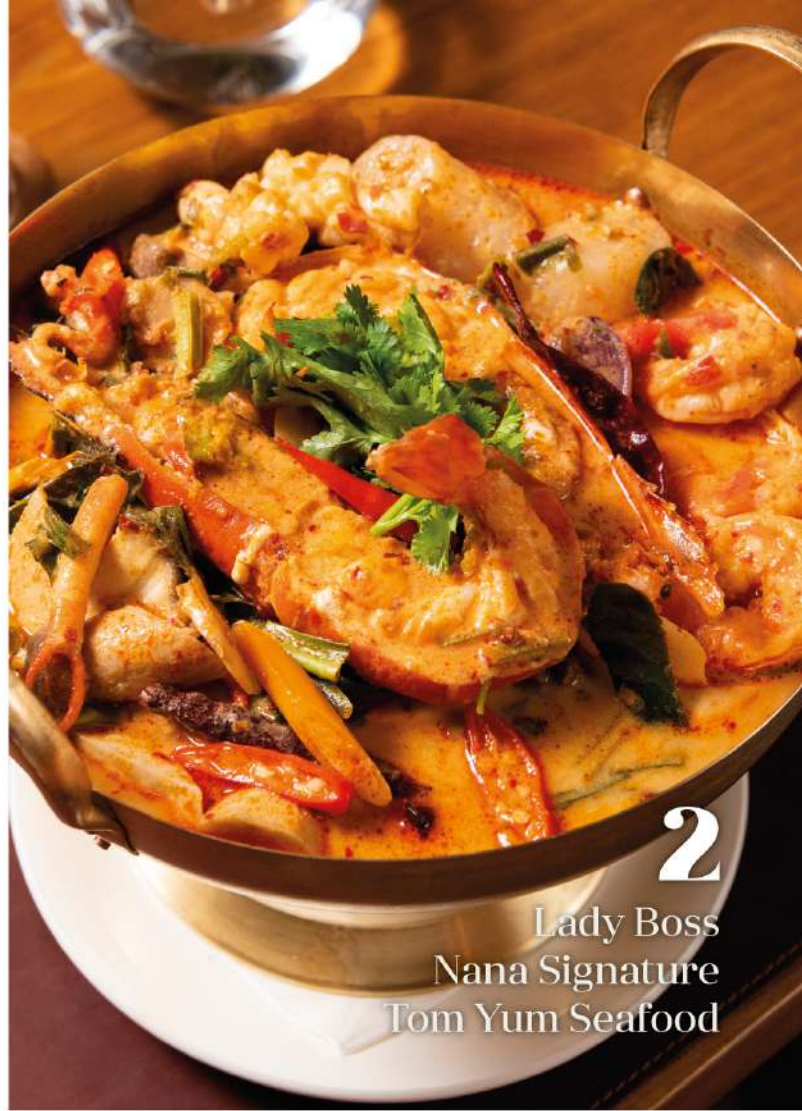
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Gai's Signature
Crab Omelette by
Darren Chin



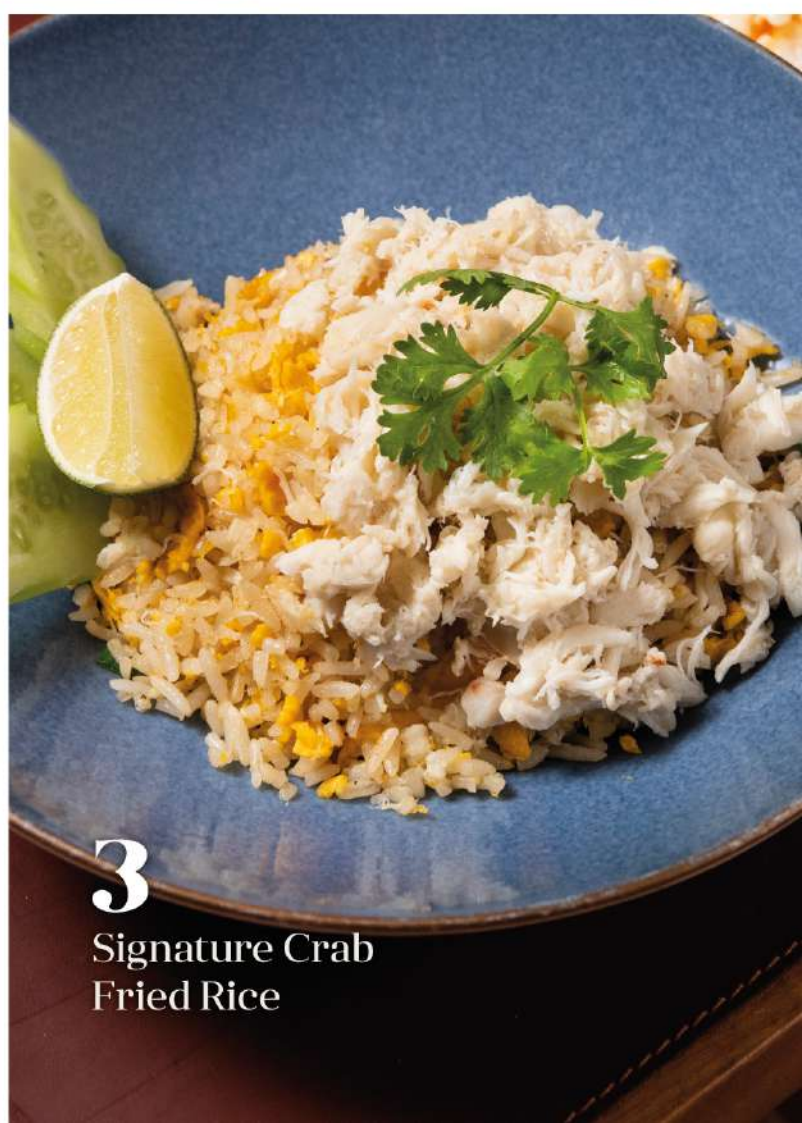
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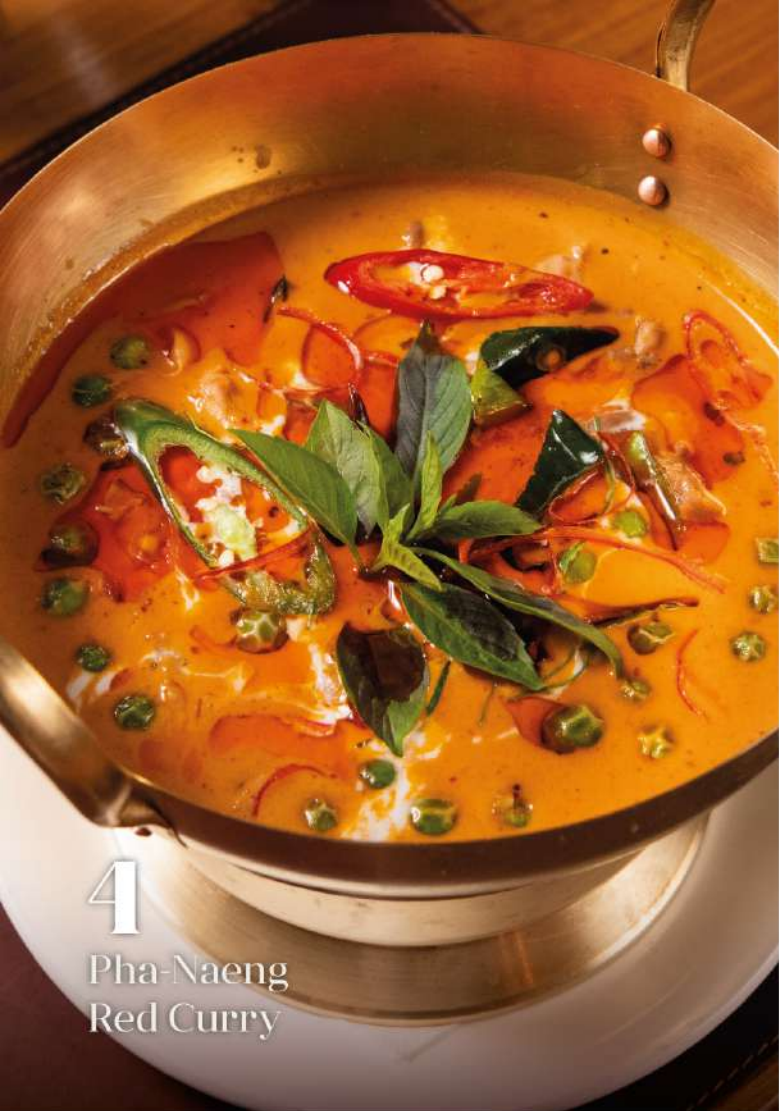
Lady Boss
Nana Signature
Tom Yum Seafood



3

Signature Crab
Fried Rice





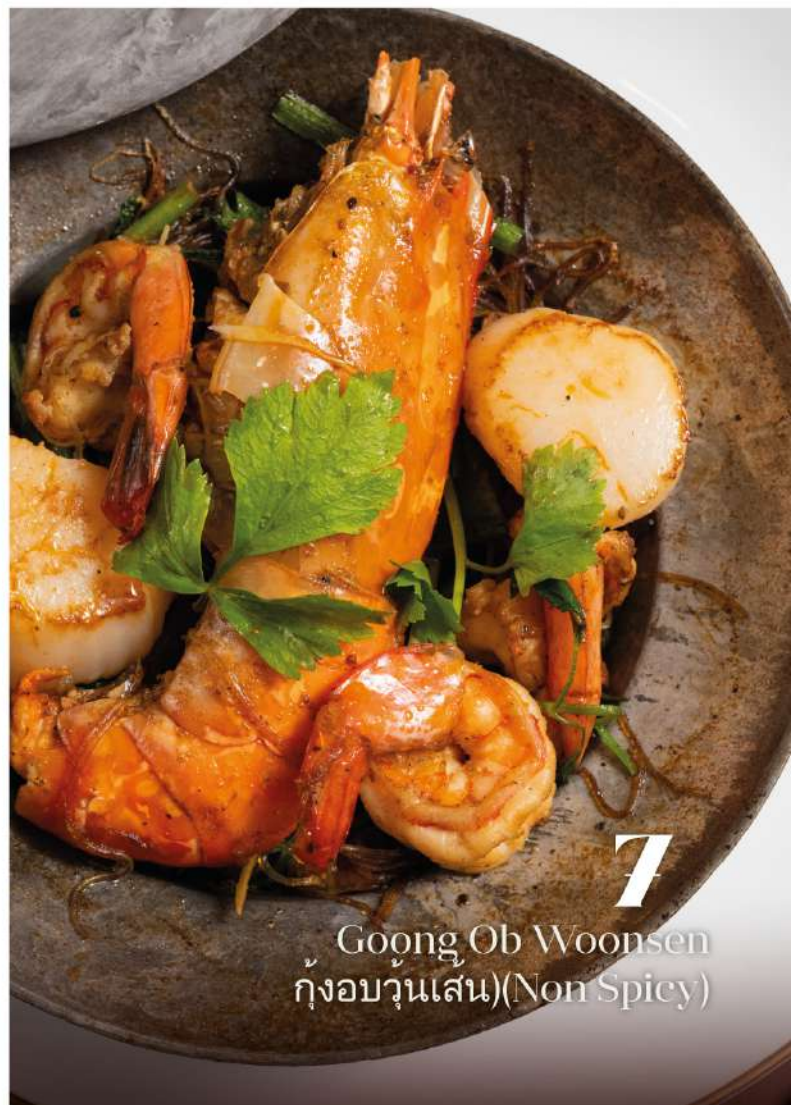
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Pha-Naeng
Red Curry



5
Mama Nuanta's
Crispy Chicken Skins



6
Green
Mango Salad



7
Goong Ob Woonsen
กุ้งอบวุ้นเส้น(Non Spicy)



8

Songkla Style Clams
in Hotpot



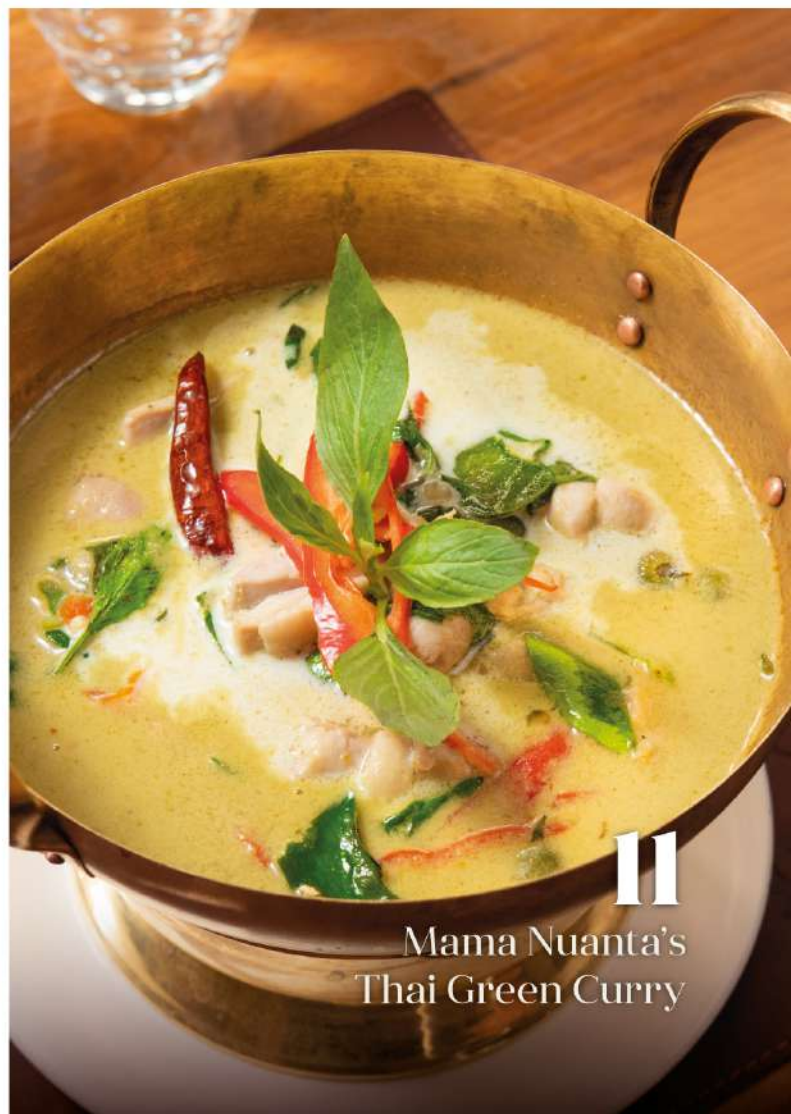
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Southern Style Hatyai Fried Free
Range Chicken



10

Thai Style
Wagyu Steak



11

Mama Nuinta's
Thai Green Curry



12

Signature Deep Fried Seabass



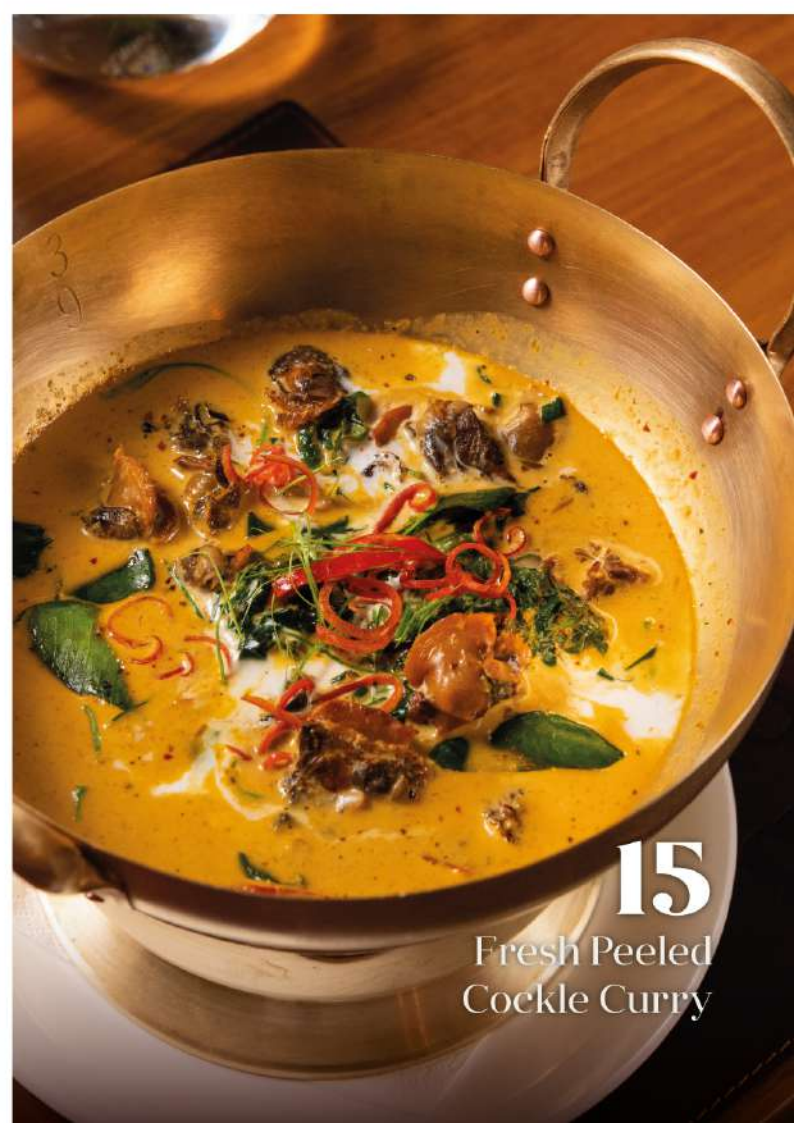
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Steamed Live Dragon Grouper



14

Pad kraphao
XXL



15

Fresh Peeled
Cockle Curry



1. Miang Kam



2. Assorted Thai Spring Roll

Starter Dishes

1 Miang Kam

Betel leaves set with palm sugar sauce, roasted coconut, peanuts and dried shrimp.

RM 19

3 Mama Nuanta's Crispy Chicken Skin

Chicken skin (100gms) with nam jim seafood sauce.

RM 25

2 Assorted Thai Spring Roll

Prawn with minced chicken.

RM 38

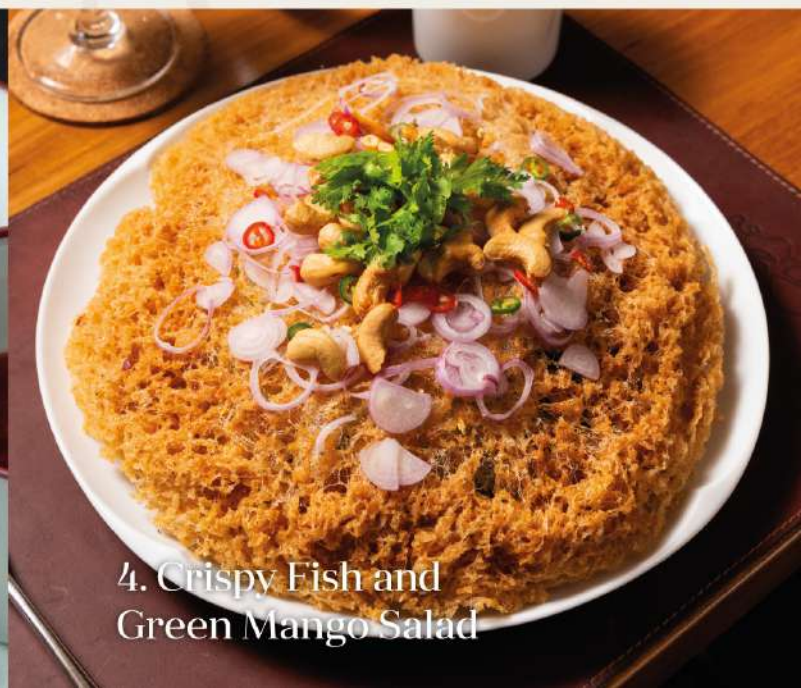
4 Crispy Fish and Green Mango Salad

Sweet, sour, spicy dressing.

RM 58



3. Mama Nuanta's Crispy Chicken Skin



4. Crispy Fish and Green Mango Salad



5. Super Premium Crab Ball



6. "Yum Woon Sen" Seafood Salad

Super Premium Crab Ball

5

Stuffed with jumbo lump crab meat, premium mackerel fish paste.

RM 88/8pcs

"Yum Woon Sen" Seafood Salad

6

A refreshing sweet-sour-spicy salad with jumbo prawns, squid, octopus, blue swimmer crab, scallops, glass noodles and fresh herbs.

RM 78

7 Stir Fried Squid with Fish Sauce

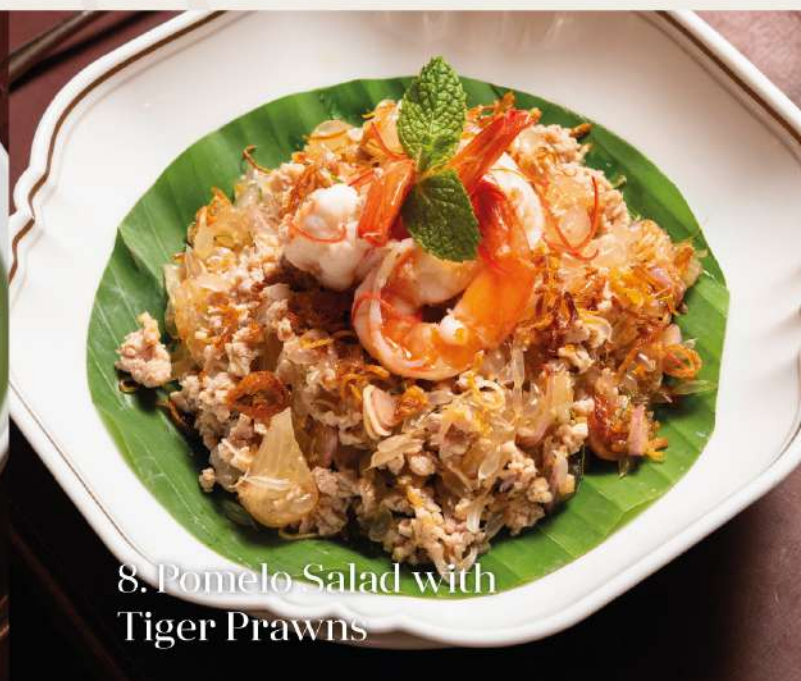
RM 58

8 Pomelo Salad with Tiger Prawns

RM 58



7. Stir Fried Squid with Fish Sauce



8. Pomelo Salad with Tiger Prawns

Curries, Stews and Soups



Papa Suwit's Tom Saeb- Beef Stew

With beef tripe, beef tendon, oxtail.

RM 75



Southern Style Yellow Curry

With chunky peeled crab meat, betel leaves and fresh coconut.

RM 88



Jumbo Lump Crab

Phong Kari style.

RM 138



Lady Boss Nana Signature Tom Yum Seafood

Sabah river prawns, Hokkaido scallops, jumbo shrimp, fresh crab meat, fresh squid.

Medium 2-3pax **RM 128**

Large 4-5pax **RM 188**



Mama Nuanta's Thai Green Curry

Bulb eggplant and thai sweet basil.

Wagyu beef **RM 68** Mix vege **RM 38**

Chicken **RM 48**



Pha Naeng Red Curry

Wagyu Beef **RM 68**

Chicken **RM 48**



Fresh Peeled Cockle Curry

With betel leaves.

RM 38

Mains



Thai Style Wagyu Steak

Australian wagyu with chef special marinade, served with "jim jaew" roasted rice dipping sauce

RM 138



Southern Style Hatyai Fried Free Range Chicken

With crispy fried onions
(Fried to order with 20mins wait time)

1/2 bird

RM 58

Pad Kra Phao XXL

Chicken

RM 28

Beef

RM 48

Seafood

RM 98





**Gai's Signature Crab
Omelette by Darren Chin** RM 180

Quality onzen ivory eggs with 150gms of chunky fresh crab meat, served with our signature seafood nam jim dipping sauce.



**Signature Crab
Fried Rice** RM 38

Fragrant jasmine rice, with peeled fresh crab and seafood nam jim sauce.



**Papa Suwit's
Slow Grilled
Free Range
Chicken**

(Grilled to order with 30mins wait time)

RM 58

1/2 bird



Goong Ob Woonsen
กุ้งอบวุ้นเส้น(Non Spicy)

Glass noodles in hotpot with Giant river prawns and Hokkaido scallopse.

RM 128/pot

Live Seafood dishes

Signature Deep Fried Seabass

Tossed with a sweet-sour palm sugar sauce, lemongrass and aromatics.

RM 158

Steamed Live Grouper (1kg sizing)

With lime, chilli and garlic.

RM 258

Grilled Giant River Prawns

With chilli dipping sauce (300-350gms).

RM 50/PCS

Songkla Style Clams in Hot Pot

With thai basil, lime and chilli.

RM 58

Live Flower Crab

Lightly Steamed.

RM 13/100gms

Live Meat Crab (Indonesia)

With waughs curry powder, onzen egg, white onion, scallions and fresh celery leave.

RM 35/100gms

Live Turbot Fish

With chefs secret sauce, chilli, garlic and aromatic spices.

RM 48/100gms

Live Canadian Lobster

Tossed in chilli, garlic and lime.

RM 40/100gms

Live Oyster

With topping (Hoy Naang Rom Sot)

RM 48/100gms



Signature Deep
Fried Seabass



Steamed Live Grouper
(1kg sizing)





Grilled Giant
River Prawns





Songkla Style
Clams in Hot Pot



Live Flower
Crab





Live Meat Crab
(Indonesia)



Live
Turbot Fish





Live Canadian
Lobster



Live
Oyster





Stir Fry Seasonal mix Vegetables



Stir Fried Green Eggplant



“Wok hei” Kai Lan



“Wok hei” Kangkung

Thai Style “Wok Hei” Vegetables

Stir Fry Seasonal mix Vegetables

With mix seafood.

RM 38

Stir Fried Green Eggplant

With mince chicken.

RM 38

“Wok hei” Kai Lan

With garlic and salted fish.

RM 19

“Wok hei” Kangkung

With garlic and thai fish sauce.

RM 19

“Wok hei” Stir Fry White Cabbage

With dried shrimp.

RM 19

Simple Add Ons

Thai style plain omelette

RM 18

Plain egg fried rice

RM 20

Jasmine white rice

Small Bowl

RM 3

Big Bowl

RM 20

Classic Thai Desserts



Mango Sticky Rice

Glutinous rice with mango serve with fresh coconut cream.

RM 25



Red Rubies

Water chestnut, jackfruit and attap seeds.

RM 25



Sohm choon

Fruit dessert of lychee, green mango, young ginger in jasmine.

RM 25



Khanom Tom

Fresh coconut balls.

RM 25



Signature Fresh Coconut Jellies

RM 25



Luk chup

Tiny shaped dessert made with mung bean paste.

RM 25



Kahnom Tuai

Steamed coconut shells.

RM 25



Gai is family

gai
by [unreadable]



Our family is your family.

gai
by HANNA LEE



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