



RESORT • HOTEL
KUALA LUMPUR



Michelin Select
2023, 2024, 2025



Thai Select Signature
2023-2025

Top 10 Best Selling Dishes

Gai's Signature Crab
Omelette by Darren
Chin Ver 1 **RM 180**

Lady Boss Nana
Signature Tom Yum
Seafood

Medium 2-3 pax

RM 135

Large 4-5 pax

RM 188



1 Gai's Signature Crab Omelette
by Darren Chin Ver 1

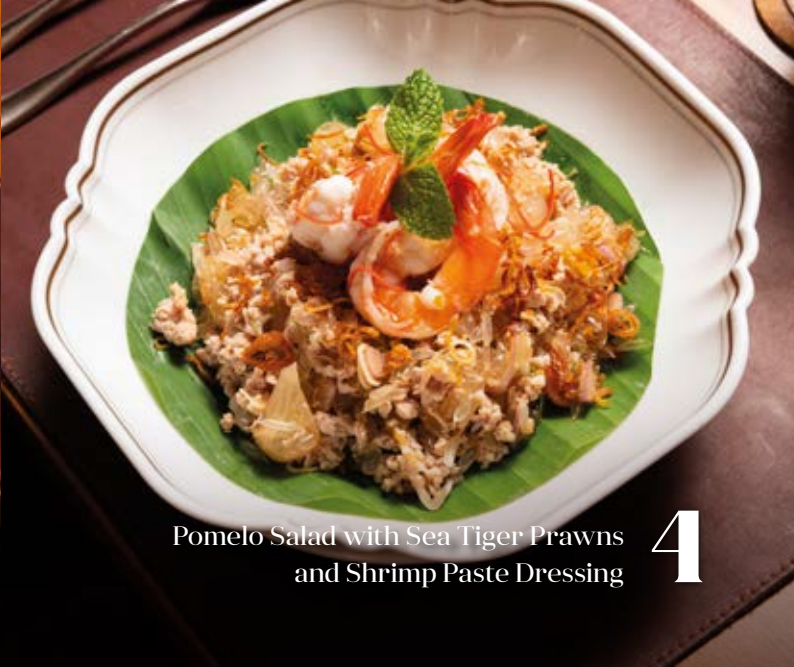


Lady Boss Nana Signature
Tom Yum Seafood

2



3 Crispy Fried Fish
with Green Mango Salad



4 Pomelo Salad with Sea Tiger Prawns
and Shrimp Paste Dressing

Crispy Fried Fish
with Green Mango
Salad **RM 58**

Pomelo Salad with
Sea Tiger Prawns
and Shrimp Paste
Dressing **RM 58**

Signature Crab Fried
Rice with Fragrant
Jasmine Rice and
Fresh Peeled Crab
Meat **RM 48**

Hatyai Fried Free
Range Chicken
1/2 bird **RM 58**
Full bird **RM 108**



5 Signature Crab Fried Rice with Fragrant
Jasmine Rice and Fresh Peeled Crab



6 Hatyai Fried
Free Range Chicken



7 Goong Ob Woonsen
(Non-Spicy)



Pha Naeng
Red Curry **8**

Goong Ob Woonsen (Non-Spicy) **RM 138**

Glass noodles in hotpot with giant river prawns and fresh scallops

Pha Naeng Red Curry

Wagyu beef **RM 78**
Chicken **RM 48**

Mama Nuantá's Thai Green Curry

Chicken **RM 48**
Wagyu beef **RM 78**
Mix vegetables **RM 38**

Signature Deep Fried Seabass with Aromatics, Fresh Pomelo and Sweet Tamarind and Shrimp Paste Sauce

Half fish **RM 88**
Full fish **RM 168**



9 Mama Nuantá's
Thai Green Curry



Signature Deep Fried Seabass with
Aromatics, Fresh Pomelo and Sweet
Tamarind and Shrimp Paste Sauce **10**

Top New Dishes

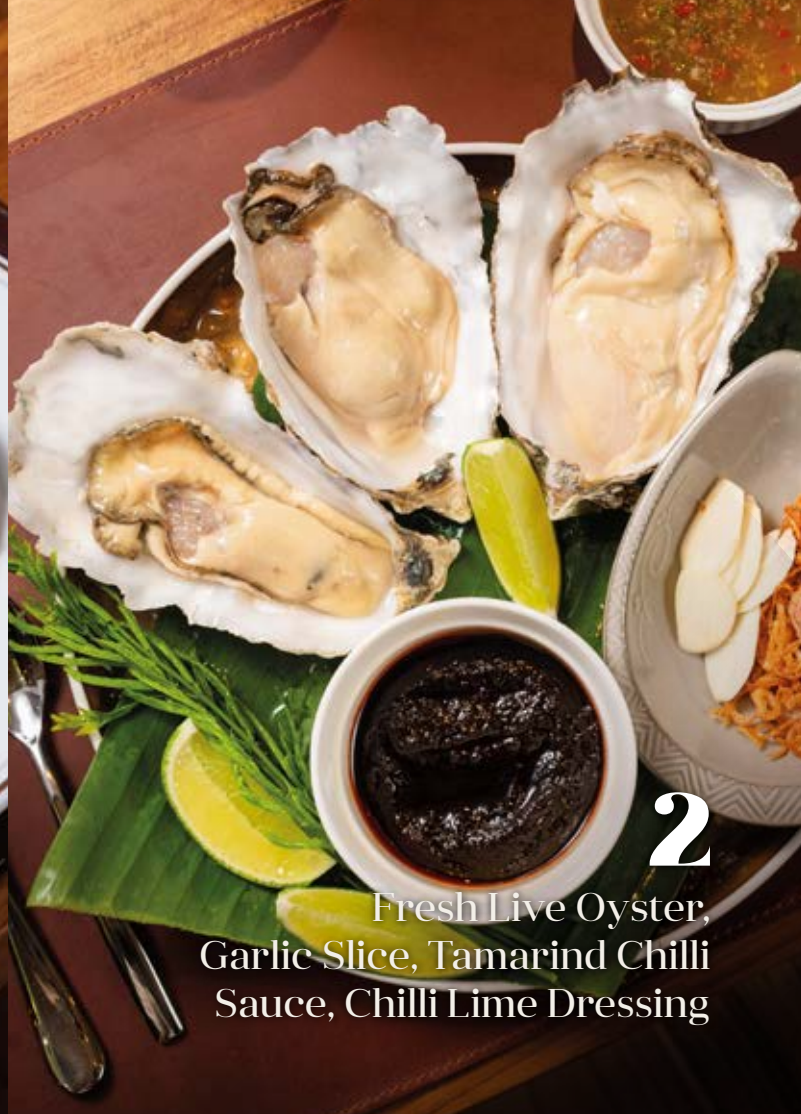
Fresh Seafood from Songkhla, Hatyai Arrives Fresh Every Week

- 1** Crab Omelette Ver 2 RM 128
Chunky jumbo lump, runny duck eggs
- 2** Fresh Live Oyster, Garlic Slice, Tamarind Chilli Sauce, Chilli Lime Dressing RM 29 p/pc
Per piece
- 3** Grilled Giant River Prawns with Seafood Nam Jim Sauce RM 48 p/100gms
170-200gm per piece
- 4** Crispy Gourami Fish with Mango Fruit Salad RM 38



1

Crab Omelette Ver 2



2

Fresh Live Oyster,
Garlic Slice, Tamarind Chilli
Sauce, Chilli Lime Dressing



3

Grilled Giant River Prawns
with Seafood Nam Jim Sauce



4

Crispy Gourami Fish
with Mango Fruit Salad

Starter Dishes



Miang Kham

RM 25



Assorted Thai Spring Roll

RM 38



Mama Nuanta's Crispy Chicken Skins

RM 25



Crispy Fish and Green Mango Salad

RM 58



Super Premium Crab Ball

RM 45 for 4pcs



Pomelo Salad with Tiger Prawn

RM 58





Curries, Stews and Soups

1 Lady Boss Nana Signature Tom Yum Seafood

Medium 2-3 pax

RM 135

Large 4-5 pax

RM 188

2 Southern Style Yellow Curry with Freshly Peeled Cockles

RM 38

3 Phong Kari Style Jumbo Lump Crab

RM 148

4 Mama Nuantant's Thai Green Curry

Chicken

RM 48

Wagyu beef

RM 78

Mix vegetables

RM 38

5 Pha Naeng Red Curry

Chicken

RM 48

Wagyu beef

RM 78



1

Lady Boss Nana
Signature Tom Yum
Seafood



2

Southern Style Yellow Curry
with Freshly Peeled Cockles



3

Phong Kari Style
Jumbo Lump Crab



4

Mama Nuanta's Thai Green Curry



5

Pha Naeng Red Curry

Mains

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

- 2** Thai Style Wagyu Steak with
Jim Jaew Dipping Sauce with
Roasted Rice RM 138

- 3** Hatyai Style Fried Free Range Chicken
1/2 bird RM 58
Full bird RM 108

- 4** Pad Kra Phao XXL
Chicken RM 35
Mix seafood (mantis shrimp, squid, prawn, mussels) RM 98

- 5** Signature Crab Fried Rice with
Fragrant Jasmine Rice and
Fresh Peeled Crab Meat RM 48

- 6** Mix Seafood Fried Rice with Mantis
Shrimp and Squid RM 38

- 7** Goong Ob Woonsen RM 138
Glass noodles in hotpot with giant river prawns and fresh scallops





1

Gai's Signature Crab Omelette
by Darren Chin



2

Thai Style Wagyu Steak with
Jim Jaew Dipping Sauce with
Roasted Rice



3

Hatyai Style Fried Free Range Chicken



4

Pad Kra Phao XXL (Chicken / Mix Seafood)



5

Signature Crab Fried Rice with Fragrant Jasmine Rice and Fresh Peeled Crab Meat



6

Mix Seafood Fried Rice with Mantis Shrimp and Squid



7

Goong Ob Woonsen



Live Seafood Dishes

- 1** Signature Deep Fried Seabass with Sweet Tamarind-Shrimp Paste Sauce, Fresh Pomelo and Fresh Aromatics
RM 168 (whole)
RM 88 (half)
- 2** Steamed Live Grouper (1kg Sizing) with Spicy Lime and Chilli Dressing
RM 27 p/100gms
- 3** Grilled Giant River Prawns
170-200gm per piece
RM 48 p/100gms
- 4** Songkla Style Clams in Hot Pot with Thai Sweet Basil and Pounded Chillies
RM 58
- 5** Fried Turbot Fish with Chefs Secret Sauce, Fried Garlic and Chilli Spices
RM 35 p/100gms
- 6** Steamed Marble Goby with Lime and Spicy Chilli Sauce
RM 35 p/100gms

7

Live Indonesia Mud Crab

Pre order

RM **30** p/100gms

8

Live Canadian Lobster

Pre order

RM **38** p/100gms

9

Live Sabah Flower Crab

Pre order

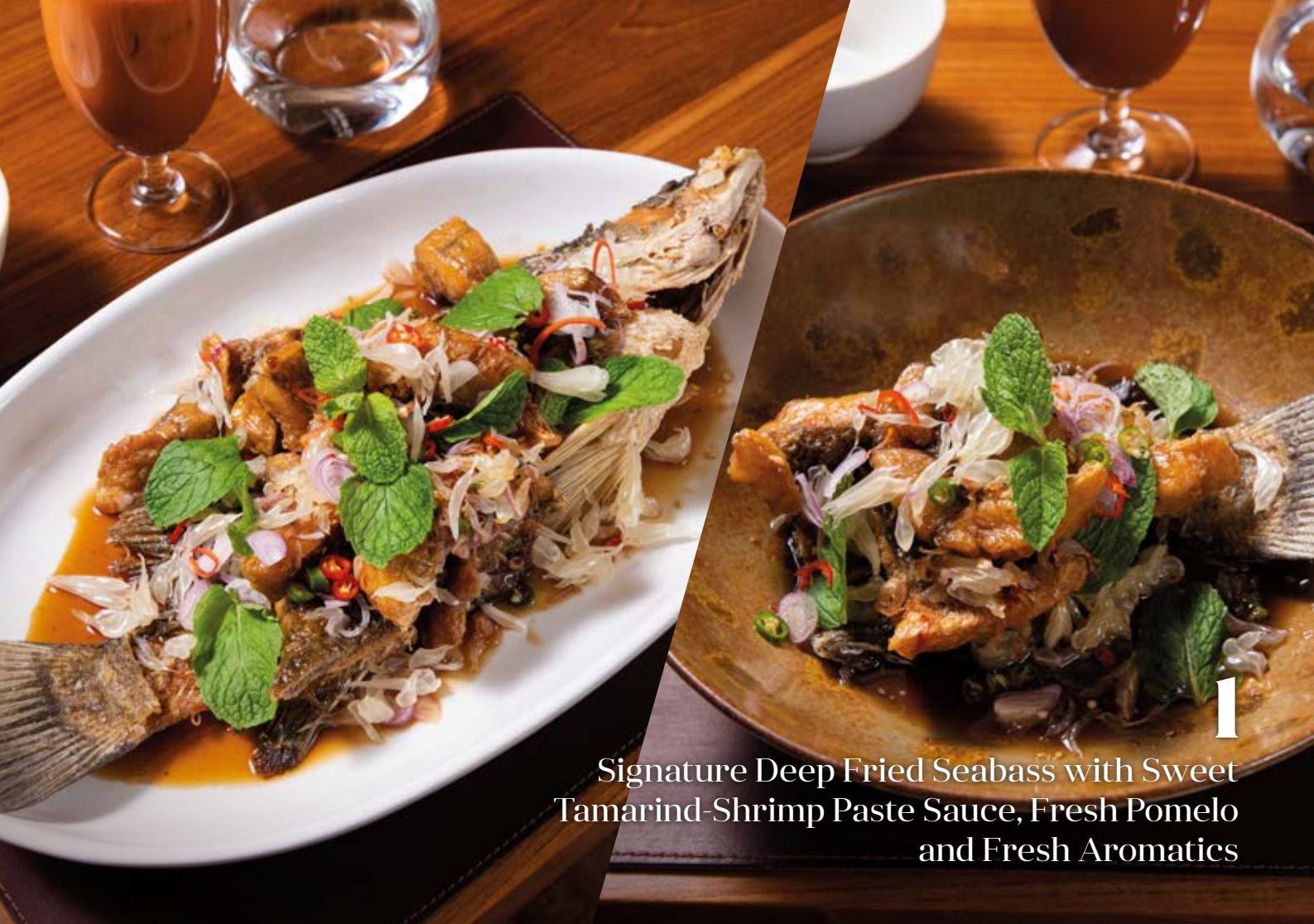
RM **23** p/100gms

10

Live Sea Tiger Prawns

Pre order

RM **20** p/100gms



1
Signature Deep Fried Seabass with Sweet Tamarind-Shrimp Paste Sauce, Fresh Pomelo and Fresh Aromatics



2
Steamed Live Grouper with Spicy Lime and Chilli Dressing



3

Grilled Giant
River Prawns



4

Songkla Style Clams in Hot Pot with
Thai Sweet Basil and Pounded Chillies



5

Fried Turbot Fish with Chefs Secret Sauce, Fried Garlic and Chilli Spices



6

Steamed Marble Goby with Lime and Spicy Chilli Sauce



7

Live Indonesia Mud Crab



8

Live Canadian Lobster



9

Live Sabah Flower Crab



10

Live Sea Tiger Prawns

Thai Style “Wok hei” Vegetables

Stir Fried Seasonal Mix
Vegetables with Prawns
and Squid RM 38

“Wok Hei” Kailan with Garlic
and Salted Fish RM 19

“Wok Hei” Kangkung RM 19

Stir Fry Green Egg Plant with
Mince Chicken and Chilli RM 32

Simple Add Ons

Thai Style Plain Omelette RM 15

Plain Egg Fried Rice RM 18

Steamed Jasmine White Rice
Small bowl RM 4
Large bowl RM 20





Stir Fried Seasonal
Mix Vegetables with
Prawns and Squid



“Wok Hei” Kailan with Garlic
and Salted Fish



“Wok Hei” Kangkung



Stir Fry Green Egg Plant with
Mince Chicken and Chilli



Steamed Jasmine
White Rice

Classic Thai Desserts

Mango Sticky Rice

RM 28



Red Rubies

RM 25



Kahnom Tuai

RM 25



Signature Fresh Coconut Jellies

RM 25



Luk Chup

RM 25



Gai is family



Our family is your family.

gai



gai
by Darren Chin

gai-kl.com