

S A S I T H A I

Marriott Cancun Resort. Blvd Kukulcán KM 14.5. Retorno Chac L-41. Zona Hotelera, Cancún, Quintana Roo, México. 77500 +52 998-881-2000

Appetizers

Pho Pia Sod Goong

[3 pieces]

Rice paper cold shrimp rolls with green papaya, cucumber, carrots, red pepper, glass noodles, basil, coriander, tamarind dipping sauce and chile-lime sauce

\$ 220

Keaw Moo Lae Keaw Goong

[6 pieces]

Crispy shrimp and pork wontons

\$ 220

Nua Dad Diew

[5 pieces]

Dried, marinated and fried beef strips with cucumber-peanut salad, Sriracha sauce

\$ 230

Pho Pia Goong

[3 pieces]

Shrimp and vegetable spring rolls with sweet chili sauce

\$ 220

Sa-Si Sampler

[12 pieces]

A tasting of dumplings and spring rolls, chicken, vegetables, lobster, pork and shrimp

\$ 370

Pho Pia Sod Lobster

[3 pieces]

Spring rolls in rice paper stuffed with lobster, carrot, pumpkin, shitake mushroom, asparagus, red bell pepper, oyster sauce and sweet and sour sauce

\$ 310

Goong Pao

[9 pieces]

Prawns sautéed with red curry and shrimp paste flavored with lemon grass

\$ 340

Pho Pia Tuna

[5 pieces]

Ahi tuna roll with bean sprouts, bamboo shoots, carrots, basil, fried garlic, chili-lime sauce and som tum dressing

\$ 220

Taw Hu Tord

Tofu bean curd flavored with ginger, sour sauce and peanut sauce

\$ 200



 SLIGHTLY HOT

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All prices are in Mexican Pesos, including taxes.



Selected items are not included in the all-inclusive meal plans; there is an additional charge of \$250 Mexican pesos for each item

Satay

Traditional marinated skewers served with peanut sauce and cucumber relish
[5 pieces]

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|---|---------------|
| Phat Satay
pork | \$ 185 |
| Gai Satay
chicken | \$ 185 |
| Nua Satay
beef | \$ 195 |
| Goong Satay
shrimp | \$ 220 |
| Hed Yang Satay
Portobello mushroom | \$ 185 |
| Sasi Satay [10 pieces]
A selection of pork, chicken, beef, shrimp and portobello mushroom | \$ 425 |




Salads

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|--|---------------|
|  Tum Tang
Marinated cucumber carpaccio with sweet tomatoes, radish, shallots, red serrano, ground peanuts and tamarind-lime dressing | \$ 175 |
|  Som Tum
Thai papaya salad, peanuts, cashews, carrots, green beans, cherry tomatoes, sauteed shrimp with tamarind dressing | \$ 195 |
|   Phar Goong
[5 pieces]
Sautéed prawns tossed with nam prik pao, fried onions, fresh mint and lemongrass | \$ 230 |
|   Yum Talay
Spicy seafood salad accompanied by shrimp, squid, scallops, cherry tomato, purple cabbage, carrot and cucumber | \$ 230 |


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Soups

 **Tom Yum Goong** **\$ 185**
 [4 pieces]
 Thai hot & sour soup with prawns

 **Tom Kha Gai** **\$ 185**
 [4 oz]
 Chicken with Thai herb in coconut cream soup


 **Tom Yum Hed** **\$ 185**
 [4 oz]
 Hot and sour mushroom soup


If you have any concerns regarding food allergies, please alert your server prior to ordering.


Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.



Noodles

 **Phad Thai**
 Sauteed rice noodles with egg, bean sprouts, fried onions, serrano pepper, scallions and coriander tossed in a tamarind sauce.

 Phad Thai Gai [3 oz] **\$ 330**
 chicken

 Phad Thai Goong [5 pieces] **\$ 350**
 shrimp

Phad Thai Taw Hu [3 oz] **\$ 290**
 tofu


Guay Teaw Phad Se-iew **\$ 420**
 [4 oz]

Stir-fried rice noodles with beef and broccoli, straw mushrooms, baby corn, carrots and basil in a sweet and savory garlic sauce

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Rice

Khao Phad

Stir-fried jasmine rice with peppers, onions, pineapple, eggs, carrots, fresh basil and oyster sauce

\$ 280

Khao Phad Gai [3.5 oz]

\$ 330

chicken

Khao Phad Nua [3.5 oz]

\$ 340

beef

Khao Phad Goong [5 pieces]

\$ 350

shrimp

Khao Phad Moo [3.5 oz]

\$ 330

pork

Khao Phad Ruam [6 oz] 360

\$ 360

Combination of chicken, beef, pork and shrimp

Khao Ob Supparod

\$ 330

[3.5 oz]

Bangkok style fried jasmine rice, chicken, pineapple, peppers, red onion, cashews, raisins, spring onions, soy sauce and curry powder

Khao Phad Poo

\$ 430

[3 oz]

Fried jasmine rice, egg, carrots, spring onions and jumbo lump crab meat



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Main Course

- 🔥 **Gai Yang** \$ 360
 [10 pieces]
 Thai style marinated grilled chicken wings,
 chili dressing

- 🔥 **Kra Pong Dang Ma Praow** \$ 520
 [7 oz]
 Sea bass fillet, Bangkok style rice, sautéed bok
 choy, mango-cucumber and serrano chili relish

- 🔥 **Nua Yang** \$ 530
 [7 oz]
 Grilled Filet Mignon with jasmine rice, wok
 seared vegetables and peanut sauce

- Phad Pak Ruam Mit** \$ 290
 Chefs market vegetables served steamed or
 sautéed, scented with lemongrass, kaffir lime
 leaves and ginger

- Chicken Basil** \$ 390
 Wok sautéed chicken with peppers and basil

- 🔥 **Khao Moo Daeng** \$ 410
 Thai BBQ pork accompanied by carrots, bok
 choy, lotus root and massaman curry sauce

- 🔥 **Gai Yang Isaan** \$ 420
 Isaan style chicken leg and thigh
 accompanied by glutinous rice, lotus root,
 bok choy and pickled cabbage




Curries

All of our curries are prepared fresh with toasted herbs and are served with jasmine rice or sticky rice

- 🔥 **Gaeng Phed Nua / Gai / Yang** \$ 420
 [5 oz]
 Red curry beef, chicken or duck with coconut
 milk, pineapple, lychee, bell peppers, onions,
 lemongrass and kaffir lime leaves

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Curries

 **Gaeng Keaw Wan Gai / Pla / Goong** \$ 420
[5 oz]
Green curry chicken, snapper or shrimp with coconut milk, eggplant, lemongrass, kaffir lime leaves, pineapple, bellpeppers

Gaeng Kari Phak Tofu \$ 360
[3.5 oz]
Vegetarian yellow curry with tofu, coconut milk, pineapple, bell peppers, bok choy, baby corn, bamboo shoots, onions, lemongrass, kaffir lime leaves

Gaeng Som Goong \$ 440
[5 oz]
Seafood curry with shrimp, scallops, calamari, mussels, coconut milk, pineapple, bell peppers, onions, grapefruit and orange supremes, lemongrass, kaffir lime leaves



Drinks

Specials

Passion fruit Martini [6 oz] \$ 300
Lychee Martini [6 oz] \$ 270
Tamarind Martini [6 oz] \$ 270
Coconut Martini [6 oz] \$ 290
Sasi Mojito [8.5 Oz] \$ 280
Sasi Daiquiri [8 oz] \$ 300
Orange Blossom [8 oz] \$ 280
Thai Mint [8 oz] \$ 270


Beers

Sing Ha [12 oz] \$ 145
Sapporo [22 oz] \$ 240
Asahi Dry [12 oz] \$ 145
Coors Light [12 oz] \$ 105
Heineken [12 oz] \$ 105
Domestic beer [12 oz] \$ 90
La Bru Ginger Beer [12 oz] \$ 110

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Desserts

Coconut Mousse Tropical Compote Mango Sorbet	\$150
Coconut Tapioca Lychee, shaved coconut, berries	\$150
Mango sticky rice Mango mousse, mango gelée, coconut sauce, berries	\$150
Banana textures Banana cheesecake, caramelized banana, marshmallow, apricot sauce	\$150
Mango Crème Brûlée Passion-Fruit sorbet, basil	\$150
Mango Soufflé Chocolate-ginger sauce, lychee sorbet	\$160



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