



patara

Patara is authentically different
fine Thai dining.

The first Patara opened 28 years ago at the corner of Sydney Street, as a new style of Thai restaurant in London offering contemporary Thai cuisine under the concept of “authentically different”.

Whether in London, Bangkok, or Patara’s other Asian and European branches, we have always sought to offer the Thai culinary experience at its best: well-crafted, refined and delicious.

Whilst we have always placed great emphasis on recreating authentically Thai flavours and acquainting diners with the true roots of our cuisine, we have also tried to take full advantage of the exceptional seasonal produce and local ingredients available to us here in the UK.

Our “authentically different” food philosophy has also at times inspired more innovative and playful interpretations of our culinary legacy.

We hope that this collection of Thai dishes which we have put together will help pique and indulge your adventurous palate.

Please inform the service staff of any allergies and special dietary requirements. Detailed allergen information is available upon request.

Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.

Champagne & Sparkling

	125ml	Bottle
<i>Fresh & Fruity</i>		
Prosecco Extra Dry, Favola Italy 12%	9.00	32.00
<i>Complex & Traditional</i>		
Champagne Collet, Brut France 12.5%	12.00	44.00
Champagne Laurent-Perrier, La Cuvée Brut France 12%		75.00
Champagne Dom Perignon France 12.5%		195.00
<i>Berries & Cream</i>		
Champagne Collet, Rosé France 12.5%		48.00

White

	175ml	250ml	Bottle
<i>Fresh & Green</i>			
Albariño 'O Con', Xosé Lois Sebio, Galicia Spain 13.5%			48.00
Chablis, Domaine Grand Roche, Burgundy France 12.5%			46.00
Gavi Del Commune Di Gavi 'Fossili', an Silvestro, Piedmont Italy 12.5%			36.00
Monsoon Valley White Thailand 12%	8.25	9.35	30.00

White Continued

	175ml	250ml	Bottle
<i>Fresh & Green Continued</i>			
Picpoul De Pinet 'Terroir', Gérard Bertrand, Languedoc-Roussillon France 13%	8.75	10.45	32.00
Sancerre, Domaine Gerard Millet, Loire France 12.5%			44.00
Sauvignon Blanc 'Origin', Saint Clair, Marlborough New Zealand 13%	10.25	12.00	38.00
<i>Balanced & Tropical</i>			
Bianco, Castello Pomino, Frescobaldi, Tuscany Italy 12%	8.00	8.95	28.00
Falanghina Del Sannio, Feudi Di San Gregorio, Campania Italy 13%			39.00
Viognier '1753', Château De Campuget, Languedoc-Roussillon France 13%	9.50	11.00	35.00
<i>Complex & Buttery</i>			
Chenin Blanc, 'Bush Vines', Swartland Winery, Swartland South Africa 13.5%			40.00
Macon Villages, Domaine De L'elite, Burgundy France 13%			41.50
<i>Aromatic & Floral</i>			
Riesling Schönenbourg Grand Cru, Dopff Au Moulin, Alsace France 13%			60.00

All wines available in 125ml upon request.

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Rosé

175ml 250ml Bottle

Crispy & Dry

Hampton Water, Gérard Bertrand,
Languedoc-Roussillon,

France 13%

Collaboration With Jon Bon Jovi

45.00

Syrah Vermentino Rosé '1753'

8.25 10.75 34.00

Château De Campuget,

France 13%

Red

175ml 250ml Bottle

Light & Red Fruits

Monsoon Valley Red

Thailand 13%

8.35 9.55 30.00

Pinot Noir 'Cruel Mistress'

Larry Cherubino

Western Australia 14%

40.00

Classic & Savoury

Barbera D'asti '16 Mesi Le Orme',

Michele Chiarlo, Piedmont

Italy 13.5%

38.00

Chianti Rúfina Riserva, Castello

Nipozzano, Frescobaldi, Tuscany

Italy 13%

IWC - Silver, Robert Parker - 92 Points

51.00

Red Continued

175ml 250ml Bottle

Classic & Savoury Continued

Pomerol, Château Pont De Guitres

Bordeaux

France 13.5%

47.00

Tempranillo Merlot, 'Ars In Vitro',

Tandem, Navarra

Spain 14%

8.00 8.95 28.00

Bold & Ripe Fruit

Cabernet Sauvignon Reserva,

Viña Perez Cruz, Maipo Valley

Chile 13.5%

SWA - Silver

10.00 11.40 36.00

Malbec '1300'Andeluna, Mendoza

Argentina 14%

9.50 11.00 35.00

Rich & Spicy

Châteauneuf-Du-Pape,

Domaine De La Solitude, Rhone

France 14.5%

62.00

Syrah '1753', Château De Campuget,

Costières De Nîmes

France 13%

9.00 10.85 33.00



