

Baan Huraa ~ บ้านปะการัง

Take a stroll over the water to our teak restaurant for the finest Thai cuisine in the Maldives. The unique name Baan Huraa is a combination of two languages. Baan is the meaning of House in Thai while Huraa means Coral in the local Dhivehi language, make yourself at home in the house on the reef surrounded, with elements of Thai culture enhancing your experience in the Maldives

We will take you on a journey through the four distinct regions of Thailand, offering signature dishes through a blend of simple techniques and aromatic spices.



From fresh grilled lobster with herbs to spicy soups and salads, including all the traditional favourites to tempt your palate.

Taste popular Isarn dishes that pack a punch or inhale the tangy notes from the southern provinces.

Our team will immerse you in Thai hospitality, letting you enjoy an authentic culinary journey through the Kingdom of Smiles.

Allow our resident Wine Guru to suggest the perfect wine pairing to accompany your dish.

Kindly inform us if you have any allergies or special dietary requirements.

Chef Noon
Sous Chef

Khun Nang
Assistant Restaurant Manager

Seafood Platter - ทะเลรวม

Seafood platter for two persons

The ultimate seafood experience made specially to share. Indulge in the fresh catch of the day straight from the Maldivian sea.

Appetizer

Por Pia Jay - ปอเปี๊ยะเจ 

Deep-fried vegetarian spring rolls with cabbage, vermicelli noodles, spring onion, celery, and plum sauce

Soup

Tom Yum Gai - ต้มยำไก่

Hot and sour soup with chicken, Thai chilli paste, lemongrass, kaffir lime leaves, galangal, and straw mushroom

Main Courses

Thalay Phrow - ทะเลเผา

Lobster tail

Tiger prawns, local fish fillet

Sea scallop, green lip mussels, blue swimmer crab

Fresh ocean calamari

Stir-fried mixed vegetable, egg fried rice served with black pepper sauce, Thai sriracha sauce, and Thai seafood sauce

For two persons 182

* HB/FB Supplement 82 per two persons

Vegetarian Option  Vegan Dish  Signature Dish  Nuts  Pork **P** Gluten Free **G**
All prices are quoted in US Dollar including 10% service charge and all applicable government taxes
***ITEMS WILL CARRY A SUPPLEMENT FOR HB & FB MEAL PLAN**

Nam Jai Set Menu - น้ำใจเมฆ

Appetizers

Pla Hoi Shell - ปลาหอยเชลล์

Seared scallop salad with roasted chilli paste

Goong Thod Bai Cha Ploo - กุ้งทอดใบชะพลู

Phuket style deep-fried betel leaf and prawns served with sweet chilli sauce

Soup

Tom Kha Min Pla Tong Tin - ต้มขมิ้นปลาท้องถิ่น

Hot and sour local fish soup with fresh herbs, tamarind, garlic, shallots, turmeric, and ginger

Main Course

Gaeng Karee Talay - แกงกะหรี่ทะเล

Yellow curry cooked with Thai spices, mixed seafood, pineapple, cherry tomatoes, and spicy potato

Dessert

Kluay Buad Chee - กล้วยบัวต๋น

Poached banana in sweet coconut milk

For two persons 134

* HB/FB Supplement 34 per two persons

E-Sarn Saab Menu – อีสานแซ่บเมนู

Appetizers

Som Tum Thai Sai Goong – ส้มตำไทยกุ้งสด 🍤

Spicy green papaya salad with dry shrimp, long bean, tomato, red chilli, garlic, and lime palm sugar

Gai Yang Narm Jim Jaw – ไก่ย่างน้ำจิ้มแจ่ว

Marinated grilled chicken with fresh turmeric and coriander roots served in tamarind roasted sticky rice sauce

Soup

Tom Saab Gai – ต้มแซ่บไก่

Hot and spicy sour soup with chicken, lemongrass, galangal, red onion, kaffir lime, mushroom, and aromatic roasted sticky rice

Main Courses

Narm Tok Nua – น้ำตกเนื้อ

North-eastern style spicy grilled beef salad with shallot, spring onion, coriander, chilli powder, and roasted rice

Pla Yang Samoonprai Kab Pak – ปลาอย่างสมุนไพรผัดต่างๆ

Grilled local fish with Thai herbs and mixed vegetables

Khao Niew Neung – ข้าวเหนียว

Steamed sticky rice

Dessert

I Tim Maprow Kab Khao Niew Mamuang – ไอติมมะพร้าวกับข้าวเหนียวมะม่วง

Coconut sorbet served with mango sticky rice

For two persons 146

* HB/FB Supplement 46 per two persons

Vegetarian Option 🌿 Vegan Dish 🌱 Signature Dish 🍷 Nuts 🥜 Pork 🍖 Gluten Free 🌾
All prices are quoted in US Dollar including 10% service charge and all applicable government taxes

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Starters – ของว่าง

Kong Wang Ruam (for two persons) – ของว่างรวม 🥜	28
Chef's recommended appetiser - green papaya salad, chicken satay, and Thai shrimp cake	
Moo Yang Bai Cha Ploo – หมูย่างใบชะพลู 🍷 P	19
Grilled marinated sliced pork with wild betel leaves on bamboo skewers served with sweet chilli sauce	
Satay Ruam – สะเต๊ะรวม 🥜	24
Marinated chicken, beef and prawn skewers with a homemade peanut sauce	
Thod Mun Goong – ทอดมันกุ้ง	18
Deep-fried minced shrimp cake served with plum sauce	
Bai Cha Ploo Goong Tord – ใบชะพลูกุ้งทอด 🍷	19
Deep-fried betel leaves with prawns served with sweet chilli sauce	
Por Pia Poo – ปอเปี๊ยะปู	15
Crispy golden spring rolls stuffed with crab meat and served with plum sauce	
Gai Hor Bai Toey – ไก่ห่อใบเตย	14
Deep-fried marinated chicken with garlic, coriander, yellow curry and oyster sauce, all wrapped in pandan leaves and accompanied by a sweet tamarind sauce	

Salads ~ ยำ

Pla Goong - ปลากุ้ง	25
Prawn salad with roasted chilli paste, lemongrass, kaffir lime, shallots, and mint leaves	
Yum Pak Boong Thod - ยำผักบุ้งทอด	29
Crispy fried morning glory served with lime chilli, minced chicken, and prawn dressing	
Yum Ma Muang Poo Nim - ยำมะม่วงปูดิน 🥥	30
Green mango salad, sweet chilli paste, red onion, cashew nuts, and soft-shell crab	
Som Tum Thai - ส้มตำไทย 🥥	24
North-eastern style salad of green papaya, peanuts, yard long bean, tomato, palm sugar, prawns, and dried shrimps	
Yum Som O - ยำส้มโอ 🥥 🍷	23
Spicy pomelo salad with chicken, roasted coconut ground, peanut, shallot, spring onion, kaffir lime leaves, and chilli paste dressing	
Yum Woon Sen Tha Lay - ยำวุ้นเส้นทะเล	31
Spicy glass noodle salad with mixed seafood and chilli lime dressing	
Pla Nua Makheua Orn - ปลาน้ำเนื้อมะเขืออ่อน 🍷	33
Spicy grilled beef salad with Thai eggplant, red onion, lemongrass, kaffir lime leaves, mint leaves, and lime chilli dressing	

Soups – ต้ม

- Tom Yum Goong – ต้มยำกุ้ง** 17
Thailand's famous hot and sour soup with prawn, lemongrass, kaffir lime leaves, galangal, and straw mushroom
- Tom Kha Gai – ต้มข่าไก่** 14
Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal and coriander
- Tom Kha Min Ta Lay – ต้มข่มิ้นทะเล 🐠** 18
Hot and sour soup with mixed seafood, prawn, scallops, calamari, ginger, spring onion, coriander, shallots, and turmeric
- Gaeng Jued Woonsen Moo Sub – แกงจืดวุ้นเส้นหมูสับ P** 17
Clear vegetable soup with minced pork, glass noodles, carrot, shitake mushroom, Thai celery, and spring onion

Steamed & Fried Fish – ปลาหนึ่งและทอด

- Pla Tong Tin Nueng – ปลาทองถิ่นนี้** 45
Steamed fish to your preference with lime chilli sauce, fresh ginger and soy sauce, or Thai herbs with spicy Tom Yum sauce
*HB/FB Supplement 15
- Pla Tong Tin Tord – ปลาทองถิ่นทอด** 42
We serve our fried fish to your preference with fried garlic and pepper sauce or fish sauce and green mango salad or in sour curry with mixed vegetables
*HB/FB Supplement 12

Vegan Menu – อาหารเจ

Tom Som Pak- ต้มส้มผัก 	23
Tamarind sour soup with mixed vegetables, ginger, shallot, Thai celery, spring onion	
Tord Man Malagor – ทอดมันมะละกอ 	24
Deep-fried green papaya with homemade curry paste, flour served with sweet chilli sauce	
Khao Phad Sapparos Jay – ข้าวผัดสับประรดเจ  	28
Vegetarian pineapple fried rice with tofu and mixed vegetables	
Phad Thai Jay – ผัดไทยเจ  	28
Wok-fried rice noodles with mixed vegetables, tofu, crushed peanut, and tamarind sauce	
Satay Tao Hoo Jay – เต้าหู้สะเต๊ะเจ  	26
Grilled satay tofu on skewers served with peanut sauce	
Por Pia Jay – ปอเปี๊ยะเจ 	24
Deep-fried vegetarian spring rolls with cabbage, vermicelli noodles, spring onion, celery, and plum sauce	
Yum Yhai – ยำใหญ่ 	25
Spicy mixed vegetable salad with cabbage, cucumber, Thai celery, mushroom, tomato, and coconut dressing	
Gaeng Kraree Pak – แกงกะหรี่ผัก 	26
Homemade yellow curry with tofu, potatoes, mixed vegetables, and coconut milk	

Stir-Fried Dishes - ผัด

- Phad Cha Tha Lay - ผัดฉ่าทะเล** 🍤 37
Stir-fried mixed seafood including prawn, scallops, calamari, mussels, and fish with spicy phad cha sauce and sweet basil
- Gai Phad Med Ma Muang - ไก่ผัดเม็ดมะม่วง** 🥥 30
Stir-fried chicken with cashew nuts, onions, red and green chilli, dry chilli, and spring onion
- Neua Phad Prik Thai Dum - เนื้อผัดพริกไทยดำ** 47
Wok-fried slices of beef tenderloin with black pepper, spring onion, green chilli, and oyster sauce
* HB/FB Supplement 10
- Neua Phad Bai Kra Praw - เนื้อผัดใบกระพรา** 49
Wok-fried sautéed slices of beef tenderloin with garlic, chilli, and Thai hot basil
* HB/FB Supplement 12
- Pla Phad Kreung Gaeng - ปลาทอดผัดเครื่องแกง** 27
Stir-fried crispy fish fillet with red curry, long bean, kaffir lime leaves, red and green chilli, and sweet basil
- Poo Nim Phad Pong Kra Ree - ปูนึ่งผัดผงกะหรี่** 🍤 47
Deep-fried soft shell crab with yellow curry sauce, turmeric, evaporated milk, and eggs
* HB/FB Supplement 10
- Goong Rad Sauce Makham - กุ้งราดซอสมะขาม** 45
Deep-fried jumbo tiger prawns with tamarind sauce, tomato, fried shallot, and spring onion
* HB/FB Supplement 8

Curries ~ แกง

Gaeng Kiew Waan Gai ~ แกงเขียวหวานไก่	24
A piquant creamy green curry cooked with chicken, Thai eggplant, baby eggplant, coconut milk, and sweet Thai basil	
Gaeng Poo Bai Cha Ploo Kab Sen Mee~ แกงปูใบชะพลูกับเส้นหมี่ 🍲	40
Crabmeat with southern curry paste, coconut milk, betel leaves served with boiled vermicelli noodles * HB/FB Supplement 5	
Gaeng Phed Gai, - แกงเผ็ดไก่	24
Red curry cooked with Thai spices, eggplant, chicken, coconut milk and sweet Thai basil leaves	
Panang Pla Tong Tin ~ พะแนงปลาทองถิ่น 🥜	30
Mild red curry with reef fish fillet, coconut milk, and cumin, peanuts, and Thai sweet basil leaves	
Chuchee Goong Lai Sua Chao Wang - ชูฉี่กุ้งลายเสือชาววัง	45
Tiger prawns in creamy red coconut curry with cumin powder, coconut sugar, and kaffir lime leaves * HB/FB Supplement 8	
Massaman Neua Gam Wua ~แกงมัสมั่นแก้มวัว 🍲 🥜	33
Southern dish of slow-cooked Wagyu beef cheek and crunchy cashew nuts in a massaman coconut curry with tamarind juice	

Rice, Noodles & Vegetables – ข้าว, เส้น และ ผัก

Guaytiew Tom Yum Goonkg Narm Khon – ก๋วยเตี๋ยวต้มยำกุ้งน้ำข้น 🍲	19
Street food style rice noodles in a hot and spicy thick soup with Thai herbs and prawns	
Phad Khee Mao Tha Lay – ผัดซีเมาทะเล 🍲	38
Wok-fried flat noodles with aromatic herbs, long bean, mushroom, and seafood	
Phad Thai Goong – ผัดไทยกุ้ง 🍲 🥜	28
Stir-fried rice noodles with prawns, chives, bean sprouts, tofu, shallots, pickled radish, and crushed peanut	
Phad See Eiw Moo – ผัดซีอิ้วหมู P	30
Wok-fried flat noodles with bok choy, black soy sauce, mixed vegetables, and pork	
Khao Phad Prik Gaeng Neua – ข้าวผัดพริกแกงเนื้อ	35
Fried rice with red curry paste and beef tenderloin	
Khao Phad Sapparos – ข้าวผัดสับปะรด 🥜	28
Pineapple fried rice with prawn, chicken, raisins and cashew nuts	
Phad Phak Ruam – ผัดผักรวม	18
Mixed vegetable stir-fry with oyster sauce	
Phad Phak Boong Fai Daeng – ผัดผักบุ้งไฟแดง	17
Wok-fried morning glory with oyster sauce and garlic	

Desserts – ขนมหวาน

Khao Niew Mamuang – ข้าวเหนียวมะม่วง 	14
Sweet pandan sticky rice with ripe mango and coconut cream	
Khanom Cheum Ruam Mit – ขนมเชื่อมรวมมิตร 	14
Mixed taro, sago seed, red bean, jackfruit, basil seed, fresh mango in syrup with coconut milk	
Kluay Buad Chee – กล้วยบัวดี 	14
Poached banana in sweet coconut milk	
Pollamai Ruam – ผลไม้รวม 	14
Freshly sliced tropical fruits	
Tub Tim Krob Narm Krati – ทับทิมกรอบน้ำกะทิ 	14
Red ruby boiled water chestnut mixed with tapioca flour in syrup served with crushed ice and coconut milk	
1 Tim Thai Song Kreung – ไอติมทรงเครื่องต่างๆ  	for 2 persons to share 18
Selection of homemade ice cream served with sweet sticky rice, sweet potato in syrup, red beans, and basil seeds	
1 Tim – ไอติมต่างๆ	per scoop 6
Selection of homemade ice cream	per 2 scoops 11