

TRADITIONAL THAI DISHES

You can choose 3 recipes from below menu, all come with rice We can do special options such as Gluten Free, Vegetarian.



PANANG (Panang curry)

Panang curry is slightly different from the other coconut milk curries in that it has a thicker sauce and has a medium spice to it (Choose from Chicken, Prawn, Beef or Pork)



POH PIA SOD (Thai Fresh Spring Roll)

Thai Fresh Spring Rolls - Healthy fresh vegetables with cooked minced pork & prawn wrapped in rice paper



KANG DANG (Red curry)

Famous red curry paste cooked with meat and vegetables in coconut milk. (Choose from Chicken, Beef or Pork) spicy-Medium



MASAMAN CURRY

Ancient Royal Thai curry with palm sugar, roast peanut, potatoes and onion cooked in coconut milk. (Choose from Chicken, Beef or Pork) Medium-Mild



KANG KEAW WAN (Thai Green Curry)

Nothing can beat a homemade green curry. You can make the sauce as thick and creamy as you like. (Choose from Chicken, Beef or Pork) spicy



THAI FISH CAKE

Thai Fish cake served with sweet chilli sauce.



PAD NUA NUM MUN HOI (Stir-fried beef)

Stir-fried beef with vegetables with oyster sauce.



GANG LUANG (Yellow Curry)

A rich yellow curry made with potatoes, Cherry Tomato, and onions in coconut milk, with a cucumber dipping sauce, great with Chicken.



KEAW TOD (Deep fried wontons)

Deep fried wontons with minced pork and Thai herbs, served with sweet chilli sauce.



TOM YUM GOONG (Hot and spicy soup)

Traditional spicy hot and sour soup with prawn and mushrooms.
Spicy



GOON PAD PONG KARI (Stir-fried Shrimp with Curry Powder)

The subtle flavor of the curry compliments the fresh flavor of the shrimp very well in this quick and easy recipe



GAIPAD MED MAMUANG (Stir-fried chicken with cashew nuts)
Stir-fried chicken with cashew nuts and vegetable



THAI BEEF SALAD (Yam Neua)
This popular Thai beef salad is not just an appetizer but also a delicious dish as part of any meal. Using fairly common ingredients, this Thai recipe is quick and easy. Spicy



GAI PAD KHING (Stir-fried chicken with ginger)
Stir-fried chicken with fresh ginger, black fungus mushrooms



LARB GAI (Spicy Chicken Salad)
This is one of our all-time favourite Thai dishes, and it is a very common dish served throughout Thailand as well as Laos. It's quick to make and often extremely spicy, but the lime juice and mint leaves make for an exotic and splendid combination.



STIR-FRIED RICE
Fried rice can be made with either Shrimp, chicken, cashews or just plain



CLEAR SOUP WITH MINCED PORK

This is one of the few Thai soups that is not spicy. It is good to eat as an accompaniment to spicy salads and curries to counter balance the spiciness. Can change mince for Tofu ,great for Vegetarians



TOM KHA GAI (Chicken in coconut milk soup)

This soup is one of the most well known soups in Thailand . It has a creamy consistency and has a lovely lemony flavour to it. It is not as spicy as the Hot and Sour prawn soup (Tom Yum Goong) but you can add extra chillies if you want.



KAO MUM GAI

Literally "chicken with rice." This is an entire meal in itself. It all begins with the chicken, which is simmered whole. The chicken is removed, the resulting broth not only accompanies the chicken with a salty and spicy sauce, but is used as a cooking liquid for the rice. This is the definition of Thai comfort food.



PAD THAI

(Fried noodle)Pad Thai is an increasingly popular dish that foreigners love to eat when they come to Thailand.

APPETISERS

Tasty small starters to enjoy



THAI FISH CAKES

Thai Fish cake served with sweet chilli sauce.



KEAW TOD (Deep fried wontons)

Deep fried wontons with minced pork and Thai herbs, served with sweet chilli sauce.



LARB GAI (Spicy Chicken Salad)

Spicy Thai chicken salad, with a wonderful variety of flavors and textures using fresh Herbs and vegetables and chicken.



POH PIA SOD (Thai Fresh Spring Roll)

Thai Fresh Spring Rolls - Healthy fresh vegetables with cooked minced pork & prawn wrapped in rice paper



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DESSERTS

Something sweet to enjoy at the end of an enjoyable thai Main dish.



TAPIOCA COCONUT PUDDING

This Asian-style tapioca pudding recipe is SO delicious and very easy to make . In Thailand as well as throughout South East Asia,

tapioca is a common dessert, but it is much different than our Western-style tapioca and SO much more yummiier!



Water Chestnut with coconut pudding

This is one of the more unusual Thai deserts. The crunchy water chestnuts make it a really refreshing desert when combined with the sweet suger syrup plus coconut and ice.



Black Sticky Rice Pudding

Many people think that colour is added to the rice but in fact it is naturally black. This pudding will be appreciated by anybody who likes rice puddings