

Our selection of Thai dishes

STARTERS:

Bpo Bpia Thoot – Spring rolls (vegetarian)
Gkung Tschup Bpääng Thoot – Deep fried prawns in batter
Phak Tschup Bpääng Thoot – Deep fried mixed vegetables in batter
Gkiau Thoot Sai Muu – Fried ravioli with pork
Dim Sam – Steamed ravioli with shrimp or pork
Thoot Man Bplaa – Fried fish cakes
Thoot Man Khao phot – Fried corn cakes
Thoot Man Gkung – Fried shrimp cakes
Gkai Sa-Dtee – Satay skewers with chicken and peanut sauce

MAIN DISHES:

Curries: (curries can be done either with chicken, duck, pork, beef or shrimp)
Gkääng Phanääng – Phanaeng curry with meat
Gkääng Phanääng Fakthoong – Phanaeng curry with pumpkin (with or without meat)
Gkääng Dääng – Red curry with meat
Gkääng Dääng Noomaai – Red curry with bamboo shoots
Gkääng Khiau Waan – Green curry with eggplant
Gkääng Massaman – Massaman Curry with beef and potatoes

“Soups”:

Dtom Khaa Gkai – Coconut milk soup with galangal and chicken
Dtom Yam Gkung – Spicy and sour soup with prawns, mushrooms and lemongrass
Dtom Dschüüt Wun-Sen – Mild soup with vegetables, noodles, tofu, minced pork

Fried Foods:

Gkai Phat Met Ma-Muang – Fried chicken with cashew nuts
Phat Phak Ruam Mit – Mixed fried vegetables
Gkung Phat Noomaai Farang – Fried prawns with asparagus

Phat Phak Bung Fai Dääng – Pan-fried water spinach
Phat Gkrathiam Phrikthai – Shrimps or pork fried with garlic and pepper
Phat Gkaphrau – Pork, chicken or shrimp stir-fried with thai basil
Phat Bpriau Waan – Pork, chicken or shrimp with vegetables in sweet and sour sauce
Phat Phrik Gkääng Noomaai – Fried chicken with curry and bamboo shoots
Gkai Phat Khing – Fried chicken with ginger
Khai Dschiau Muu Sap – Omelette with minced pork

Fish:

Bplaa Nüing Manau – Steamed whole fish with lemon and chillies
Bplaa Phat Khüntschaai – Fried fish with chinese celery
Bplaa Thoot Grathiam Phrikthai – Whole fried fish with garlic and pepper

Noodles:

Phat Thai – Thai-style fried noodles (with shrimps)
Phat Si-iu – Fried noodles in soy sauce with pork, chicken or shrimps

“Salads”:

Laap Muu – Spicy salad with pork and fresh herbs
Laap Gkai – Spicy salad with chicken and fresh herbs
Muu Manau – Spicy and sour salad of pork on cabbage leaves
Yam Wun Sen – Spicy glass noodle salad (with pork)
Som Dtam Thai – Spicy salad made from green papaya, tomatoes and peanuts

DESSERTS:

Gkluai Buat Chee – Bananas in coconut milk
Gkluai Thoot – Deep fried bananas in batter
Khaau Niau Ma-Muang – Sticky rice with mangos
Khanom Dook Dschook – Lotus flower cookies with sesame seeds