




## Starters

1. **Poh Pia Tod** 6,75  
Thai springrolls with chicken – 3 pieces
2. **Kradoek Moe Op Naam Peung** 7,75  
Spare ribs in honey-orange sauce with Thai herbs
3. **Tod Man Plaa** 7,50  
Thai fishcakes – 3 pieces
4. **Mix Starters** 9,25  
Springroll, chickensate, fishcake, marinated chicken in pandanleaf
5. **Sate Kai** 7,75  
Marinated chickensaté – 3 pieces
6. **Koeng Hom Paa** 8,25  
Prawn wrapped in springrollpastry – 5 pieces
- 6A. **Kai Haw Bai Teuy** 7,50  
Marinated chicken in pandanleaves – 4 pieces

## Soup




7. **Tom Jued Moe Sab** 6,75  
Fragrant clear soup with meat balls, garlic, koriander, glassnoodles, vegetables, silkentofu and white pepper
10. **Tom Yam Koeng**  8,25  
Spicy soup with prawns, mushrooms, lemongrass, galanga, lime and koriander
11. **Tom Kha Kai**  7,25  
Soup with chicken, mushrooms, coconut milk, lemongrass, galanga, lime and koriander

## Specials

- 37B. **Koeng Pad Naam Makhaam** 19,95  
Stir-fried prawns in tamarindsauce
- 41B. **Pad Pak Moe Krob**  15,50  
Stir-fried Thai green vegetables with porkbelly

45. **Yam Woensen**  **14,25**  
Salad with minced pork and shrimps, glassnoodles, onion, tomato, cucumber, koriander in spicy sweet and sour sauce
- 45A. **Yam Ma Muang**  **14,25**  
Salad with mango, carrot and shrimps
- 45B. **Som Tam**  **12,75**  
Fresh salad with papaya, carrot, peanuts and a spicy sweet and sour dressing
54. **Laap Kai**  **13,25**  
Minced chicken with mint, onion, spring onion, dried chili pepper in a spicy sauce
- 56A. **Naam Tok Moe**  **15,50**  
Grilled porkneck, sliced with a spicy sauce from dried chili pepper, Thai parsley and lime

## Curry

18. **Keng Kiouw Waan Kai**  **17,00**  
Green curry with chicken in coconut milk, Thai eggplants, limeleaves, Thai basil and red chilli
- 18B. **Masaman Kai** **17,00**  
Mild curry with chicken in coconut milk with potato, onion, peanuts and red chili
22. **Paneng Nua**  **19,00**  
Red curry with organic beef, bamboo, yard-long beans, limeleaves and peanuts
- 27A. **Chuu Chee Plaa** **19,50**  
Red curry with fillet of fish, coconut milk, yard-long beans and limeleaves
35. **Keng Ped Koeng**  **19,95**  
Red curry with prawns in coconut milk, bamboo, yard-long beans and Thai basil
- 37C. **Keng Kari Koeng** **19,95**  
Yellow curry with prawns in coconut milk, tomato, potato and red chili






## Stir fry

13. **Kai Pad Med Ma Muang** 17,00  
Stir-fried chicken with onion, broccoli, cauliflower, cashewnuts in oystersauce
- 20B. **Nua Mango Naam Prik Pao**  19,25  
Stir-fried organic beef with basil, mango, in a Thai chilisauce
21. **Nua Pad Naam Man Hoi** 19,00  
Stir-fried organic beef with green asparagus, broccoli, cauliflower, garlic, mushrooms in oystersauce
24. **Moe Pad Priouw Waan** 17,25  
Stir-fried pork, tomato, cucumber, onion, pineapple, babycorn, in sweet and sour sauce
- 24A. **Moe Pad Ped Satho**  19,00  
Stir-fried pork in a red currysauce with satho beans, yard-long beans and Thais basil
- 26B. **Moe Sab Pad Krapao**  17,25  
Stir-fried minced pork with Thai basil, garlic, yard-long beans, red chilies in oystersauce
27. **Plaa Saam Rod**  19,95  
Baked salmon with spicy sweet and sour sauce with tamarind, lime, limeleaves and onion
- 31A. **Plaamuk Pad Ki Mao**  19,50  
Stir-fried squid, flamed with Thai whisky, yard-long beans, spring onions, red chilies, limeleaves and Thai basil

## Sides

40. **Kao Pad** 5,25  
Fried rice with egg, tomato, onion and vegetables
41. **Pad Thai** 6,25  
Fried noodles with egg, leeks, bean sprouts, carrot and cabbage
- 41A. **Pad Pak Naam Man Hoi** 9,25  
Stir fried mixed vegetables in oystersauce
- 51A. **Kai Tjiaw** 8,25  
Thai omelet with onion, spring onion and cha-om (Thai herb)

## Vegetarian

46. **Poh Pia Jee** 6,00  
Vegetarian spring rolls – 3 pieces
- 48A. **Tom Kha Hed**  6,75  
Soup with mushrooms, coconut milk, lemongrass, galanga, lime and koriander
- 48B. **Tom Jued Tahoe** 6,75  
fragrant clear soup with garlic, koriander, woensen (glassnoodles), vegetables, silkentofu and white pepper
- 13A. **Pad Med Ma Muang** 14,75  
Stir-fried mixed vegetables, mushrooms, with cashewnuts in mushroom sauce
50. **Keng Kiouw Waan Tahoe**  14,75  
Green curry with bean curd in coconut milk with Thai eggplant, limeleaves, basil and red chili
52. **Keng Ped Tahoe**  14,75  
Red curry with coconut milk, bean curd, bamboo, yard long beans , limeleaves
- 52B. **Tahoe Mango Naam Prik Pao**  15,50  
Stir-fried bean curd with basil, mango, in a Thai chilisauce
60. **Yam Woensen Jee**  13,75  
Salad with mushrooms, glassnoodles, onion, cucumber, spring onion, koriander in spicy sweet and sour sauce

## Desserts

- Kao Niaow Ma Muang** 6,75  
Sticky rice with sweet coconut milk and mango
- Tartelette Lychee** 7,50  
Lychee-chocolate pie with mango ice cream
- Kluay Tod** 6,00  
Fried crispy pieces of banana with coconut ice cream
- Dame Blanche** 5,75  
Vanilla ice cream with chocolate sauce and whipped cream

## **4-course menu**

(from 2 persons)

### **(4) Mix Starters**

Springroll, chickensate, fishcake, marinated chicken in pandanleaf

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### **(10) Tom Yam Koeng**

Spicy soup with prawns, mushrooms, lemongrass, galanga,  
lime and koriander

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### **(18) Keng Kiouw Waan Kai**

Green curry with chicken in coconut milk with Thai eggplant,  
limeleaves, basil and red chili

### **(21) Nua Pad Naam Man Hoi**

Stir-fried organic beef with green asparagus, broccoli,  
cauliflower, garlic, mushrooms in oystersauce

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**Fried crispy pieces of banana with coconut ice cream**

**35,00 p.p.**

## Vegetarian 3-course menu (from 2 persons)

**(46) Poh Pia Jee**  
Vegetarian springrolls

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**(50) Keng Kiouw Waan Tahoe**   
Green curry with bean curd in coconut milk with Thai eggplant,  
limeleaves, basil and red chili

**(13A) Pad Med Ma Muang**  
Stir-fried mixed vegetables, mushrooms, with cashewnuts  
in mushroom sauce

**(51A) Kai Tjiaw**  
Thai omelet with onion, spring onion and cha-om (Thai herb)

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**Fried crispy pieces of banana with coconut ice cream**

**26,50 p.p.**