

Lunch menu

::: Lunch menu 70: - (Ink. Sallad buffet, coffee and cookies)

::: All the dishes can be cooked in vegetarian versions).

::: Take Away (Lunch) 65: - ::: Take Away (Dinner) 80: -



Nr.1 Deep fried spring rolls

(minced meat, glass noodles, carrot, cabbage)



Nr.2 Goong Thot

Deep fried prawns



Nr.6 Gai Sateh

Chicken skewers with peanut sauce



Nr.8 Tom Kha Gai

Chicken fillet in coconut milk, chili paste, lemongrass, onion, lemon leaves, coriander and galangan root



Nr.11 Kaeng Phed

Red curry with bamboo shoots, lemon leaves, sweet Thai basil, coconut milk, onions, garlic
(Option: Chicken, Beef, Pork)



Nr.12 Kang Kheaw Whan

Green curry, coconut milk, lemon leaves, Thai basil, galangan root, onions and vegetables
(Option: Chicken, Beef, Pork)



Nr.13 Kaeng Panaeng

Panaeng curry, coconut milk, lemon leaves, galangan root, onion, asparagus and baby corn
(Option: Chicken, Beef, Pork)



Nr.14 Phad Preaw Whan

Pineapple, cucumber, baby corn and tomato in sweet and sour sauce



Nr.15 Phad Nam Man Hoy

Broccoli, peppers and sweet peas in oyster sauce



Nr.16 Phad With Mamuang Himmaphann
Cashew nuts, broccoli, peppers and sugar peas in oyster sauce



Nr.17 Phad Krapao
Thai basil, chillies, courgettes and peppers in oyster sauce



Nr.18 Khao Phad
Fried rice with sweet peas, peppers, onions, garlic, egg and broccoli



Nr.20 Phad Thai fried noodles with eggs, peanuts, sweet peas, carrots and broccoli



Salad buffet



Coffee and Cookies
