

Starters

Kai Tod Fried chicken dips, nuggets style	9,00
Kanom Jeep Dim Sums with pork & prawn	10.20
Saté Kai Grilled chicken with peanut sauce	10.50
Saté Ruam Mix grilled sates peanut sauce	10.20
Pok Piek Spring rolls (veggie or meat)	10.80
Pik Kai Tod kippenvleugeltjes/ Petites ailes de poulet / chicken wings	8.80
Korng Wang Ruam warm starters (12 pieces)	15.50

Soups

 Choose your spiciness 🌶️

	entrée	plat
Tom Kha Kai chicken with lemongrass, galanga and cocosnut milk	10.00	14.00
Thai vegetarian coconuts soup with seasonal vegetables	10.00	14.00
Tom Yam Kai Spicy chicken soup with galangal and mushrooms	10.00	13.00
Tom Kha Kung Prawns with galanga, lemongrass and coconut milk	12.50	14.50
Kiew Nam Raviolis soup	11.00	15.00

Street Soups

 rice vermicelli noodles soup & veggies

Koutiew Piset Kung Noodles soup with prawns	16.00
Koutiew Piset Kai Noodles soup with chicken	14.00
Koutiew Nua Noodles soup with beef	15.00

Salads

 served with papaya & seasonal green salads Choose your Spiciness 🌶️

Yum Nua Beef salad with Thai herbs	13.50
Laab Kai Chicken salad with thai herbs	12.50
Yam Plamuk Squid salad in Thai way	12.50
Yam Woonsen Vermicelli salad with chicken and prawns	16.00

Sawadee - Specials

◇ Grilled prawns with Thai herbs (Thai basil), served with rice	20.00
◇ Spicy Thai Papaya salad with green beans, tomatoes and peanuts	14.00
◇ Chicken with cashew nuts and vegetables, served with rice	15.00

Curry Discovery

 35€ served with rice . A mix of veggies, meat and prawns (* ideal to share 2 pers)

An assortment of our curries, a good way to appreciate all the differences.

Thai Curry

VEGGIE 14€

BEEF 16€

CHICKEN 15€

PORK 15€

SCAMPI 18€

DUCK 18€

Kang Karee Yellow Curry A rich curry with coconut cream, gold curry, contain turmeric and yellow mustard seeds

Red Curry Its known as "spicy curry" in central Thailand, from red chilies, crushed garlic, shallots, lemongrass.

Kio Wan Green Curry 🍲 Its considered the hottest, its also sweet, coconut milk and lime juice, from eggplant and green chilies.

Masaman Curry A favorite dish from the south, its origins are from India, it has coriander, cumin, nutmeg and cinnamon.

Thai Wok served with vegetables and jasmin rice

VEGGIE 14€

BEEF 16€

CHICKEN 15€

PORK 15€

SCAMPI 18€

DUCK 18€

1. Thai basilicum

2. Ginger

3. Sesame

4. Garlic

5. Pineapple

6. Sweet & Sour sauce

Pad Thai Rice Noodles dish

VEGGIE 14€

BEEF 16€

CHICKEN 15€

PORK 15€

SCAMPI 18€

DUCK 18€

Pad Thai most recognized Thai food abroad, from the 1932 revolution that ended in monarchy till these days. A public contest was organized by Prime Minister in the late 1930s to find a new national noodle dish, the winning plate: rice noodles, beansprouts, peanuts and egg = Pad Thai the one we love today

* rice noodles, bean sprouts, peanuts, pipe onions and egg

Kao Pad Stir-fried rice dish

VEGGIE 14€

BEEF 16€

CHICKEN 15€

PORK 15€

SCAMPI 18€

DUCK 18€

Kao Pad literally means "stir-fried rice". It contains garlic, egg, salty fish sauce, soy sauce and/or oyster sauce - and spring onion. To its best add meat or seafood, chillis and lime juice to balance the flavors.

*garlic, egg, salty fish sauce, soy sauce and/or oyster sauce - and spring onion

Extras:

Kao Pad: Fried rice 7.00

Kanom Jeen Boiled noodles 7.00

Pad Pak Fried vegetables 7.50