

Starters

กุ้งกระเบื้อง

Goong Grabueng – Shrimp Tiles

shrimps, ginger, garlic, coriander

creveți, ghimbir, usturoi, coriandru

35 Ron / cca. 150 gr

ทอดมันข้าวโพด

Thod Mun Kao Phod – Typical Corn Cake

sweet corn, flour, kaffir lime, red curry paste, egg, peanuts

porumb, făină, kaffir lime, pastă de curry roșu, ou, arahide

35 Ron / cca. 200 gr

ปอเปี๊ยะคณนาย (vegetarian)

Por Pia Kunnai – Authentic Vegetarian Spring Rolls

cabbage, leek, onions, carrots

varză, praz, ceapă, morcov

28 Ron / cca. 200 gr

ปอเปี๊ยะปลาเยวราช

Por Pia Pla Yaowaraj – Fish Spring Rolls

fish, shitake mushroom, spring onions, soya sauce, pepper

pește, ciuperci shitake, ceapă verde, sos de soia, piper

35 Ron / cca. 120 gr

ทอดมันกุ้งหลังวัง

Thod Mun Goong Lang Wang – Royal Shrimp Cakes

shrimps, fish, pork, chicken, curry paste, egg

creveți, pește, porc, pui, pastă de curry, ou

35 Ron / cca. 300 gr

ก๋วยเตี๋ยวลุยสวนผัก (vegetarian)

Guay Teaw Lui Suan Phak – Garden Wrap

rice noodle, lettuce, spring onions, cucumbers, carrots, basils, mint, garlic, sesame

tăiței de orez, salată verde, ceapă verde, castraveți, morcov, busuioc, mentă, usturoi, susan

32 Ron / cca. 200 gr

สะเต๊ะไก่

Satay Gai – Typical Chicken Satay

Turmeric chicken satay with curry sauce and cucumbers sauce

satay de pui cu turmeric, sos curry și sos de castraveți

35 Ron / cca. 200 gr

ปิ้งอั่วเจียงฮาย

Ping Aua Jiang Haai – Northern Grilled Curry Sausage

pork, red curry, lemongrass, galangal, onion, turmeric, pickle ginger, cucumber

porc, pasta de curry roșu, lemongrass, galangal, ceapă, turmeric, ghimbir murat, castraveti

35 Ron / cca. 200 gr

ปีกไก่ทอดนำปลา

Peek Gai Thod Nam Pla – Chicken Wings with Thai Herbs

chicken wings, fish sauce, lemongrass, kaffir lime

aripioare de pui, sos de pește, lemongrass, kaffir lime

35 Ron / cca 200gr

Salads *

ยำเส้นแกงร้อนสุราษฎร์ธานี

Yam Sen Gang Ron Suratthanee – Glass Noodle Salad with Seafood
*prawns, squid, pork, cashew nuts, glassnoodles, chilli, peanuts, cucumbers,
red onions, cherry tomatoes, lemon, fish sauce*
creveți, calamar, porc, nuci caju, tăiței de fasole, ardei iute, arahide, castraveți,
ceapă roșie, roșii cherry, lămâie, sos de pește

42 Ron / cca. 300 gr

ลาบไก่เมืองยโส

Larb Gai Mueng Yaso – Yasothorn Spicy&Sour Chicken Salad
chicken, spring onions, shallots, coriander, sticky rice, chilli, lemon juice, fish sauce
pui, ceapă verde, eșalotă, coriandru, orez thailandez, ardei iute, suc de lămâie, sos de pește

35 Ron / cca. 250 gr

พล่าเนื้อเมืองกรุง

Plaa Nua Mueng Krung – Bangkok Spicy Grilled Beef Salad
sirloin, lemongrass, kaffir lime, tomatoes, cucumbers, chilli, fish sauce
mușchi de vită, lemongrass, kaffir lime, roșii, castraveți, ardei iute, sos de pește

42 Ron / cca. 250 gr

ยำปลาทอดเจ้าพระยา

Yam Pla Thod Chaopraya – Aromatic Fish Salad
*cod fish, apple, onions, lemongrass, sweet chilli paste, penuts,
cashew nuts, cherry tomatoes, fish sauce*
pește cod, mere, ceapă, lemongrass, pastă de ardei dulce, arahide,
nuci caju, roșii cherry, sos de pește

40 Ron / cca. 350 gr

พล่าหมึกกรอบ

Pla Mueg Grob – Spicy Crispy Squid Salad
squid, chilli, peanuts, spring onion, lemongrass, cashew nuts, lemon, fish sauce
calamar, ardei iute, arahide, ceapă verde, lemongrass, nuci caju, lămâie, sos de pește

65 Ron / cca. 300 gr

*Additional steamed Jasmine Rice or steamed Sticky Rice available on the house upon request

* Orezul Jasmine sau Orezul Thailandez sunt servite la cerere din partea casei

Soups *

ต้มยำกุ้งคุณชาย

Tom Yam Goong Khun Chai – Traditional Tom Yam Soup with Prawn
prawns, galangal, lemongrass, kaffir lime leaves, mushrooms, chilli,
coriander, lemon juice, fish sauce
creveți, galangal, lemongrass, frunze de kaffir lime, ciuperci,
ardei iute, coriandru, suc de lămâie, sos de pește
30 Ron / cca. 300 gr

ต้มข่าไก่คุณหญิง

Tom Kha Gai Khun Ying – Chicken in Galangal and Coconut Milk Soup
chicken, galangal, lemongrass, kaffir lime leaves, mushrooms,
coconut milk, chilli oil, lemon juice, coriander, red onion, fish sauce
pui, galangal, lemongrass, frunze de kaffir lime, ciuperci,
lapte de cocos, ulei picant, suc de lămâie, coriandru, ceapă roșie, sos de pește
30 Ron / cca. 300 gr

ต้มแซ่บคุณท่าน

Tom Saab Khun Than – Spicy&Sour Beef Soup
sirloin, lemongrass, kaffir lime leaves, mushrooms, chilli, coriander,
red onion, sticky rice, fish sauce
mușchi de vită, lemongrass, frunze de kaffir lime,
ciuperci, ardei iute, coriandru, ceapa rosie, orez thailandez, sos de pește
30 Ron / cca. 300 gr

ต้มข่ากุ้งใหญ่มากกกกก

Tom Kha Goong Yai – Tiger Prawn in Coconut Milk soup
tiger prawn, coconut milk, fresh young coconut, galangal, kaffir lime, mushroom, coriander,
lemongrass, lemon juice, spring onion, fish sauce
creveti black tiger, lapte de cocos, nucă de cocos, galangal, kaffir lime, ciuperci, coriandru,
lemongrass, suc de lămâie, ceapă verde, sos de pește
60 Ron / cca. 300 gr

* Additional steamed Jasmine Rice or steamed Sticky Rice available on the house upon request

* Orezul Jasmine sau Orezul Thailandez sunt servite la cerere din partea casei

Curries *

แกงเขียวหวานไก่ย่าง หรือ เนื้อ

Gaeng Khaew Waan Gai Yang rue Nue

– Green Curry with Grilled Chicken or Beef

chicken hips or sirloin, turmeric, pepper, green chili, aubergines, coconut milk, basil
pulpe de pui/muşchi de vită, turmeric, piper, ardei iute verde, vinete, lapte de cocos, busuioc

45 Ron / cca. 400 gr

แกงคั่วหมูสับปรอด

Gaeng Kua Moo Supparod – Red Curry With Pork

pork, pineapple, kaffir lime, curry paste, chilli, coconut milk, basils
porc, ananas, kaffir lime, pastă de curry, ardei iute, lapte de cocos, busuioc

45 ron / 400 gr

แกงเผ็ดเป็ดย่าง

Gaeng Phed Ped Yang - Roasted Duck in Red Curry

duck, cherry tomatoes, pineapple, grapes, garlic, chilli, coconut milk, basils
rață, roșii cherry, ananas, struguri, usturoi, ardei iute, lapte de cocos, busuioc

45 Ron / cca. 400 gr

ทะเลแกงแดง

Talay Gang Daeng - Creamy Siamese Red Curry with Seafood

prawns, squid, fish, mussels, red curry, coconut milk, kaffir lime leave, peanuts
creveți, calamar, pește, midii, red curry, lapte de cocos, frunze de kaffir lime, arahide

45 Ron / cca. 400 gr

แกงมัสมั่นเนื้อ

Gaeng Massaman Nue - Typical Massaman Curry with Beef

sirloin, potatoes, cherry tomatoes, onions, massaman curry, cardamon,
peanut, pineapple, cinnamon, shallots
muşchi de vită, cartofi, roșii cherry, ceapă, massaman curry, cardamon, arahide, ananas, scortisoara

45 Ron / cca. 400 gr

* Additional steamed Jasmine Rice or steamed Sticky Rice available on the house upon request

- Orezul Jasmine sau Orezul Thailandez sunt servite la cerere din partea casei

Stir Fries *

กุ้ง หรือ เนื้อ กระเทียมพริกไทย

Goong rue Nue Grathium Prikthai – Garlic&Pepper Crispy Prawn or Beef
tiger prawns or sirloin, garlics, pepper, oyster sauce, soya sauce, lemon, coriander
creveți/mușchi de vită, usturoi, piper, sos de stridii, sos de soia, lămâie, coriandru

65 Ron / cca. 300 gr

ผัดกระเพาไก่ หรือ หมู

Phad Grapao Gai – Stir Fried Spicy Chicken or Pork with Basils
chicken or pork, garlic, onions, chilli, oyster sauce, basil
pui/porc, usturoi, ceapă, ardei iute, sos de stridii, busuioc

40 Ron / cca. 300 gr

เนื้อ หรือ เป็ด ผัดน้ำมันหอย

Neu rue Ped Phad Nam Man Hoy - Stir fried Beef or Duck in Oyster Sauce
sirloin or duck, onions, mushrooms, spring onions, oyster sauce, garlic
mușchi de vită/piept de rață, ceapă, ciuperci, ceapă verde, sos de stridii, usturoi

45 Ron / cca. 300 gr

ระกา ณ หิมพานต์

Raga Na Himmaphan– Stir Fried Chicken with Cashew Nuts
chicken, capsicums, onions, spring onions, cashew nuts, ginger, oyster sauce, sesame oil,
wochestere sauce, chilli, garlic

pui, ardei gras, ceapă, ceapă verde, nuci caju, ghimbir,
sos de stridii, ulei de susan, sos worchester, ardei iute, usturoi

45 Ron / cca. 300 gr

ทะเลผัดพริกเผา

Thalay Phad Prik Pao – Stir Fried Seafood in Sweet Chilli Paste
prawns, squid, mussels, basil, green chilli, garlic, onions, spring onions, ginger, sweet chilli paste,
bamboo , green long beans

creveți, calamar, midii, busuioc, ardei iute verde, usturoi, ceapă, ceapă verde, ghimbir,
pastă de ardei dulce, bambus, fasole verde

60 Ron / cca. 300 gr

ผัดผักรวมมิตร (vegetarian)

Phad Phak Ruam Mitr – Vegetables Stir Fried
chinese cabbages, cauliflowers, mushrooms, bamboo , cherry tomatoes,
oyster sauce, garlic, tofu, ginger

varză chinezească, conopidă, ciuperci, bambus, roșii cherry, sos de stridii, usturoi, tofu, ghimbir

40 Ron / cca. 300 gr

ผัดเผ็ดปลา

Phad Phed Pla – Stir Fried Curry with Fish
cod fish, red curry, coconut milk, basils, bamboo, onion, long bean, kaffir lime
pește cod, pastă de curry roșu, lapte de cocos, busuioc, bambus, ceapă, fasole verde, kaffir

50 Ron / cca. 400 gr

- * Additional steamed Jasmine Rice or steamed Sticky Rice available upon request
- Orezul Jasmine sau Orezul Thailandez sunt servite la cerere din partea casei

Rices

ข้าวผัดไก่ หรือ หมู

Kao Phad – Thai Fried Rice with Chicken or Pork

chicken or pork, eggs, jasmine rice, spring onions, onions, carrots, coriander, garlic
pui/porc, ouă, orez jasmine, ceapă verde, ceapă, morcov, coriandru, usturoi

38 Ron / cca. 300 gr

ข้าวผัดกุ้ง หรือ เนื้อ

Kao Phad – Thai Fried Rice with Prawn or Beef

prawns or sirloin, eggs, jasmine rice, spring onions, onions, carrots, coriander, garlic
mușchi de vită/creveți, ouă, orez jasmine, ceapă verde, ceapă, morcov, coriandru, usturoi

40 Ron / cca. 300 gr

ข้าวอบสับปะรด

Kao Ob Sapparod – Baked Rice with Pineapple

chicken, prawns, ham, pineapple, jasmine rice, onions, turmeric, butter, cashew nuts
pui, creveți, șuncă, ananas, orez jasmine, ceapă, turmeric, unt, nuci caju

45 Ron / cca. 400 gr

ข้าวผัดผักรวมชาวสยาม (Vegetarian)

Kao Phad Phak Ruam Siam – Fried Rice with Siamese Vegetables

jasmine rice, tofu, carrots, onions, shitake mushrooms,
spring onions, broccoli, coriander, garlic
orez jasmine, tofu, morcov, ceapă, ciuperci shitake,
ceapă verde, broccoli, fasole verde, coriandru, usturoi

38 Ron / cca. 300 gr

Noodles

ก๋วยเตี๋ยวผัดซีเมานี้อ หรือ เป็ด

Guay Taew Phad Keemao – Stir Fried Spicy Noodles with Beef or Duck

sirloin or duck, rice noodles, green beans, chilli, pepper, bamboo shoots, onions, eggs, spring onion
muşchi de vită/piept de raţă, tăiței de orez, fasole verde, ardei iute, piper,
muguri de bambus, ceapă, ouă, ceapă verde, usturoi

45 Ron / cca. 350 gr

ผัดไทยกุ้งสดห่อไข่

Phad Thai Goong Sod Hor Khai – Typical Thai Fried Noodles

prawns, eggs, rice noodles, leek, shallots, peanuts, spring onion, sugar
creveți, ouă, tăiței de orez, praz, ceapă eșalotă, arahide, ceapă verde, zahar

45 Ron / cca. 350 gr

สุกี้ยากี้โบราณ

Sukiyaki Boran – Stir Fried Typical Glassnoodle

chicken, glassnoodle, tofu curd, garlic, sesame, coriander, chinese cabbage,
spring onion, celery, eggs

pui, tăiței de fasole, sos de tofu, susan, coriandru, varză chinezească, ceapă verde, țelină, ouă

40 Ron / cca. 350 gr

ก๋วยเตี๋ยวต้มยำหมูสับและกุ้ง

Guay Taew Tom Yam Moosub Lae Goong – Tomyam Noodle Soup

rice noodles, pork, prawns, squid, lemongrass, galangal, kaffir lime, spring onions,
coriander, garlic, peanuts

tăiței de orez, porc, creveți, calamar, lemongrass, galangal, kaffir lime, ceapă verde,
coriandru, usturoi, arahide

45 Ron / cca. 400 gr

หมี่ข้าว (vegetarian)

Mee Sua – Stir Fried Egg Noodle with Vegetables

egg noodles, spring onions, onions, eggs, chinese cabbage, garlic
tăiței de oua, ceapă verde, ceapă, ouă, varză chinezească, usturoi

38 Ron / cca. 300 gr

ก๋วยเตี๋ยวผัดซีอิ้วหมูหม

Guay Teaw Phad See Ew – Wok Fried Noodle with Marinated Pork

rice noodles, pork, oyster sauce, chinese cabbage, eggs, pepper, garlic
tăiței de orez, porc, sos de stridii, varză chinezească, ouă, piper, usturoi

38 Ron / cca. 300 gr

Signature dishes*

ปูนิ่มผัดพริกไทยดำ

Poonim Phad Prikthaidam - Softshell Crab with Black Pepper
crab, black pepper, capsicum, onion, garlic, oyster sauce, soya sauce
crab, piper negru, ardei gras, ceapa, usturoi, sos de stridii, sos de soia

120 ron / cca. 400 gr

จู้จี้กุ้งใหญ่

Choo Chee Goong Yai - Creamy Stir Fried Red Curry with King Prawn
king prawns, red curry paste, coconut milk, chilli, kaffir lime, tamarind, garlic
creveți, pastă curry roșu, lapte de cocos, ardei iute, kaffir lime, tamarind, usturoi

130 Ron / cca. 400 gr

หมกปลา

Mhok Pla – Typical Thai Grilled Fish with Herbs
dorada, basil, spring onions, coriander, garlic, kaffir lime, lemongrass, chilli
dorada, busuioc, ceapă verde, coriandru, usturoi, kaffir lime, lemongrass, ardei iute

70 Ron / cca. 400 gr

กุ้งอบวุ้นเส้น

Goong Ob Woonsen – Baked Marinated Prawn with Glassnoodle
king prawns, glassnoodles, ginger, celery, coriander, pepper, garlic, oyster sauce
creveți, taitei de fasole, ghimbir, țelină, coriandru, piper, usturoi, sos de stridii

80 Ron / cca. 350 gr

แกงเขียวหวานกุ้งใหญ่มะพร้าวอ่อน

Kheaw Waan Goong Yai – Green Curry with Young Coconut and King Prawn
king prawns, coconut milk, young coconut, chilli, green curry paste, basil
creveți, lapte de cocos, nucă de cocos, ardei iute, pastă de curry verde, busuioc

100 Ron / cca. 400 gr

ปลาผัดคื่นฉ่าย

Pla phad Kuen Chay – Stir Fried Fish with Celery
fish, apio, onion, spring onion, garlic, green chilli, ginger, sesame oil
pește, apio, ceapă, ceapă verde, usturoi, ardei iute verde, ghimbir, ulei de susan

50 Ron / cca. 400 gr

ผัดเปรี้ยวหวาน

Phad Prew Hwaan – Sweet and Sour Fish or Chicken
fish or chicken, cucumbers, celery, pineapple, onion, cherry tomato, lemon, sugar, garlic
pește / pui, castraveți, țelină, ananas, ceapă, roșii cherry, lămâie, zahăr, usturoi

45 Ron / cca. 400 gr

* Additional steamed Jasmine Rice or steamed Sticky Rice available upon request

* Orezul Jasmine sau Orezul Thailandez sunt servite la cerere din partea casei

Dessert

กล้วยทอดที่เจ

Gluay Thod TJ – Deep Fried Banana by Chef TJ

banana, sesame, flour, chocolate sauce, eggs

banane, susan, făină, sirop de ciocolată, ouă

35 Ron / cca. 130 gr

ขนมบ้าบิ่น

Kanom Bah Bin – Typical Thai Coconut Cake

coconut, rice flour, sugar, eggs

nucă de cocos, făină de orez, zahăr, ouă

35 Ron / cca. 130 gr.

ขนมกล้วย

Kanom Gluay – Banana Cake

banana, coconut milk, passion fruit syrup

banane, lapte de cocos, sirop de fructul pasiunii

35 Ron / cca. 130 gr

ขนมหม้อแกง

Kanom Morgaeng – Yellow Bean Custard

yellow beans, coconut milk, sugar, eggs

fasole galbenă, lapte de cocos, zahăr, ouă

35 Ron / cca. 130 gr

ไอศกรีมมะม่วงข้าวเหนียวมูล

I-Tim Mamuang Khao Neaw Moon – Stick Rice with Mango Ice Cream

sticky rice, coconut milk, sugar, mango, yellow beans

orez thailandez, lapte de cocos, zahăr, mango, fasole galbenă

40 ron / cca. 230 gr