

THAI HOUSE TEA FREE EVERYDAY

Drinking a tea brewed from freshly gathered herbs is an easy to get nature's healing force into your body - something we all need. Fresh plants help strengthen the immune system and detoxify.

THAI HOUSE TEA (Blue tea) is hot tea mix from Thai herbs in our garden:



Butterfly pea (Blue flower):

- Help to fight free radicals in the body,
- Effect in thrombosis
- Reduce the risk of heart disease and stroke
- Reduce the risk of cancer with anti oxidants



Pandan

- Nourish the heart to moisturize and reduce the heart rate
- Help balance the body
- Help relieve body fatigue



Lemongrass:

- Help to sweat
- Cure and relieve cough
- Treatment of fever (fresh leaves)
- Help to relieve headache



Laurel clock Vine or Blue trumpet vine:

- Anti-inflammatory
- Reduces blood Sugar Levels Diabetes control and pressure
- Help to relieve allergic symptoms
- Alcohol Poisoning toxic from excessive drinking



CHEF RECOMMENDS



MONDAY

Spaghetties Pad Kee Moe :

Stir fried spaghetties with Thai spicy sauce and hot basil leaves

Chicken or beef

43

shrimp

50



TUESDAY

Koaw Mun Gal :

Stream Oil Rice served with steam chicken, clear soup and chili bean sauce

38GH



THURSDAY

Gung Tod Krateam : sautéed Shrimp with garlic and white pepper sauce

50

FRIDAY-SUNDAY (family party)



Grill Tilapia:

50 GH



Pla Tod Nam Pla:

50-80 GH



Hot P

Family Set

300

Grill Tilapia: Grill Tilapia served with Thai chili sauce, noodle and fresh vegetable

Pla Tod Nam Pla: Fried whole fish served with green mango salad

Special Dish



Hor Mok: Thai steamed curry with coconut milk, fresh vegetable and sweet basil

Fish 45GH

Shrimp 50GH



Grill pork:

Selected Pork neck grilled and served with Thai spicy sauce

65



Mango or Green Apple Salad

Shredded Green Mango or Apple in chili dressing mixed with peanuts and slice onion

Green Mango 25 GH

Green Apple 30GH

Dried Fish

Shrimp



Guay Tiaw Lui Suan : Rice paper wrapped with fresh vegetable and choice of meat served with Thai spicy lime sauce

Chicken 45

Seafood 50



APPETIZER



A1 Fish cake: Fried fish cake served with sweet plum sauce

5PCS. 30



A2 Prawn: Fried prawn cake served with sweet plum sauce

5PCS./ 38



A3 Thai Spring roll: Crispy rolls with glass noodle, veggies and mushroom served with sweet plum sauce.

5PCS. 25



A4 Fried Tofu: Crispy fried tofu served with sweet plum sauce and groundnut.

25



A5 Gai Satay: Chicken skewers served with peanut sauce

5PCS./ 30



A6 Chicken wings: Fried Chicken wings served with hot chili sauce

5PCS./ 30



A7 Fresh Spring Roll: Mix vegetable, mushroom and vermicelli wrapped with rice paper served with Thai sweet chili sauce

25



A8 Gai Ho Bai Teay: Deep Fried chicken wrapped in Pandan leaves served with spicy sauce

30



A9 Gai Pun Tra Kral: Mix chicken mince cake wrapped on Lemongrass served with spicy sauce

4 pcs. 35



A10 Fried Crab: Crispy crab served with spicy sauce

5PCS./ 35GH

SALAD

45



S1 Lab: Minced chicken or beef mixed with mints leaves, toasted rice powder in dreid chili lime dressing



45



S2 Yum Nuew: Grilled beef mixed with Thai spicy, mints leaves, lemongrass, shallot in chili lime dressing

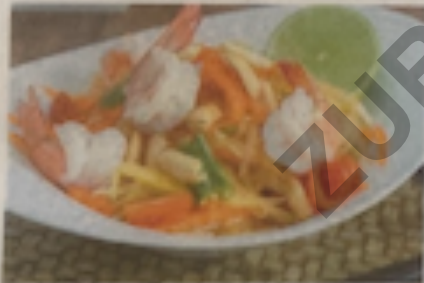


S3 Som Tam Thai: Shredded green papaya, tomatoes, green bean and peanut in chili lime dressing

25



S4 Som Tam Carrot: Shredded carrot, tomatoes, green bean and peanut in chili lime dressing **25GH**



S5 Som Tam Tahlay: Shredded green papaya, tomatoes, green bean, peanut and mix seafood in chili lime dressing

50



S6 Yum Wun Sen: Mixed vermicelli noodle and Seafood with Thai spicy, spring onion, lemongrass in chili lime dressing

50



S7 Yum Tahlay: Mixed Seafood with onion, spring onion, lemongrass d in chili lime dressing

50



65

S8 Plaa Gung: Mixed prawn with Thai spicy, spring onion, lemongrass in chili lime dressing



SOUP

Chicken or Beef

46

Seafood

50

Vegetable

35



S01 Tom Yum: A spicy and sour soup with mushroom lemongrass, onion, kaffir lime leaf

Shrimp

50

cream

Prawn

55



S02 Tom Kha: A refreshing soup with galangal, kaffir lime leaves, lemongrass, onion and mushroom in coconut milk.



56

S03 Tom Yum Poh Taek: Traditional Thai spicy soup with Lemongrass, onion, galangal, hot chili and Thai hot basil leaves



S04 Tom Jeud: Mildly season soup with vegetable mushroom seaweed and choice of meat



S05 Tom Jeud Taeng Kwaa Yud Sai: Mild soup of minced of choice of chicken or shrimp mix with Thai herb inside the cucumber



S06 Tom Jeud Gai Ho Pak Gad (cabbage soup): Mild soup of minced chicken mix with Thai herb wrapped with cabbage leaves



NOODLE



N1 Pad Thai: Thai rice noodle stir fried with sour sauce, eggs, cabbage, spring onion and tofu served with lime, chilli powder and peanut as side



N3 Pad Kee Mee: Thai Rice noodle sautéed with fresh hot chili and Thai hot basil leaves



N5 Rad Naa: Thai rice noodle in creamy sauce with sautéed mix vegetable



N7 Khanom Jeen Nam Yaa: A wonderful red curry soup with fish served with thin noodle and company by lemon, basil and other vegetable

Chicken or Beef
Seafood
Vegetable

40

50

35



N2 Pad See Eew: Thai rice noodle stir fried with soya sauce, eggs and Chinese broccoli served with chilli powder



N4 Guy Tiao Tom Yum: Thai rice noodle in Tom Yum soup

45 ck



N6 Phur: Noodle soup in Vietnam style which herbs

25

45



SAUTEED

Chicken or Beef

440

Seafood

50

Vegetable:

35



ST1 Pad Kra Prao: Sauteed choice of meat with garlic, chilli and Thai hot basil
a. Thai House style with mix veggies
b. Thai original choice of mince meat with green bean and hot basil



ST3 Pad Pak: Sauteed mixed vegetable with oyster sauce



ST2 Pad King: Sauteed fresh ginger, onion, carrot and mushroom



ST5 Pad Med Mamuang Himmapan: Sauteed cashew nuts with mushroom and onion



ST4 Pad Nam Mun Hoy: Sauteed choice of meat with oyster sauce and veggies



ST7 Pad Priaw Waan: Sauteed sweet and sour with pineapple, mushroom, carrot and veggies



ST6 Gal Tod Kratiam Prikthai: Sauteed sauce with garlic and white pepper



ST9 Pad Nam Prik Poa: Sauteed dried chilli paste with onion and sweet basil leaves



ST8 Pad Prik Gang: Sauteed red curry paste with green bean, kaffir lime and sweet basil leaves



CURRY

Chicken or Beef
Seafood
Vegetable

40

50

35



C1 Massaman Gal: Chicken drumstick with potatoes, onion and peanuts in a spicy coconut milk



C2 Gang Kaiw Waan (Green Curry): Fresh green chili paste with choice of meat in coconut milk and sweet basil leaves



C3 Gang Phed (Red Curry): Sundried red chili paste with choice of meat and pumpkin or zucchini in coconut milk and Thai sweet basil leaves



C3 Gang Panang: Thick red curry with choice of meat and crushed peanut, pumpkin or green bean in coconut milk



FRIED RICE

Chicken or Beef:

40

Seafood:

50

Vegetable:

35



FR1 Pineapple Fried Rice: Stir fried rice with pineapple, resins, cashew nut and eggs



FR2 Thai Fried Rice: Stir fried rice with onion, tomatoes, carrot and eggs



FR3 Vegetable Fried Rice: Stir fried rice with veggies



FR4 Basil Fried Rice: Stir fried rice with garlic, chili and Thai hot basil leaves



Whole Fish Dish

Tipia
Cassava / Red Snapper
Grouper

50-55
70-80
80-100

** ask size of fish beft



F1 Pla Red Prik: Thai original style Fried whole fish over with traditional



F2 Pla Red Prik: Fried whole fish over with veggies spicy sauce with hot basil leave and Spring onion call Thai House Pla Red prik



F3 Pla Samunprai: Fried whole fish over with Thai herb dressing



F4 Pla Nung Ma Nao: Steam whole fish over with Thai traditional lime dressing



F5 Pla Nung See Eew: Steam whole fish over with ginger, spring onion in soy sauce



F6 Pla Nung Pak: Steam whole fish over served Thai traditional chili sauce and steam veggies



RICE AND EGG



Steam Rice

10



Sticky Rice

15



Kai Jehw: Thai omelet mix with mince chicken or shrimp served with tomatoes sauce

Chicken

15

shrimp

40



Kai Dao: Medium fried eggs served with chili fish sauce

20Gh