

# Monday Menu



## Meang Larn Thong

Seafood and vegetable spring rolls



## Tom-Kha-Gai

Spicy chicken soup with coconut milk and herbs



## Pla Neung Ma Now

Steamed snapper with lemon juice



## Kung Phad Pried Wan

Fried river prawns with sweet and sour sauce



## Fak Thong Kaeng Buad

Pumpkin in warm coconut cream

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# Meang Larn Thong

Seafood and vegetable spring rolls



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
20 mins

## Ingredients

- Flat rice noodles 100 g.
- Shrimps 30 g.
- Crab meat 30 g.
- Scallops 30 g.
- Mushrooms 2 tbs.
- Carrot 1 tbs.
- Chinese cabbage 2 tbs.
- Soya sauce 1 tbs.
- Vegetable oil 2 tbs.
- Ground pepper 1 tsp.
- Oyster sauce 2 tbs.

## Sauce

- Sweet hot sauce 4 tbs.
- Ground fresh chilli 1 tbs.
- Lime juice 2 tbs.

## Preparation

- Put flat rice noodle on plate or large cutting board.
- Roll the noodles around the filling of seafood and vegetables, leaving both ends open.
- Garnish with spring onion, sweet basil and coriander leaves





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# Tom Kha Gai

Spicy chicken soup with coconut milk and herbs



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
15 mins

## Ingredients

- Chicken breast 20 g.
- Coconut milk 1 cup
- Chicken stock 1 cup
- Galangal 30 g.
- Lemongrass 30 g.
- Kaffir lime leaves 3/4 pcs.
- Mushrooms 100 g.
- Fish sauce 2 tbs.
- Lime juice 2 tbs.
- Fresh chilli 1 tbs.
- Chilli oil 1 tbs.
- Coriander leaves 3 pcs.
- Dried chilli 3 pcs.

## Preparation

- Put coconut milk and chicken stock into the saucepan and bring to the boil.
- Add chicken, galangal, lemon grass and mushrooms and leave until well cooked.
- Season to taste with fish sauce, lime juice, fresh chilli, kaffir lime leaves and chilli oil.
- Garnish with dried chilli and coriander leaves.





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# Pla Neung Manao

Steamed snapper with lemon sauce with chili



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
20 mins

## Ingredients

- Snapper fillet 1 pc.
- White lettuce 30 g.
- Lemon 3 pcs.
- Garlic 1 tbs.
- Parsley 1 pc.
- Chinese celery 3-4 pcs.
- Chili sauce 1/2 cup

## Lemon Chili Sauce

- Fresh hot chili
- Lemon juice
- Fish sauce
- Sugar
- Sugar
- Chicken stock

## Preparation

- Steam snapper with lettuce for 4-5 mins.
- Pour chilli sauce over steamed snapper, topped with garlic, parsley and Chinese celery.





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# Kung Phad Pried Wan

Fried river prawns with sweet and sour sauce



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
20 mins

## Ingredients

- River prawns 200 g.
- Onion 20 g.
- Tomatoes 30 g.
- Cucumber 30 g.
- Bellpepper 30 g.
- Pineapple 30 g.
- Springonion 7 g.
- Vegetableoil 20 g.
- Sweet and sour sauce 1 cup

## Sauce

- Tomato ketchup 100 g.
- Vinegar 100 g.
- Sugar 50 g.
- Chicken stock 1 cup
- Palm sauce 100 g.

## Preparation

- Sautéed river prawns and vegetables in oil.
- Add sweet and sour sauce
- Garnish with spring onion





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# Fak Thong Kaeng Buad

Pumpkin in warm coconut cream



**Serves**  
2 persons



**Prep**  
10 mins



**Cooking**  
10 mins

## Ingredients

- Pumpkin 200 g.
- Coconut milk 2 cups
- Palm sugar 2 tbs.
- Salt 1 tsp.

## Preparation

- Peel off pumpkin rind (not completely, with unsmooth skin).
- Remove seeds and membrane, and cut into pieces about one-half inch thick.
- Put coconut milk into saucepan, add palm sugar and salt and mix them well.
- Bring to the boil, then add the pumpkin.
- Cook until pumpkin is tender, then remove from heat.
- Serve hot.

