



WEDNESDAY MENU



YUM SOM O KUNG SOD

Spicy pomelo salad with shrimps



GAI PHAD MED MA MUANG

Fried chicken with cashew nuts



TOM YUM KUNG MAE NAM

Spicy river prawn soup with lemongrass



KAENG MASSAMAN GAI

Massaman curry with chicken



GLUAY KLOOK NAM CHEUM

Banana flambé



YUM SOM O KUNG SOD

Spicy pomelo salad with shrimps



SERVES

2 persons



PREP

20 mins



COOKING

10 mins

INGREDIENTS

- River prawns (boiled) 120 g.
- Pomelo 1/4 pc
- Dried shrimps 2 tbs.
- Roasted peanuts 2 tbs.
- Fresh chili 1/2 tbs.
- Mint leaves 3-4 pcs.
- Dried chili 3-4 pcs.
- Fried shallots 1 tsp.
- Roasted coconut 2 tbs.

SAUCE

- Coconut cream
- Lime juice
- Palm sugar
- Salt

PREPARATION

- Put the pomelo and all other ingredients (dried shrimps, peanuts, chilli, roasted coconut, shallots and mint) into the bowl
- Add the sauce and mix well with all other ingredients
- Place the prawns on top (or serve separately) and garnish with the mint leaves



GAIPHAD MED MA MUANG

Fried chicken with cashew nuts



SERVES

2 persons



PREP

20 mins



COOKING

15 mins

INGREDIENTS

- Chicken breast (sliced) 200 g.
- Chopped garlic 2 tsp.
- Bell pepper 2 tbs.
- Onion 2 tbs.
- Pineapple 2 tbs.
- Carrot 2 tbs.
- Mushrooms 2 tbs.
- Fried cashew nuts 40 g.
- Dried chili 1 tbs.
- Chili oil 2 tbs.
- Oyster sauce 2 tbs.
- Light Soya sauce 2 tbs.
- Sugar 1 tsp.
- Vegetable oil 1 tsp.
- Spring onion 20 g.
- Sesame oil 1 tbs.

PREPARATION

- Fry the chicken in oil until it is brown
- Add the garlic, vegetables and cashew nuts then stir fry until cooked
- Season to taste with all the other ingredients.
- Garnish with the spring onion



TOM YUM KUNG MAE NAM

Spicy river prawn soup with lemongrass



SERVES

2 persons



PREP

20 mins



COOKING

10 mins

INGREDIENTS

- | | |
|---------------------------|---------|
| • River prawns (deveined) | 4-5 pc. |
| • Chicken stock | 2 cups |
| • Lemon grass (sliced) | 2 tbs. |
| • Kaffir lime leaves | 4 pcs. |
| • Galangal (sliced) | 2 tbs. |
| • Mushrooms | 50 g. |
| • Lemon juice | 2 tbs. |
| • Fish sauce | 2 tbs. |
| • Chopped hot chili | 1 tsp. |
| • Chili oil | 1 tsp. |
| • Coriander leaves | 2 pcs. |

PREPARATION

- Pour the chicken stock into the pot and bring to a the boil
- Add the lemongrass, galangal and mushrooms
- Add the river prawns and boil them until cooked
- Season to taste with the lemon juice, fish sauce, hot chili and chili oil
- Garnish with coriander leaves before serving



KAENG MASSAMAN GAI

Massaman curry with chicken



SERVES
2 persons



PREP
15 mins



COOKING
10-15 mins

INGREDIENTS

- Chicken (cut into pieces) 500 g.
- Coconut milk 2 cups
- Potatoes (boiled, peeled and cut into bite-size pieces) 3 potatoes
- Onion (cut into quarters) 1 onion
- Massaman curry paste 2 tbs.
- Fish sauce 2 tbs.
- Sugar 2 tsp.
- Roasted peanuts 1/4 cup
- Vegetable oil 1/4 cup

PREPARATION

- Heat the oil in the pot
- Add the massaman curry paste and coconut milk, stir until they are mixed well
- Add the chicken, onion, potatoes, roasted peanuts, then season with the sugar and fish sauce and leave until well-cooked



GLUAY KLOOK NAM CHEUM

Banana flambé



SERVES
2 persons



PREP
15 mins



COOKING
20 mins

INGREDIENTS

- Banana 1 banana
- Orange juice 1 cup
- Sugar 50 g.
- Lemon Juice 1 tsp.
- Cashew nuts 1 tsp.
- Ice cream (Vanilla) 2 scoops
- Grand Marnier 1 oz.
- Whipped cream (for decoration)

PREPARATION

- Put the sugar into the pot and heat it slowly
- Put the bananas in sugar syrup and cook gently without allowing them to become soft
- Add the Grand Marnier, orange juice, and lemon juice
- Set alight immediately before serving
- Serve with ice cream and top with the cashew nuts and whipped cream