

MONDAY

MENU

"Meang Larn Thong"

Seafood and vegetable spring rolls

"Tom Kha Gai"

Spicy chicken soup
with coconut milk and herbs

"Pla Neung Manao"

Steamed snapper with chilli lime sauce

"Koong Phad Prieu Wan"

Fried shrimp with sweet and sour sauce

"Fak Thong Kaeng Buad"

Pumpkin in warm coconut cream

"Meang Larn Thong"

Seafood and vegetable spring rolls



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

Ingredients

- | | |
|-----------------------------------|--------|
| • Vietnamese spring roll wrappers | 100 g. |
| • Shrimp | 30 g. |
| • Crab meat | 30 g. |
| • Scallops | 30 g. |
| • Mushrooms (sliced) | 30 g. |
| • Carrot (shredded) | 15 g. |
| • Cabbage (shredded) | 30 g. |
| • Spring onion (chopped) | 30 g. |
| • Vegetable oil | 30 ml. |
| • Ground pepper | 15 g. |
| • Oyster sauce | 30 g. |
| • Soy sauce | 30 g. |

Sauce

- | | |
|-----------------------|-------|
| • Sweet hot sauce | 50 g. |
| • Ground fresh chilli | 15 g. |



Preparation

- Sauté shrimp and scallops, then add vegetables, and season.
- Soak Vietnamese spring roll wrappers in warm water and place them on a plate or large cutting board.
- Wrap the noodles around the seafood and vegetables filling.
- Serve with spring onion, sweet basil and coriander leaves.

"Tom Kha Gai"

Spicy chicken soup with coconut milk and herbs



SERVES
2 persons



PREP
20 mins



COOKING
15 mins

Ingredients

- | | |
|------------------------------|----------|
| • Chicken breast (sliced) | 240 g. |
| • Coconut milk | 250 ml. |
| • Chicken stock | 250 ml. |
| • Galangal (thinly sliced) | 30 g. |
| • Lemongrass (thinly sliced) | 30 g. |
| • Kaffir lime leaves | 3/4 pcs. |
| • Mushrooms | 100 g. |
| • Fish sauce | 30 g. |
| • Lime juice | 30 ml. |
| • Shallot | 30 g. |
| • Fresh chilli | 5 g. |
| • Chilli oil | 15 ml. |
| • Coriander leaves | 3 pcs. |
| • Dried chillies | 3 pcs. |
| • Sugar | 15 g. |



Preparation

- Pour chicken stock into the pot and add galangal, lemongrass, kaffir lime leaves, and shallot until the stock boils. Then add chicken and mushrooms until they are cooked.
- Add coconut milk until it boils, season it with fish sauce and sugar, then turn off the heat and add lime juice.
- Garnish with dried chillies and coriander leaves.

"Pla Neung Mando"

Steamed snapper with chilli lime sauce



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

Ingredients

- White snapper fillet 500 g.
- White lettuce 30 g.
- Lime (sliced) 3 pcs.
- Garlic (sliced) 15 g.
- Coriander 20 g.
- Chinese celery 3-4 pcs.

Chilli Lime Sauce

- Fresh hot chilli (finely chopped) 10 g.
- Lime juice 45 ml.
- Fish sauce 30 g.
- Sugar 15 g.
- Garlic (finely chopped) 10 g.
- Chicken stock 120 ml.



Preparation

- Steam the white snapper with lettuce for 10 minutes.
- Add lime juice, fish sauce, and sugar, then mix well until the sugar dissolves.
- Pour chilli lime sauce over steamed snapper, topped with sliced lime, garlic, coriander and Chinese celery.
- Serve hot with steamed rice.

"Koong Phad Prieu Wan"

Fried shrimp with sweet and sour sauce



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

Ingredients

- | | |
|------------------------|--------|
| • Shrimp | 300 g. |
| • Onion (cubed) | 20 g. |
| • Tomatoes (cubed) | 30 g. |
| • Cucumber (cubed) | 30 g. |
| • Bell pepper | 30 g. |
| • Pineapple | 30 g. |
| • Spring onion | 5 g. |
| • Vegetable oil | 20 ml. |
| • Egg | 1 pc. |
| • Flour | 50 g. |
| • Sweet and sour sauce | 100 g. |

Sweet and Sour Sauce

- | | |
|------------------|--------|
| • Tomato ketchup | 60 g. |
| • Chilli sauce | 40 g. |
| • Sugar | 30 g. |
| • Chicken stock | 60 ml. |



Preparation

- Deep fry shrimp by coating the shrimp with flour and egg. Until the shrimp gets a golden brown.
- Sauté vegetables in oil. Do not cook vegetables too soft. Leave them as a crunchy. Then add sweet and sour sauce.
- Plate fried shrimp with stir fried vegetables and sweet & sour sauce. Garnish with spring onion.

"Fak Thong Kaeng Buad"

Pumpkin in warm coconut cream



SERVES
2 persons



PREP
10 mins



COOKING
10 mins

Ingredients

- Pumpkin 250 g.
(cut into rectangular shape, about 1.5 inches thick)
- Coconut milk 300 ml.
- Palm sugar 150 g.
- Salt 3 g.



Preparation

- Peel off the pumpkin rind (not completely, with uneven skin).
- Remove seeds and membrane, and cut into pieces about 1.5 inches thick.
- Pour the coconut milk into a saucepan, add palm sugar and salt, and mix them well.
- Bring to a boil, then add the pumpkin.
- Cook until pumpkin is tender in low to medium heat, then remove from heat.
- Serve hot.