

SUNDAY

MENU

"Tod Man Pla"
Deep-fried fish cakes

**"Gaeng Jued
Ruammit Sarai Talay"**
Clear soup with mixed seafood & seaweed

**"Guay Tiew Phad Thai
Koong Sod"**
Thai-style fried rice noodles with shrimp

"Gaeng Keow Wan Gai"
Green curry with chicken

"Khao Niew Mamuang"
Thai sweet sticky rice with mango

"Tod Man Pla"

Deep-fried fish cakes



SERVES
2 persons



PREP
20 mins



COOKING
10-15 mins

Ingredients

- | | |
|-----------------------------------|--------|
| • Minced fish meat | 250 g. |
| • Red curry paste | 15 g. |
| • Sugar | 10 g. |
| • Egg | 1 pc. |
| • Fish sauce | 10 g. |
| • Kaffir lime leaves (chopped) | 5 pcs. |
| • Sweet basil | 15 g. |
| • Yard long beans (thinly sliced) | 20 g. |



Preparation

- Place the minced fish in the mixing bowl. Add red curry paste and egg, then pound or whisk until well combined.
- Add sugar, fish sauce, sliced yard long beans, and chopped kaffir lime leaves. Mix again until the texture becomes smooth and sticky.
- Then make it to a ball with 40 g. per 1 pc.
- Deep-fry over medium heat until golden brown.
- Deep-fry sweet basil leaves separately to use as garnish.

"Gaeng Jued Ruammit Sarai Talay"

Clear soup with mixed seafood & seaweed



SERVES
2 persons



PREP
20 mins



COOKING
10 mins

Ingredients

- | | | | |
|---|---------|-----------------------|-------|
| • White Shrimp 4 pieces
(clean and deveined) | 120 g. | • White sugar | 10 g. |
| • Squid
(cut into 1 cm. pieces) | 120 g. | • Salt | 5 g. |
| • Seaweed
(cut into 4 cm. pieces) | 20 g. | • Chinese celery | 30 g. |
| • Chicken stock | 350 ml. | • Spring onion | 30 g. |
| • Water | 300 ml. | • Crispy fried garlic | 10 g. |
| • Soy sauce | 30 ml. | | |



Preparation

- Bring water to a boil. Once boiling, add the shrimps and squid, cook for about 1 minute, then remove and set aside.
- In a separate pot, bring the chicken stock to a boil and season with soy sauce, sugar, and salt.
- Add the shrimp, squid, and seaweed to the pot and mix well.
- Add the Chinese celery and spring onion to the pot mix together.
- When everything is complete, remove it.
- Garnish with crispy fried garlic before serving.

"Guay Tiew Phad Thai Koong Sod"

Thai-style fried rice noodles with shrimp



SERVES
2 persons



PREP
25 mins



COOKING
10 mins

Ingredients

- Rice noodles
- Sweet turnips
- Chopped shallot
- Firm tofu
- White shrimp 10 pieces
- Egg
- Bean sprouts
- Chinese chives
- Vegetable oil
- Pad Thai sauce

300 g.
40 g.
30 g.
80 g.
300 g.
2 pcs.
100 g.
60 g.
100 ml.
120 g.

Phad Thai Sauce

- Tamarind sauce
- Palm sugar
- Fish sauce

100 g.
60 g.
20 g.



Preparation

- Cut the firm tofu into 1x1 cm. cubes and deep-fry until golden.
- Cut the Chinese chives into short pieces (about 1.5 cm).
- Soak the rice noodles in water until softened.
- Heat a pan with vegetable oil over medium heat. Add chopped shallot and stir until fragrant. Add shrimp and sweet pickled turnip, cook until shrimp are done, then set aside.
- Add the noodles and Phad Thai sauce to the pan over medium heat. Stir well to combine. Push to one side of the pan, add a little more oil and crack in the eggs into the pan. Stir quickly and place the noodles over the eggs.
- Add tofu, turnip, and ground dried shrimp. Stir to combine. Add bean sprouts and Chinese chives, stir briefly and remove from heat.
- Serve with fresh bean sprouts, Chinese chives and roasted ground peanuts on the side.

"Gaeng Keow Wan Gai"

Green curry with chicken



SERVES
2 persons



PREP
25 mins



COOKING
10 mins

Ingredients

- | | |
|--------------------------------------|---------|
| • Chicken breast (sliced) | 200 g. |
| • Green curry paste | 30 g. |
| • Coconut milk | 200 ml. |
| • Small eggplant (cut into quarters) | 4 pcs. |
| • Pea eggplant | 100 g. |
| • Red chillies (sliced) | 4 pcs. |
| • Kaffir lime leaves | 5 pcs. |
| • Sweet basil leaves | 20 g. |
| • Fish sauce | 15 g. |
| • Palm sugar | 15 g. |
| • Cooking oil | 50 ml. |



Preparation

- Stir-fry green curry paste in oil until fragrant.
- Add the coconut milk little by little until the oil separates.
- Add the chicken and cook for 5 minutes. Then add both types of eggplants and cook until tender.
- Season with fish sauce and palm sugar.
- Add kaffir lime leaves, sweet basil leaves and red chillies.
- Serve hot with steamed rice.

"Khao Niew Mamuang"

Thai sweet sticky rice with mango



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

Ingredients

- Fresh sweet mangoes 300 g.
- Glutinous rice 250 g.
- Coconut milk 200 ml.
- Sugar 130 g.
- Salt 3 g.
- Pandan leaves 3 leaves
- Crispy mung beans 5 g.

Coconut Cream Topping

- Coconut milk 150 ml.
- Salt 3 g.
- Sugar 15 g.
- Corn flour 15 g.
- Combine all the ingredients together and heat over low heat until it thickens into coconut cream. Ready to serve.



Preparation

- Rinse the sticky rice with water, then wash it with clean water 1-2 times.
- Soak the sticky rice in water for 6 hours or overnight.
- Steam the sticky rice with pandan leaves in a steamer over boiling water for 15 minutes, then flip the rice and steam for another 15 minutes.
- Once the sticky rice is cooked, mix sugar, salt, and coconut milk in a pot over medium heat until the sugar and salt dissolve (do not let it boil).
- Add the cooked sticky rice to the coconut milk mixture. Stir until well combined, cover, and let it sit for 20 minutes to allow the rice to absorb the mixture. Stir occasionally.
- Spoon the coconut sticky rice onto a plate, drizzle with topping coconut cream, and served with fresh sweet mango. Garnish with crispy mung beans.