

TUESDAY

MENU

"Yum Woon Sen"

Spicy glass noodle salad

"Kaeng Jeud Taow Hoo"

Clear soup with shrimps and bean curd

"Hor Mok Koong Nang"

Steamed river prawn mousse

"Pha Naeng Moo"

Pha Naeng curry with pork

"Gluay Buad Chee"

Banana in coconut milk

"Yum Woon Sen"

Spicy glass noodle salad



SERVES
2 persons



PREP
25 mins



COOKING
15 mins

Ingredients

- Glass noodles 100 g.
- Minced pork 50 g.
- White shrimp 4-5 pieces 150 g.
- Shallots 30 g.
- Chinese celery 30 g.
- Hot chilli (chopped) 15 g.
- Black and white jelly mushrooms (cubed) 30 g.
- Fish sauce 30 g.
- Lime juice 45 ml.
- Sugar 15 g.



Preparation

- Soak glass noodles in the water until soft (about 10 minutes).
- Poach white shrimp and minced pork until cooked.
- Mix spicy sauce dressing in the bowl until mixed well. (chopped chilli, lime juice, fish sauce and sugar)
- Blanch glass noodles and jelly mushrooms in boiling water for a few minutes; lift out and drain well.
- Add the shrimp and minced pork, and all vegetables to the dressing bowl and mix well.
- Serve as a cold dish.

"Kaeng Jeud Taow Hoo"

Clear soup with shrimps and bean curd



SERVES
2 persons



PREP
20 mins



COOKING
10 mins

Ingredients

- | | |
|-----------------------------------------|---------|
| • White shrimp 4 pieces | 120 g. |
| • Bean curd
(cut into 1 inch pieces) | 100 g. |
| • White lettuce | 15 g. |
| • Spring onion | 5 g. |
| • Chinese celery | 5 g. |
| • Salted turnip | 5 g. |
| • Soy sauce | 15 g. |
| • Chicken stock | 500 ml. |
| • Crispy fried garlic | 5 g. |



Preparation

- Boil the shrimp in chicken stock until cooked.
- Add the vegetables and bean curd.
- Season with soy sauce and salted turnip.
- Sprinkle with crispy fried garlic before serving.

"Hor Mok Koong Nang"

Steamed river prawn mousse



SERVES
2 persons



PREP
25 mins



COOKING
20 mins

Ingredients

- | | | | |
|-----------------------------------------|---------|--------------------------------|--------|
| • River prawn (cubed) | 100 g. | • Fish sauce | 15 g. |
| • Clown knife fish meat (minced) | 150 g. | • Palm sugar | 15 g. |
| • Crab meat | 30 g. | • Red chilli (chopped) | 1 pc. |
| • Scallops (cubed) | 20 g. | • Kaffir lime leaves (chopped) | 2 pcs. |
| • Coconut milk | 240 ml. | | |
| • Coconut cream | 20 ml. | | |
| • Chinese key (Krachai)(finely chopped) | 15 g. | | |
| • Red chilli paste | 15 g. | | |
| • Egg | 1 pc. | | |



Preparation

- Add red chilli paste, egg, and palm sugar in the mixing bowl, whisk until it mixed well. Then add the minced fish, prawn, scallops, Chinese key, and fish sauce. Mix until all ingredients are well incorporated.
- Stuff the mousse into the prawn shells, top with coconut cream and crab meat, and garnish with chopped kaffir lime leaves.
- Steam for approximately 5-10 minutes.

"Pha Naeng Moo"

Pha Naeng curry with pork



SERVES
2 persons



PREP
15 mins



COOKING
15 mins

Ingredients

- | | |
|--------------------------------|---------|
| • Sliced pork | 200 g. |
| • Pha Naeng curry paste | 30 g. |
| • Coconut milk | 240 ml. |
| • Roasted peanuts | 30 g. |
| • Fish sauce | 30 g. |
| • Palm sugar | 30 g. |
| • Vegetable oil | 30 ml. |
| • Kaffir lime leaves (chopped) | 30 g. |



Preparation

- Stir-fry the Pha Naeng curry paste in vegetable oil over low heat for 2-3 minutes or until fragrant.
- Add the coconut milk and mix well with curry paste.
- Add the pork and stir-fry for 2-3 minutes until cooked.
- Add the roasted peanuts and season to taste with fish sauce and palm sugar.
- Remove from heat and garnish with coconut milk and chopped kaffir lime leaves.
- Serve hot with steamed rice.

"Gluy Buad Chee"

Banana in coconut milk



SERVES
2 persons



PREP
10 mins



COOKING
10 mins

Ingredients

- Coconut milk 240 ml.
- Sugar 120 g.
- Salt 2 g.
- Small bananas 3 pcs.
(cut diagonally, then in half, 4 pieces per banana)

Optional: Roasted yellow beans



Preparation

- Boil the bananas for 10 minutes until the skin cracks. This helps prevent the coconut milk from turning black.
- In another pot, add the coconut milk, sugar, and salt.
- Stir constantly to prevent the coconut milk from splitting.
- Add the bananas and cook gently for 5 minutes, then remove from the heat.
- Sprinkle with roasted yellow beans before serving.