

# WEDNESDAY

## MENU

**"Yum Som O Koong Sod"**  
Spicy pomelo salad with shrimp

**"Gai Phad Med Ma Muang"**  
Fried chicken with cashew nuts

**"Tom Yum Koong"**  
Spicy shrimp soup with lemongrass

**"Massaman Gai"**  
Massaman curry with chicken

**"Tub-Tim Krob"**  
Red Rubies (Water chestnuts in coconut milk)



# "Yum Som O Koong Sod"

Spicy pomelo salad with shrimp



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
15 mins

## Ingredients

- White shrimp (boiled) 4 pieces 120 g.
- Pomelo flesh 120 g.
- Dried shrimp (ground) 30 g.
- Roasted peanuts (ground) 30 g.
- Fresh chilli 10 g.
- Mint leaves 3-4 pcs.
- Dried chilli 3-4 pcs.
- Fried shallots 10 g.
- Roasted coconut 30 g.

## Sauce

- Coconut cream 45 g.
- Lime juice 20 g.
- Palm sugar 15 g.
- Chilli paste in oil 3 g.
- Salt for seasoning



## Preparation

- Combine the pomelo and all ingredients (dried shrimp, peanuts, chilli, roasted coconut, fried shallots, and mint leaves) in a bowl.
- Add the sauce and mix well.
- Place the shrimp on top or serve separately. Garnish with mint leaves.



# "Gai Phad Med Ma Muang"

Fried chicken with cashew nuts



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
15 mins

## Ingredients

- |                           |        |                   |        |
|---------------------------|--------|-------------------|--------|
| • Chicken breast (sliced) | 200 g. | • Light Soy sauce | 30 g.  |
| • Garlic (chopped)        | 10 g.  | • Sugar           | 15 g.  |
| • Bell pepper             | 30 g.  | • Vegetable oil   | 15 ml. |
| • Onion                   | 30 g.  | • Spring onion    | 20 g.  |
| • Mushrooms               | 30 g.  | • Sesame oil      | 5 ml.  |
| • Roasted cashew nuts     | 40 g.  |                   |        |
| • Dried chilli            | 5 g.   |                   |        |
| • Carrot                  | 30 g.  |                   |        |
| • Chilli paste in oil     | 30 g.  |                   |        |
| • Oyster sauce            | 30 g.  |                   |        |



## Preparation

- Lightly coat the chicken with flour and deep-fry until golden brown.
- Stir-fry the garlic, vegetables, and cashew nuts until cooked.
- Add chicken back to the pan and season with sauces, sugar, and chilli paste in oil.
- Garnish with spring onion before serving.



# "Tom Yum Koong"

Spicy shrimp soup with lemongrass



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
10 mins

## Ingredients

- |                                    |         |  |        |
|------------------------------------|---------|--|--------|
| • White shrimp (deveined) 6 pieces | 180 g.  | • Coriander leaves                       | 2 pcs. |
| • Chicken stock                    | 500 ml. | • Carnation evaporated unsweetened cream | 30 ml. |
| • Lemongrass (sliced)              | 30 g.   | • Chilli paste                           | 15 g.  |
| • Kaffir lime leaves               | 4 pcs.  |  |        |
| • Galangal (sliced)                | 30 g.   |  |        |
| • Mushrooms                        | 50 g.   |  |        |
| • Lime juice                       | 30 ml.  |  |        |
| • Fish sauce                       | 30 g.   |  |        |
| • White sugar                      | 5 g.    |  |        |
| • Chopped bird's eye chilli        | 5 g.    |  |        |
| • Chilli oil                       | 5 ml.   |  |        |



## Preparation

- Bring the chicken stock, lemongrass, galangal, and kaffir lime leaves to a boil.
- Add the shrimp and cook until done, then add mushrooms.
- Season with fish sauce, sugar, chilli, and chilli paste in oil.
- Add cream, turn off the heat, then add lime juice.
- Garnish with coriander leaves.

# "Massaman Gai"

Massaman curry with chicken



**SERVES**  
2 persons



**PREP**  
15 mins



**COOKING**  
10-15 mins

## Ingredients

- |                                  |         |
|----------------------------------|---------|
| • Chicken (sliced)               | 200 g.  |
| • Coconut milk                   | 400 ml. |
| • Massaman curry paste           | 30 g.   |
| • Potatoes (boiled, large diced) | 150 g.  |
| • Shallots (quartered)           | 30 g.   |
| • Fish sauce                     | 30 g.   |
| • Palm sugar                     | 30 g.   |
| • Roasted peanuts                | 50 g.   |
| • Cooking oil                    | 30 ml.  |



## Preparation

- Stir-fry the curry paste in oil over low heat for 2–3 minutes until fragrant.
- Add the coconut milk and stir until the oil begins to separate.
- Add the chicken, shallots, and potatoes; cook until everything is thoroughly done.
- Season with fish sauce and palm sugar.
- Add roasted peanuts before serving.
- Serve hot with steamed rice.



# "Tub-Tim Krob"

Red Rubies (Water chestnuts in coconut milk)



**SERVES**  
2 persons



**PREP**  
25 mins



**COOKING**  
10 mins

## Ingredients

- |  |          |                             |        |
|--|----------|-----------------------------|--------|
| • Water chestnuts                                | 250 g.   | • Coconut meat (sliced)     | 100 g. |
| • Hales Blue Boy sala syrup (red food colouring) | 50 ml.   | • Scented coconut milk      | 250 g. |
| • Tapioca flour                                  | 200 g.   | • Salt                      | 2 g.   |
| • Water  | 300 ml.  | • Crushed ice (for serving) |        |
| • Sugar  | 400 g.   |                             |        |
| • Pandan leaves                                  | 4 leaves |                             |        |

**Optional:** Jackfruit strips



## Preparation

- Boil the water, sugar, and pandan leaves to make a syrup. Allow to cool to room temperature.
- Cut water chestnuts into cubes, then coat with the syrup and tapioca flour.
- Boil until chestnuts float; cool in cold water.
- Soak the chestnuts in the syrup, then add coconut meat and the scented coconut milk.
- Serve with crushed ice.