

ALL-SIAM

THAI RESTAURANT



Take Away Menu

10% discount and free prawn crackers
with every takeaway

Opening Times:

Mon - Fri: 12:00 - 14:30, 18.00 - 22:00

Sat: 1 - 14:30, 18.00 - 22.30

Sun: 12:00 - 14:30, 18.00 - 22:00

Restaurant quality food to take away.

0114 2670580

639 ECCLESALL RD. SHEFFIELD S11 8PT

www.allsiamsheffield.co.uk



Appetizers

- 1. Pearls of All-Siam** (Minimum for two) **15.00**
A selection of mixed starter which includes: Chicken on toast, Golden baskets filled with Thai seasoned chicken and vegetables, Golden crispy prawn cake, parcels of minced prawn and chicken wrapped in a thin crisp pastry, Whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, prawns served on a bed of fresh orange slices drizzled in Thai sauce and sprinkled with roasted coconut. Served with sweet chilli and plum dips.
- 2. Mixed Satay** **5.50**
Skewers of beef, chicken and pork marinated in a Thai sauce. Served with a peanut dip and a cucumber, carrot and red onion relish.
- 3. Goong Ha maan** **5.50**
Whole prawns with minced chicken wrapped in thin crisp pastry, deep fried and served with a plum dip.
- 4. Sarika** **6.00**
Deep fried golden crispy prawn cakes. Served with a plum dip.
- 5. Tord Mann Pla** **5.95**
Thai fish cakes. Served with a cucumber, carrot and red onion sweet chilli relish topped with crushed peanut.
- 6. Thoong Tong** **5.95**
Minced prawn and chicken marinated with Thai herbs, wrapped in a light crisp pastry and deep fried. Served with a plum dip.
- 7. Spare Ribs** **6.00**
Meaty spare ribs marinated and cooked in a honey and Thai herb sauce
- 8. Gai Hor Bai Teuy** **5.95**
Chicken breast marinated with garlic, pepper and honey, wrapped in aromatic pandan leaves and deep fried. Served with Thai BBQ dip.
- 9. Moo Ping** **6.00**
Pork strips on bamboo skewers marinated in a garlic and coriander sauce. Served with a Thai BBQ dip.
- 10. Talay Phuket** **8.50**
Prawn, squid, mussels and fish deep fried in a light crisp batter, served with a sweet chilli dip.
- 11. Moo Zalong** **6.50**
Thai seasoned pork balls wrapped in vermicelli and deep fried. Served with hot and sweet chilli dip.
- 12. Chor Ladda** **8.00**
Steamed dumplings stuffed with Thai seasoned chicken and prawn. Served with hot and sweet chilli dip.
- 13. Goong Yang** **8.50**
Grilled fresh water king prawns, served with a sweet and sour dip.
- 14. Gratong Thong Sai Gai** **5.95**
Mini crispy golden pastry baskets, filled with delicious diced chicken and vegetables, perfumed with a hint of herb and sweet spices.
- 15. Poh Pia All-Siam** **6.50**
Our special recipe of pork and vegetable spring rolls, deep-fried and served with a hot and sweet chilli dip.
- 16. Kha Nom Pang Nha Gai** **5.50**
Deep-fried minced chicken on toast, served with sweet chilli dip.

Soup

- 17. Tom Yum Goong** 🌶️🌶️🌶️ **6.50**
Our famous spicy, hot and sour soup with prawns and mushrooms, flavoured with lemon grass, kaffir lime leaves and a final squeeze of fresh lime juice.
- 18. Tom Kha Gai** 🌶️ **6.00**
Chicken and mushrooms in a light coconut milk soup, flavoured with galangal, lemon grass, kaffir lime leaves and fresh coriander.
- 19. Tom Kong Kno Samui** 🌶️🌶️ **6.50**
Spicy, mixed seafood soup with tamarind juice and Thai herbs.
- 20. Poh Tak** 🌶️🌶️🌶️ **6.50**
Spicy, mixed seafood soup with mushroom, flavoured with lemon grass, kaffir lime leaves, and lemon juice.

Salads

- 21. Som Tum Thai Goong Yaang** 🌶️🌶️🌶️ **9.50**
Thai papaya salad with fresh water king prawns made with cherry tomatoes, snake beans in a spicy lime sauce topped with cashew nuts.
- 22. Yum Ta Lay** 🌶️🌶️🌶️ **8.50**
Mixed seafood salad in a spicy lime and tamarind sauce.
- 23. Yum Nuer** 🌶️🌶️ **8.00**
Beef sirloin salad in a spicy lime and tamarind sauce.
- 24. Yum Kow Tod** 🌶️🌶️ **8.50**
Deep-fried special recipe of rice, minced pork and prawn in a peanut and spicy lime sauce.
- 25. Yum Pak Grob** 🌶️🌶️🌶️ **7.50**
Deep-fried vegetables in a light batter, served with prawn, minced pork in a spicy lime sauce.
- 26. Larb Kai** 🌶️🌶️ **8.50**
Spicy minced chicken salad with red onion in a spicy lime sauce.

Curry

- 27. Gaeng Kiew Waan** 🌶️🌶️ **9.00**
Choice of chicken, beef or duck. A green curry using fresh green chillies and cooked in coconut milk with Thai aubergines, lime leaves and sweet basil leaves.
- 28. Gaeng Phed Ped Yang** 🌶️🌶️ **9.25**
Duck in red curry with coconut milk, pineapple, lychee, tomatoes and sweet basil leaves.
- 29. Gaeng Dang** 🌶️🌶️ **9.00**
Choice of chicken, beef or pork. A red curry cooked in coconut milk with bamboo shoots, aubergines, lime leaves and basil leaves.
- 30. Gaeng Garee Gai** 🌶️ **9.00**
A mild and creamy yellow curry with chicken and potatoes.
- 31. Massaman** 🌶️ **9.00**
Choice of chicken, beef or lamb. A rich peanut and potato curry cooked in coconut milk, flavoured with cinnamon, cloves, nutmeg and cumin.

32. Panang ໕໕ 9.25

A rich and flavoursome red curry with a choice of pork, chicken or beef, cooked in coconut milk with kaffir lime leaves.

33. Gaeng Pa ໕໕ 8.50

(Jungle curry) northern Thai style curry. A very hot and spicy chicken curry (without coconut milk).

34. Choo Chee ໕ 10.00

Red curry sauce with a choice of king prawns or boneless crispy fish, cooked in coconut milk with kaffir lime leaves.

35. Gaeng Kau Sub-Pa-Rod ໕ 9.00

Traditional Thai curry with a choice of prawns or chicken with pineapple, slowly cooked in coconut milk with a balanced mix of Thai spices added to create an aromatic flavour.

Stir-fried Dishes

36. Kai Pud Med Mamuang-Himmapan ໕໕ 8.95
Stir-fried chicken in a light batter with cashew nuts.**37. Pud Prik Sod ໕໕ 8.95**
A choice of chicken, pork, duck or beef, stir-fried with chilli, onion, pepper and garlic.**38. Pud Bai Gra-poa ໕໕ 8.95**
A choice of chicken, pork, duck or beef, stir-fried with Thai holy basil leaves, chilli, onion, pepper and garlic.**39. Pud Pried Waan 8.50**
A choice of chicken, pork or duck, in a light batter, stir-fried with vegetables in a Thai sweet and sour sauce.**40. Pud Khing 8.50**
A choice of chicken, pork or duck, stir-fried with ginger, onion, pepper and mushrooms.**41. Pud Gra-tiem Prik Tai 8.50**
A choice of chicken or pork, stir-fried with garlic, fresh green peppercorns and ground pepper.**42. Pud Prik Pao ໕໕ 8.50**
A choice of chicken, pork, duck or beef, stir-fried in chilli oil, pepper and spring onion.**43. Pud Ped ໕໕໕ 8.50**
A choice of chicken, pork or beef, stir-fried in a red curry sauce with coconut milk and Thai herbs.**44. Neau Pud Prik Khing ໕ 8.50**
Beef stir-fried in a red curry paste with fine beans and kaffir lime leaves.**45. Neau Pud Num Mum Hoy 8.50**
Stir-fried beef and vegetables in an oyster sauce.**46. Ped Ma Kham 9.00**
Slices of duck in a light batter, topped with a caramelised tamarind sauce and fried onions.**47. Ped Pud Kee Mao ໕໕ 9.00**
Stir-fried duck with Thai herbs, chillies, fresh green peppercorns and basil leaves.

Seafood Dishes

48. Goong Jak-kra-pat 12.50
Stir-fried king prawns with Chinese dried nuts, water chestnuts, ginkgo nuts, onions, cashew nuts and shiitake mushrooms.**49. Pla Rard Prik ໕ 12.50**
Deep-fried sea bass in light batter, flavoured with ginger and garlic in a tamarind and chilli sauce.**50. Pla Pud Pried Waan 10.00**
Fish in a light batter topped with a stir-fried Thai sweet and sour sauce.**51. Goong Pud Pried Waan 9.50**
King prawns in a light batter topped with a stir-fried Thai sweet and sour sauce.**52. Nor Mai Farang Pud Hoy Shell 10.50**
Stir-fried scallops, asparagus, shiitake mushrooms and baby corn in an oyster sauce.**53. Pla Yum Mamuang-Himmapan ໕໕ 15.00**
Crispy deep-fried sea bass topped with a young mango salad, and cashew nuts.**54. Pla Kee Mao ໕໕໕ 12.50**
Crispy deep-fried sea bass topped with spicy vegetables, Thai herbs and basil.**55. Pla Nung Manow ໕໕ 15.00**
Steamed sea bass with fresh chilli and lime sauce.**56. Goong Ma Kham 9.50**
Deep fried king prawns in a light batter, topped with a three-flavour caramelised tamarind sauce, fried shallots and chilli.**57. Goong Pud Bai Horapa ໕໕ 10.00**
Stir-fried king prawns with Thai sweet basil leaves, chilli, onion, peppers and garlic.**58. Pla Pud Prik Khing ໕ 10.00**
Deep fried fish in a light batter covered in a stir-fried red curry sauce with fine beans and chopped kaffir lime leaves.**59. Running Sea bass ໕໕໕ 12.95**
Deep fried sea bass fillets in light batter, topped with a chilli, basil and fresh green peppercorn sauce.**60. Pud Ped Talay ໕໕໕ 12.50**
Stir-fried seafood in red curry sauce with coconut milk, fine beans, courgettes and aubergines.**61. Goong Pud Gra-tiem Prik Tai 9.50**
Stir-fried king prawns with mushroom, green pepper, garlic and ground pepper.**62. Goong Pud Med Mamuang-Himmapan ໕໕ 9.25**
Stir-fried king prawns in light batter with cashew nuts.**63. Talay Grapoa ໕໕ 12.50**
Scallops, green shelled mussels, prawns, squid, and crispy battered fish served with stir-fried onions, holy basil, garlic and chilli.**64. Muk Ma Kham 9.50**
Stir-fried squid in a light batter topped with a three flavour caramelised tamarind sauce, fried shallot and chilli.

Accompaniments

In Thailand every special meal is served with rice or noodles.

Rice

- 65. Koaw Sauy** - Steamed Thai fragrant rice. **2.10**
66. Koaw Pud Kai - Egg fried rice. **2.40**
67. Koaw Ma Proaw - Coconut rice. **2.40**
68. Koaw Neaw - Sticky rice. **2.50**

Noodle

- 69. Pud Mee** **3.95**
Stir-fried egg noodles with egg, beansprouts, spring onion & carrot.
70. Pud Thai (Goong) **6.50**
A traditional recipe of stir-fried noodles with egg, prawns, bean-sprouts and spring onions.

Vegetables

- 71. Pud Pak Ruam Mit** **4.80**
Stir-fried mixed vegetables in an oyster sauce.
72. Pud Pak Fai Daeng † **4.95**
Stir-fried spinach, chilli, fermented soya beans and garlic, topped with crispy pork.
73. Pud Tau Ngok † **4.80**
Stir-fried beansprouts with spring onion and chilli in soy sauce.
74. Pud Sam Sahay **4.95**
Three stir-fried vegetables (asparagus, mushrooms and baby corn) in an oyster sauce.

Chef's Special Dishes

- 75. Guay Tiew Tom Yum Taley** ††† **12.50**
Famous spicy hot and sour noodle soup with mixed seafood and mushroom flavoured with lemongrass, kaffir lime leaves and a final squeeze of fresh lime.
76. Koaw Pud Sub-Pa-Rod **11.95**
Stir-fried Thai fragrant rice with curry paste, pineapple, raisins, spring onion, cashew nuts and prawns.
77. Pud Thai-Shong-Kruant - All-Siam **12.50**
A traditional recipe of stir-fried noodles with egg, mixed seafood, beansprouts and spring onions.
78. Moo Yang All-Siam **14.50**
Pork marinated with special coconut and chilli sauce, served with your choice of rice.
79. Kai Yang All-Siam **14.50**
Chicken marinated in a special sauce with coriander roots and garlic, accompanied by a very popular North East ground rice and chilli powder sauce and a sweet chilli sauce and served with your choice of rice.
80. Takri Steak **16.50**
8oz mature serloin steak marinated with lemon grass sauce and grilled, accompanied by a very popular North East ground rice and chilli powder sauce and served with your choice of rice.

Vegetarian Menu

Appetisers

- 81. Emerald of All-Siam (minimum for 2)** **14.00**
A selection of mixed starter which includes:
Deep-fried spring rolls. Mini crispy golden pastry baskets filled with vegetables perfumed with a hint of herbs and sweet spices, A selection of vegetables deep-fried in a light batter, Parcel of thin, crisp pastry filled with stir-fried vegetable stuffing, Deep-fried sweetcorn cake, Crispy fried bean curd with roasted coconut and cashew nuts.
82. Tao Hu Yang **5.50**
Grilled Tofu on bamboo skewers with pineapple, cherry tomato, courgette, pepper and onion. Served with a peanut dip and a cucumber, carrot and red onion relish
83. Poh Pia Tord **5.00**
Deep fried spring rolls, stuffed with stir-fried vegetables and vermicelli and served with a sweet chilli sauce.
84. Tofu Tord **5.25**
Deep-fried Tofu served with a sweet chilli sauce and topped with crushed peanuts.
85. Pak Tord **5.00**
A selection of mixed vegetables, deep-fried in a light batter, served with a sweet chilli sauce.
86. Tord Mun Kao Pod **5.50**
Deep-fried sweetcorn cake, served with sweet chilli relish, topped with crushed peanuts.
87. Gratong Ngeon Sai Pak **5.50**
Mini crispy golden pastry baskets filled with stir-fried vegetables with a hint of herbs and sweet spices.
88. Thoong Ngeon **5.50**
A parcel of thin crispy pastry filled with stir-fried vegetable stuffing and served with a plum dip.

Soup

- 89. Tom Kha Hed Kao Pod On** † **5.50**
Light coconut milk soup with mushrooms, flavoured with galangal, lemon grass and fresh coriander.
90. Tom Yum Hed ††† **5.50**
Spicy hot and sour, with mushrooms, flavoured with lemon grass, kaffir lime leaves and fresh lime juice.

Salads

- 91. Som Tum Thai** ††† **6.80**
Spicy salad made with green papaya, cherry tomatoes, snake beans, and a squeeze of fresh lime, topped with cashew nuts.
92. Yum Pak Grob ††† **7.00**
Deep fried vegetables in a light batter served with Tofu and a spicy lime sauce.

Mains

93. Tofu Jak-kra-pat 🌶️ 9.00

Stir-fried tofu with Chinese dried nuts, water chestnuts, ginkgo nuts, onions, cashew nuts and shiitake mushrooms.

94. Makua Pud Bai Horapa 7.50

Stir-fried aubergine with Thai sweet basil leaves, chilli, onion, peppers and garlic.

95. Tofu Pud Khing 7.50

Stir-fried Tofu with ginger, mushrooms and baby corn.

96. Tofu Pud Ped 🌶️🌶️ 7.25

Stir-fried Tofu in red curry sauce with coconut milk, fine beans and chopped kaffir lime leaves.

97. Tofu Pud Gra Pao 🌶️🌶️ 7.50

Stir-fried Tofu with Thai holy basil leaves, chilli, onion, peppers and garlic.

98. Tofu Pud Pried Waan 7.50

Stir-fried Tofu with crunchy vegetables, served with a Thai sweet and sour sauce.

99. Tofu Talay Pud Prik Khing 🌶️ 7.25

Tofu stir-fried in a red curry paste with fine beans and kaffir lime leaves.

100. Hed Pud Med Mammuang Himmapan 🌶️🌶️ 7.50

Stir-fried selection of mushrooms with cashew nuts in the chef's special sauce.

101. Makua Sam Rod 🌶️ 7.50

Deep-fried aubergines in a light batter with the chef's special sauce.

Curry

102. Gaeng Kiew Waan Phak 🌶️🌶️ 7.50

An authentic green curry with vegetables including aubergines, cooked in coconut milk with fresh chilli.

103. Panaeng Tofu 🌶️🌶️ 7.50

A rich, flavoursome red curry, with Tofu cooked in coconut milk with kaffir lime leaves.

104. Gaeng Dang Tofu 🌶️🌶️ 9.00

Tofu red curry cooked in coconut milk with bamboo shoots, aubergines, lime leaves and basil leaves.

105. Gaeng Pa Hed 🌶️🌶️🌶️ 8.10

(Jungle Curry) northern Thai style curry without coconut milk.

A very hot and spicy curry with mixed vegetables

Set Menus

Sukhothai

Minimum 2 persons **23.95 per person**

Appetisers

Pearls of All-Siam

A selection of mixed starter which includes:
Chicken on toast, Golden baskets filled with Thai seasoned chicken and vegetables, Golden crispy prawn cake, Parcels of minced prawn and chicken wrapped in a thin crisp pastry, Whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, Prawns served on a bed of fresh orange slices drizzled in Thai sauce and sprinkled with roasted coconut. Served with sweet chilli and plum dips.

Main

Gaeng Phed Ped Yang 🌶️🌶️

Duck in red curry with coconut milk, pineapple, lychee, tomatoes and sweet basil leaves.

Pla Rard Prik 🌶️🌶️

Deep-fried sea bass in light batter, flavoured with ginger and garlic in a tamarind and chilli sauce.

Pud Pak Ruam Mit 🌶️

Stir-fried mixed vegetables in an oyster sauce.

Rice

Choice of steamed Thai fragrant rice, egg fried rice or coconut rice.

Dessert (choice of)

Banana Fritter

Deep-fried banana coated with coconut.

Traditional Thai Taro Custard Pudding

Made of egg, taro, flavoured palm sugar with coconut.

Coconut Roll

Made with desiccated coconut, coconut milk, eggs, palm sugar and pandanus leaves and stuffed with coconut jam.

To help you enjoy your meal and to choose dishes according to your own taste, we have used chilli symbols to indicate the strength of "spicy hotness" for each dish as follows:

🌶️🌶️🌶️ Very hot

🌶️🌶️ Medium

🌶️ Slightly Hot

No Chillies Mild

Ayudhya

Minimum 2 persons **£24.95 per person**

Appetisers

Pearls of All-Siam

A selection of mixed starter which includes:

Chicken on toast, Golden baskets filled with Thai seasoned chicken and vegetables, Golden crispy prawn cake, Parcels of minced prawn and chicken wrapped in a thin crisp pastry, Whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, Prawns served on a bed of fresh orange slices drizzled in Thai sauce and sprinkled with roasted coconut. Served with sweet chilli and plum dips.

Main

Gaeng Garee Gai 🌶️

A mild and creamy yellow curry with chicken and potatoes.

Goong Jak-kra-pat

Stir-fried king prawns with Chinese dried nuts, water chestnuts, ginkgo nuts, onions, cashew nuts and shiitake mushrooms.

Pud Sam Sahay

Three stir-fried vegetables (asparagus, mushrooms and baby corn) in an oyster sauce.

Rice

Choice of steamed Thai fragrant rice, egg fried rice or coconut rice

Dessert (choice of)

Banana Fritter

Deep-fried banana coated with coconut.

Traditional Thai Taro Custard Pudding

Made of egg, taro, flavoured palm sugar with coconut.

Coconut Roll

Made with dessicated coconut, coconut milk, eggs, palm sugar and pandanus leaves and stuffed with coconut jam.

Tonburi

Minimum 4 persons **£25.95 Per person**

Appetisers

Pearls of All-Siam

A selection of mixed starter which includes:

Chicken on toast, Golden baskets filled with Thai seasoned chicken and vegetables, Golden crispy prawn cake, Parcels of minced prawn and chicken wrapped in a thin crisp pastry, Whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, Prawns served on a bed of fresh orange slices drizzled in Thai sauce and sprinkled with roasted coconut. Served with sweet chilli and plum dips.

Main

Gaeng Kiew Waan kai 🌶️🌶️

A green curry using fresh green chillies and cooked in coconut milk with Thai aubergines, lime leaves and sweet basil leaves.

Goong Pud Bai Horapa 🌶️🌶️

Stir-fried king prawns with Thai sweet basil leaves, chilli, onion, peppers and garlic.

Neau Pud Prik Sod 🌶️🌶️

Beef stir-fried with chilli, onion, pepper and garlic.

Ped Pud PrieW Waan

Duck, in a light batter, stir-fried with vegetables in a Thai sweet and sour sauce.

Pud Sam Sahay

Three stir-fried vegetables (asparagus, mushrooms and baby corn) in an oyster sauce.

Rice

Choice of steamed Thai fragrant rice, egg fried rice or coconut rice

Dessert (choice of)

Banana Fritter

Deep-fried banana coated with coconut.

Traditiional Thai Taro Custard Pudding

Made of egg, taro, flavoured palm sugar with coconut.

Coconut Roll

Made with dessicated coconut, coconut milk, eggs, palm sugar and pandanus leaves and stuffed with coconut jam.



Ratanakosin

Minimum 4 persons **£28.95 per person**

Appetisers

Pearls of All-Siam

A selection of mixed starter which includes:

Chicken on toast, Golden baskets filled with Thai seasoned chicken and vegetables, Golden crispy prawn cake, Parcels of minced prawn and chicken wrapped in a thin crisp pastry, Whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, Prawns served on a bed of fresh orange slices drizzled in Thai sauce and sprinkled with roasted coconut. Served with sweet chilli and plum dips.

Soup

Tom Yum Goong 🌶️🌶️

Our famous spicy, hot and sour soup with prawns and mushrooms, flavoured with lemon grass, kaffir lime leaves and a final squeeze of fresh lime juice.

Main

Massaman 🌶️

A rich curry with a choice of chicken, beef or lamb with peanuts and potatoes, flavoured with cinnamon, cloves, nutmeg & cumin.

Nor Mai Farang Pud Hoy Shell

Stir-fried scallops, asparagus, shiitake mushrooms and baby corn in an oyster sauce.

Ped Ma Kham

Slices of duck in a light batter, topped with a caramelised tamarind sauce and fried onions.

Running Sea bass 🌶️🌶️

Deep fried sea bass fillets in light batter, topped with a chilli, basil and fresh green peppercorn sauce.

Pud Pak Fai Daeng 🌶️

Stir-fried spinach, chilli, fermented soya beans and garlic, topped with crispy pork.

Rice

Choice of steamed Thai fragrant rice, egg fried rice or coconut rice

Dessert (choice of)

Banana Fritter

Deep-fried banana coated with coconut.

Traditional Thai Taro Custard Pudding

Made of egg, taro, flavoured palm sugar with coconut.

Coconut Roll

Made with desiccated coconut, coconut milk, eggs, palm sugar and pandanus leaves and stuffed with coconut jam.

Vegetarian Set Menu

Laan Na Set Menu

Minimum 2 persons **22.95 per person**

Appetizers

Emerald of All-Siam

A selection of mixed starter which includes; Deep fried spring rolls, Mini crispy golden pastry baskets filled with delicious vegetables, perfumed with a hint of herbs and sweet spices, A selection of mixed vegetables, deep-fried in a light batter, Parcel of thin crispy pastry-filled with exotic stuffing (vegetables), Deep-fried sweet corn cake, Crispy fried bean curd and an awakening of Thai fruits salad melded with roasted coconut and crushed peanuts.

Main

Gaeng Kiew Waan Phak 🌶️

An authentic green curry, with vegetables including Thai aubergines, cooked in coconut milk with fresh chilli.

Tofu Jak-kra-pat 🌶️🌶️

Stir-fried tofu wrapped with seaweed in light butter, Chinese dried fruits, ginkgo nuts, water chestnuts, onions, cashew nuts and shiitake mushroom.

Pud Pak Ruam Mit

Stir-fried mixed vegetables, in an oyster sauce.

Rice

Choice of Steamed Thai fragrant rice, egg fried rice or coconut rice.

Dessert (choice of)

Banana Fritter

Deep-fried banana coated with coconut.

Traditional Thai Taro Custard Pudding

Made of egg, taro, flavoured palm sugar with coconut.

Coconut Roll

Stuffed with coconut jam- made of desiccated coconut, coconut milk, eggs, palm sugar and pandanus leaves.

Please inform us of any allergies you have when ordering your food.