



# TUESDAY MENU



## YUM WOON SEN

Spicy glass noodle salad



## KAENG JEUD TAOW HOO

Clear soup with shrimps and bean curd



## HOR MOK KUNG 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

- Mung bean (glass noodles) 100 g.
- Minced pork 50 g.
- Prawns 4-5 pc.
- Shallots 2 tbs.
- Chinese celery 2 tbs.
- Hot chilli 1 tbs.
- Black and white jelly mushrooms 30 g.
- Fish sauce 2 tbs.
- Lemon juice 2 tbs.
- Coriander leaves 2 pc.

## PREPARATION

- Blanch glass noodles and jelly mushrooms in boiling water for a few minutes; lift out and drain well.
- Poach prawns and minced pork.
- Mix all ingredients together, season to taste with fish sauce and lemon juice.
- Garnish with coriander leaves.





# KAENG JEUD TAOW HOO

Clear soup with shrimps and bean curd



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
10 mins

## INGREDIENTS

- Shrimps 30 g.
- Bean curd 100 g.
- White lettuce 15 g.
- Spring onion 5 g.
- Chinese celery 5 g.
- Salted turnip 1 tsp..
- Soya sauce 1 tbs.
- Chicken stock 1/2 cup
- Fried crispy garlic 1 tsp.

## PREPARATION

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





# HOR MOK KUNG NANG

Steamed river prawn mousse



**SERVES**  
2 persons



**PREP**  
25 mins



**COOKING**  
20 mins

## INGREDIENTS

• River prawn (shelled)	100 g.
• Fish meat (minced)	150 g.
• Crab meat	30 g.
• Scallops	20 g.
• Coconut milk	1 cup
• Coconut cream	1 tbs.
• Chinese key	1 tbs.
• Chili paste	1 tbs.
• Egg	1 pc.
• Fish sauce	1 tbs.
• Kaffir lime leaves	2 pc.
• Red chili	1 pc.

## PREPARATION

- Blend all seafood meat (prawn, fish, crab and scallop) with chilli paste, coconut milk, egg, Chinese key and fish sauce until all ingredients are well mixed.
- Stuff the mousse into prawn shell, topped with coconut cream and garnish with kaffir lime leaves and chilli.
- Steam for approximately 5 minutes.



# PHA NAENG MOO

Pha-naeng curry with pork



**SERVES**  
2 persons



**PREP**  
15 mins



**COOKING**  
15 mins

## INGREDIENTS

- Pork (sliced) 500 g.
- Pha-naeng curry paste 2 tbs.
- Coconut milk 1 cup
- Roasted peanuts 2 tbs.
- Fish sauce 1 tbs.
- Palm sugar 1 tbs.
- Vegetable oil 2 tbs.

## PREPARATION

- Fry curry paste in vegetable oil on low heat for 2-3 minutes.
- Add coconut milk and stir well with curry paste.
- Add pork and stir-fry for 2-3 minutes.
- Add roasted peanuts and season to taste with fish sauce and palm sugar.



# GLUAY BUAD CHEE

Banana in coconut milk



**SERVES**  
2 persons



**PREP**  
10 mins



**COOKING**  
10 mins

## INGREDIENTS

- Coconut milk 500 ml. (2 cups)
- Sugar 1/2 cup
- Salt 1/4 tsp.
- Small bananas 3 bananas  
(cut diagonally, then in half,  
4 pieces per banana)

## PREPARATION

- Boil coconut milk.
- Add sugar and salt.
- Stir constantly to prevent coconut milk from splitting.
- Add bananas and cook gently for 5 minutes, then remove from the heat.
- Sprinkle with roasted yellow beans before serving.