



MONDAY MENU



MEANG LARN THONG

Seafood and vegetable spring rolls



TOM KHA GAI

Spicy chicken soup with coconut milk and herbs



PLA NEUNG MANAO

Steamed snapper with lemon sauce and chili



KUNG PHAD PRIEW WAN

Fried river prawns with sweet and sour sauce



FAK THONG KAENG BUAD

Pumpkin in warm coconut cream



MEANG LARN THONG

Seafood and vegetable spring rolls



SERVES

2 persons



PREP

20 mins



COOKING

20 mins

INGREDIENTS

• Flat rice noodles	100 g.
• Shrimps	30 g.
• Crab meat	30 g.
• Scallops	30 g.
• Mushrooms	2 tbs.
• Carrot	1 tbs.
• Chinese cabbage	2 tbs.
• Soya sauce	1 tbs.
• Vegetable oil	2 tbs.
• Ground pepper	1 tsp.
• Oyster sauce	2 tbs.

PREPARATION

- Put flat rice noodle on a plate or large cutting board
- Roll the noodles around the filling of seafood and vegetables, leaving both ends open
- Garnish with spring onion, sweet basil and coriander leaves

SAUCE

• Sweet hot sauce	4 tbs.
• Ground fresh chilli	1 tsp.
• Lime juice	2 tbs.



TOM KHA GAI

Spicy chicken soup with coconut milk and herbs



SERVES
2 persons



PREP
20 mins



COOKING
15 mins

INGREDIENTS

• Chicken breast	120 g.
• Coconut milk	1 cup
• Chicken stock	1 cup
• Galangal	30 g.
• Lemongrass	30 g.
• Kaffir lime leaves	3/4 pcs.
• Mushrooms	100 g.
• Fish sauce	2 tbs.
• Lime juice	2 tbs.
• Fresh chilli	1 tbs.
• Chilli oil	1 tbs.
• Coriander leaves	3 pcs.
• Dried chilli	3 pcs.

PREPARATION

- Put coconut milk and chicken stock into the saucepan and bring to a boil
- Add chicken, galangal, lemongrass and mushrooms then leave until it is well cooked
- Season to taste with fish sauce, lime juice, fresh chilli, kaffir lime leaves and chilli oil
- Garnish with dried chilli and coriander leaves



PLA NEUNG MANAO

Steamed snapper with lemon sauce and chili



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

INGREDIENTS

- Snapper fillet 1 pc.
- White lettuce 30 g
- Lemon 3 pcs.
- Garlic 1 tbs.
- Parsley 1 pc.
- Chinese celery 3-4 pcs.
- Chili sauce 1/2 cup

LEMON CHILI SAUCE

- Fresh hot chili
- Lemon juice
- Fish sauce
- Sugar
- Garlic
- Chickenstock

PREPARATION

- Steam snapper with lettuce for 4-5 minutes
- Pour chilli sauce over steamed snapper, then top with garlic, parsley and Chinese celery



KUNG PHAD PRIEW WAN

Fried river prawns with sweet and sour sauce



SERVES

2 persons



PREP

20 mins



COOKING

20 mins

INGREDIENTS

- River prawns 200 g.
- Onion 20 g.
- Tomatoes 30 g.
- Cucumber 30 g.
- Bell pepper 30 g.
- Pineapple 30 g.
- Spring onion 7 g.
- Vegetable oil 20 g.
- Sweet and sour sauce 1 cup

SWEET AND SOUR SAUCE

- Tomato ketchup 100 g.
- Vinegar 100 g.
- Sugar 50 g.
- Chicken stock 1 cup
- Palm sauce 100 g.

PREPARATION

- Sauté river prawns and vegetables in oil
- Add sweet and sour sauce
- Garnish with spring onion



FAK THONG KAENG BUAD

Pumpkin in warm coconut cream



SERVES
2 persons



PREP
10 mins



COOKING
10 mins

INGREDIENTS

- Pumpkin 200 g.
- Coconut milk 2 cups
- Palm sugar 2 tbs.
- Salt 1 tsp.

PREPARATION

- Peel off pumpkin rind (not completely, only the unsmooth skin)
- Remove seeds and membrane, then cut into pieces about one-half inch thick
- Put coconut milk into the saucepan, add palm sugar and salt then mix them well
- Bring to a boil, then add the pumpkin
- Cook until the pumpkin is tender, then remove from the heat
- Serve hot