



SATURDAY MENU



POH PIAH TOD

Deep fried spring rolls



HOY SHELL PHAD PED PRIK THAI ON

Sautéed scallops with chili paste and green peppercorns



GAENG PHED GAI

Red curry with chicken



TOM KHA KOONG MAE NAM

Spicy river prawns soup with coconut milk and herbs



MUN CHEUM RAD KATHI

Sweet potatoes in coconut cream



POH PIAH TOD

Deep fried spring rolls



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

INGREDIENTS

- Spring roll wrapper 4 pieces
- Glass noodles 50 grams
(soaked in water and cut into 1-inch pieces)
- Shitake mushrooms 50 grams
(thinly sliced)
- Carrot 200 grams
(cut into fine shreds)
- Cabbage 200 grams
(cut into fine shreds)
- Shrimp 50 grams (minced)
- Chicken 50 grams (minced)
- Soya sauce 2 tsp.
- White sugar 1/2 tsp.
- Cooking oil for deep frying

PREPARATION

- Stir fry the minced shrimps and chicken in medium heat
- Add the vegetable juliennes (mushrooms, carrot, cabbage) and season with soya sauce and sugar
- Continue frying until it is mixed and cooked well
- Remove from the pan and keep the mixture for filling
- Spread the spring roll wrapper, put 1 spoon full of filling, and roll forward
- Close both ends
- Deep fry the spring rolls in medium heat oil until golden and crispy
- Let the oil drain before serving
- Serve with sweet plum sauce



HOY SHELL PHAD PED PRIK THAI ON

Sautéed scallops with chili paste and green peppercorns



SERVES
2 persons



PREP
15 mins



COOKING
10 mins

INGREDIENTS

- | | |
|----------------------|-----------|
| • Scallops | 180 grams |
| • Red curry paste | 50 grams |
| • Green peppercorns | 10 grams |
| • Kaffir lime leaves | 3 leaves |
| • Sweet basil leaves | 20 grams |
| • Red chili | 2 pieces |
| • Fingerroot | 2 pieces |
| • Whipping cream | 30 ml. |
| • Fish sauce | 1 tbs. |
| • White sugar | 1/2 tbs. |

PREPARATION

- Heat oil in a pan over medium heat
- Add the red curry paste and stir until it is fragrant
- Add the scallops and whipping cream and continue stirring until it is mixed well with the curry paste
- Season with the fish sauce and white sugar
- Add the green peppercorns, red chili, lime leaves, basil leaves and fingerroot
- Continue stirring until the sauce is creamy and the scallops are cooked
- Transfer to a serving plate and garnish with 3-4 fresh basil leaves
- Serve hot with steamed rice



GAENG PHED GAI

Red curry with chicken



SERVES
2 persons



PREP
15 mins



COOKING
15 mins

INGREDIENTS

- Chicken breast (sliced) 140 grams
- Red curry paste 30 grams
- Coconut milk 150 ml
- Small eggplant 4 pieces
- Pea eggplant 100 grams
- Red chili 2 pieces
- Kaffir lime leaves 3 pieces
- Sweet basil leaves 20 grams
- Fish sauce 1 tbs.
- Palm sugar 1 tbs.
- Cooking oil 50 ml.

PREPARATION

- Stir fry the red curry paste in oil until it is fragrant
- Add the coconut milk little by little
- Boil until the coconut milk begins to have an oily sheen
- Add the chicken and eggplants and cook for 5-10 minutes
- Season with the fish sauce and palm sugar
- Add the kaffir lime leaves
- When cooked, add the sweet basil leaves and chilies
- Ready to serve



TOM KHA KOONG MAE NAM

Spicy river prawns soup with coconut milk and herbs



SERVES

2 persons



PREP

20 mins



COOKING

15 mins

INGREDIENTS

- River prawns 120 grams
(peeled and deveined, with tails intact)
- Coconut milk 1 cup
- Chicken stock 1 cup
- Galangal (thinly sliced) 30 grams
- Lemon grass 30 grams
(sliced diagonally and lightly crushed)
- Kaffir lime leaves 3 pieces
- Bird's chili 2 pieces
(fresh, lightly crushed)
- Straw mushrooms 100 grams
- Lime juice 2 tbs.
- Fish sauce 2 tbs.
- Chili oil 1 tbs.
(sweet red curry paste)
- Dried chili 3 pieces
- Coriander leaves 3 pieces

PREPARATION

- Put the chicken stock and coconut milk into the pot and bring a to boil
- Add the galangal, lemongrass, lime leaves and mushrooms
- Add the river prawns and cook until pink (around 5 minutes)
- Season with the lime juice, fish sauce, chili oil and fresh chili
- Cook the soup on medium heat, uncovered, for another 5 minutes
- Remove from the stove and garnish with the dried chili and coriander leaves



MUN CHEUM RAD KATHI

Sweet potatoes in coconut cream



SERVES
2 persons



PREP
15 mins



COOKING
10 mins

INGREDIENTS

- | | |
|------------------|-----------|
| • Sweet potatoes | 300 grams |
| • White sugar | 500 grams |
| • Coconut cream | 200 ml. |
| • Water | 300 ml. |
| • Salt | a pinch |

PREPARATION

- Peel the skin off and cut the sweet potatoes into pieces
- Clean the potatoes very well
- Boil water on medium heat
- When the water is boiling already, add the sugar and stir until the sugar is dissolved
- Wait until the syrup is boiling, then add the sweet potatoes
- Continue boiling for another 15-20 minutes, using low heat
- Note the colour of the potatoes. If it is clear, then it is ready
- Remove from the stove
- Top with coconut cream

COCONUT CREAM TOPPING

- Heat coconut cream slowly on low heat (Corn starch flour can be added to thicken it)