



SUNDAY MENU



TOD MAN PLA

Deep-fried fish cakes



GAENG JUED RUAMMIT SARAI TALAY

Clear soup with mixed seafood and seaweed



NEU PLA KAO PHAD PRIK KAMIN SOD

Sautéed garoupa fish fillet with chili and turmeric



GAENG KEOW WAN GAI

Green curry with chicken



KAO NIEW MAMUANG

Thai Sweet Sticky Rice with Mango



TOD MAN PLA

Deep-fried fish cakes



SERVES
2 persons



PREP
20 mins



COOKING
10-15 mins

INGREDIENTS

FISH CAKES

- Fish filet (Mackerel) 160 grams
- Long beans or string beans 100 grams (thinly cut)
- Red curry paste 50 grams
- Kaffir lime leaves 3 pieces
- Palm sugar 100 grams
- Fish sauce 1 tbs.
- Egg 1 egg
- Cooking oil 50 ml.

CUCUMBER RELISH SAUCE

- White sugar 100 grams
- White vinegar 50 ml.
- Cucumber (thinly sliced) 50 grams
- Red chili (thinly cut) 1 piece
- Shallot (finely sliced) 1 piece

PREPARATION

FISH CAKES

- Cut the fish into small pieces then mince and pound it until it turns to paste
- Add the red curry paste and long beans and mix well with the fish meat
- Add all the other ingredients - egg, palm sugar, kaffir lime leaves
- Season with the fish sauce
- Knead the mixture well with your hands until it is sticky enough to roll into balls
- Flatten the fish balls about 2 inches wide and 1/2 inch thick
- Fry the fish cakes until they are golden brown on both sides

CUCUMBER RELISH SAUCE

- Cook the vinegar and sugar over low heat around 5-10 minutes until the sugar dissolves
- Let it cool
- Add the cucumbers, shallots and chillies into the vinegar mixture



GAENG JUED RUAMMIT SARAI TALAY

Clear soup with mixed seafood and seaweed



SERVES
2 persons



PREP
20 mins



COOKING
10 mins

INGREDIENTS

- Mixed seafood (shrimps, squids, fish etc.) 120 grams
- Chinese white lettuce 50 grams
- Spring onion (cut into 1" long) 10 grams
- Chinese celery (cut into 1" long, keep 2-3 leaves for garnishing) 10 grams
- Black dried seaweed (cut into 1" piece) 2 pieces
- Salted turnip 10 grams
- Soya sauce 1 tbs.
- Chicken stock 1^{1/2} cup
- Fried crispy garlic 1 tbs.

PREPARATION

- Boil the mixed seafood in chicken stock
- Add the white lettuce, spring onion, celery and seaweed
- Season with the soya sauce and salted turnip
- Stir until it is mixed well then remove from the heat
- Garnish the soup with fried garlic and Chinese celery leaves before serving



NEU PLA KAO PHAD PRIK KAMIN SOD

Sautéed garoupa fish fillet with chili and turmeric



SERVES

2 persons



PREP

25 mins



COOKING

10 mins

INGREDIENTS

- Garoupa fish fillet (sliced) 500 grams
(or other kind of sea fish with firm flesh)
- Fresh turmeric 100 grams
- Shallot (thinly sliced) 50 grams
- Garlic 50 grams
- Red bell pepper 30 grams
- Green bell pepper 30 grams
- Red chilies 2 pieces
- Sweet basil leaves 20 grams
- Fish sauce 1 tbs.
- Oyster sauce 1 tbs.
- White sugar 1/2 tbs.
- Cooking oil 50 ml.

PREPARATION

- Deep fry the fish fillet in medium-high heat oil until it is golden brown
- Remove and set aside to keep warm
- Add oil in a wok. When it is already hot, add all the vegetables (turmeric, shallot, peppers, chilies, sweet basil leaves, garlic) and stir fry until cooked
- Season with the fish sauce, oyster sauce and white sugar
- Place the fish on a plate and top with sautéed vegetables



GAENG KEOW WAN GAI

Green curry with chicken



SERVES
2 persons



PREP
25 mins



COOKING
10 mins

INGREDIENTS

- Chicken breast (sliced) 140 grams
- Green 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 green 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 then 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



KAO NIEW MAMUANG

Thai Sweet Sticky Rice with Mango



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

INGREDIENTS

SWEET COCONUT STICKY RICE

- Mango
- Sticky rice 1 cup
- Coconut milk 2/3 cup
- Sugar 1/2 cup
- Salt 1/2 tsp.
- Roasted mung bean 2 tbs.

SALTED COCONUT SAUCE

- Coconut milk 1/2 cup
- Sugar 1/4 cup
- Corn flour 1 tsp.

PREPARATION

- Put the rice in the bowl. Wash the rice until the water is cleared. Repeat about 5 times to get rid of excess starch
- Cover the rice with 2 or 3 inches of water and soak for at least 6 up to 24 hours
- Drain the soaked rice and pour it into a stream basket or steamer. Steam it for 20 minutes
- While waiting for the sticky rice to be cooked, boil the coconut milk then add sugar and salt in medium heat until it is hot but not boiling
- As soon as the rice is done, put it in the bowl immediately then pour the coconut mixture into the cooked sticky rice
- Cover and let it settle for around 20 minutes. Stir it by folding the bottom up and then cover it for another 20 minutes
- Make the salted coconut sauce by combining the coconut milk, salt, corn flour and then stirring them until they are completely dissolved
- Bring to a boil and keep stirring all the time until the liquid starts bubbling and the sauce gets thicker then remove from the heat
- Prepare the mango and serve with sticky rice