



# 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<sup>1/2</sup> 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