6 DISH TASTING MENU

open from 5 pm - CLOSED ON SUNDAYS

HOW DOES THE TASTING MENU WORK?

You'll get to taste 6 differant tapas size dishes in one evening!
They are served separately, but not
necessarily in the sequence here.
When you're served the dessert, then you know you are finished!
So it's not fast food - it takes about 1,5 hour,
depending on how busy we are.

Please advise us if you have any allergies, or special needs and we'll adjust the food.
We prepare the dishes medium western spicy, so if you want less or more please tell us.

The menu is designed for 1 person
Price: 490 baht per person - Vegetarian: 450

DON'T FANCY THE FULL 6 DISH TASTING MENU?

- If you're only a bit hungry you can share 1 tasting menu.
- You can also order 1 of the dishes of the day and we will make it as a larger MAIN DISH.

Main Dish prices: Vegetarian: 120, Chicken: 140, Seafood: 180

TIME FOR KIDS - choose from:

- Delicious home made fish fingers
- Chicken on sticks
- Hot doggies

Served with either: **French Fries** or **Rice**.

- Fried rice with Chicken (and hidden vegetables)

Price: 120 baht • Kids **ice-cream: 50 baht**

MONDAYS

1
****CRISPY SPRING ROLLS**
The best you have ever tasted!
- vegetarian

2
MASAMAN CURRY
- vegetarian
A mild curry. Has a "Christmas" taste, with its cinnamon, nutmeg, cardamom and clove spices. - has PEANUTS

3
FRESH HERB & SEAFOOD SALAD FROM HEAVEN
- Squid, shrimp, white snapper, fresh herbs, deep fried kaffir lime leaves, roasted chili paste, coconut milk, lime juice, fish sauce

4
SPICY & LIMEY PRAWN SOUP
A classic Thai dish with super fresh tastes.
- lemon grass, kaffir lime leaves, galanga, chili, are all just for flavor, DO NOT EAT!

5
Marinated KING FISH or CHICKEN fillet
Topped with fresh TURMERIC PASTE (gurkemeie), Mexican sweet potatoes, Green herb sauce
A delicious cross-over creation, with surprising, but subtle tastes

6
TIME FOR SWEET

TUESDAYS

1
Marinated SHRIMP wrapped in WILD PEPPER LEAVES
with sweet chili ginger dip

2
PENANG CURRY w/ chicken
A semi mild, curry with a hint of Indian spices..
- PEANUTS, kaffir lime leaves, fish & soy sauce, tamarind, chilies, sweet Thai basil

3
CRISPY SPRING ROLLS
**The best you have ever tasted!
- vegetarian

4
The "Famous" TIME FOR LIME SOUP
Comfort food, with a spicy kick!
- vegetarian
- pumpkin, lemon grass, kaffir lime leaves, garlic, onion, red curry paste, lime juice

5
CARAMELIZED KING FISH or CHICKEN FILLET, served with a FRESH THAI HERB SALAD
This dish will get your taste buds flowing.
Hard to get other places. And so FRESH!
- Herbs & veggies, roasted chili paste, lime juice, fish sauce, CASHEW NUTS

6
TIME FOR SWEET

WEDNESDAYS

1
KING FISH CAKES
with spicy mayo dip & cucumber salad
Guests come back again and again for our home-made fish cakes!

2
TANGY COCONUT SOUP
with chicken
A classic mild Thai soup with tasty herbs.
- lemon grass, kaffir lime leaves, galanga, chili, are all just for flavor, DO NOT EAT!

3
CHICKEN, CHILI & CASHEW NUTS
You haven't tasted a good one if you haven't tried ours.
- roasted chili paste, sugar, black pepper, sesame seed oil, onion, fried dried red chili, spring onion, CASHEW NUTS

4
Marinated Shrimp wrapped in WILD PEPPER LEAVES
with sweet chili sauce & ginger

5
MASSAMAN CURRY
- vegetarian
A mild curry. Has a "Christmas" taste, with its cinnamon, nutmeg, cardamom and clove spices. - PEANUTS

6
·TIME FOR SWEET

THURSDAYS

1
MIEN KHAM (Thailand in one bite)
- PEANUTS, Honey, lime, red onion, birds eye chilli, ginger, dried shrimp, roasted coconut flakes.
Wrap a bit of everthing in a pepper leaf!

2
*** *CLAMS/MUSSELS IN ROASTED CHILI PASTE ON A BED OF PASTA**
- mild chili, garlic, Thai basil leaves, fish sauce

3
PAPAYA & CARROT SALAD
- PEANUTS, longbeans, tomato, garlic, chili, lime juice, fish sauce, palm sugar,

4
The "Famous" TIME FOR LIME SOUP
Comfort food, with a spicy kick!
- pumpkin, lemon grass, kaffir lime leaves, garlic, onion, red curry paste, lime juice

5
Marinated KING FISH or CHICKEN Fillet with a SWEET-SOUR-SPICY SAUCE
- fresh & pickled garlic;, chili, palm sugar, soy, sauve deep fried Thai basil and morning glory pesto.

6
TIME FOR SWEET

FRIDAYS

1
SHRIMP TEMPURA
with sweet chili ginger dip

2
GREEN CURRY CHICKEN
It's supposed to be soupy!
- coconut cream, longbeans, apple aubergine, Thai basil, mild chili

3
FRESH HERB SALAD "LAAB"
- king fish, crushed rice, herbs, chili flakes, lime juice, fish sauce

4
TROPICAL MANGO SALSA ROLLS with SHRIMP and WASABI DIP
- mango, thai shallots, coriander leaves, lime juice, fish sauce, tomato, rolled in rice paper wrappers

5
STIR-FRIED CHICKEN in RED CURRY PASTE
One of the most popular dishes for the Thais's, also called jungle curry. Not so heavy as no coconut milk.
- kaffir lime leaves, longbeans, mild chili

6
TIME FOR SWEET

SATURDAYS

1
Marinated SHRIMP wrapped in WILD PEPPER LEAVES
with sweet chili ginger dip

2
The "Famous" TIME FOR LIME soup
Comfort food, with a spicy kick!
- vegetarian
- pumpkin, lemon grass, kaffir lime leaves, onion, red curry paste, lime juice

3
CRISPY DEEP FRIED PAPAYA SALAD
You'll love it!
- PEANUTS, longbeans, tomato, garlic, chili, dried shrimp , lime juice, fish sauce, palm sugar

4
STIR-FRIED SEAFOOD in ROASTED CHILI PASTE.
Finger licking good!
- shrimp, squid, onions, garlic, thai basil, mild chili

5
Marinated KING FISH or CHICKEN Fillet in RED CURRY SAUCE
Don't worry, it's not too spicy, has a nice round balance with allot of flavors

6
TIME FOR SWEET

ALL OUR CURRY PASTES ARE VEGETARIAN AND HOMEMADE - HERE!
You won't find this anywhere else, if you do; 5 free Mojitos to you!

We also use our HOME MADE VEGETARIAN STOCK/BROTH/ BULJONG/ in all our dishes