

Dishes

Starters

1. ปอเปี๊ยะทอด : *Deep fried Spring Rolls with Chicken and Vegetables*(4 P) 8.00 €
(Chicken Breast, White Cabbage, Black Mushrooms, Glass Noodle, Onion, Carrot)
2. สะเต๊ะไก่ : *Classic Thai Chicken Satay with Cashew Sauce* (4 Pieces) 8.00 €
(Chicken, Curry, Curcuma, Cashew Nut, Coconut Milk)
3. กุ้งทอด : *Fried Shrimp* (4 P) 8.00 €
(Plain Flour, Shrimp)
4. Thai Set(5 P) :
*Spring Rolls(1P), Chicken Satay(1P), Samosa(1P) and Fried Shrimp(2p)*9.00 €
(Set of starters)
5. ต้มจืดวุ้นเส้นไก่สับ : *Clear Soupe with Minced Chicken and Glass Noodle* 10.00 €
(Chicken Breast, Tomatoes, Carrot, Chinese Cabbage, Glass Noodle)
6. ต้มข่าไก่ : *Chicken Coconut Soup* 10.00 €
(Chicken Breast, Coconut Milk, Tomatoes, Mushrooms, Galangal, Lemongrass, Lemon Leaf)
7. ต้มยำกุ้ง : *Shrimp Spicy Soup*  10.00 €
(Shrimp, Mushrooms, Tomatoes, Milk, Galangal, Lemongrass, Lemon Leaf)
8. ยำเนื้อ : *Spicy Grill Beef Salad*  10.00 €
(Rump Steak, Tomatoes, Coriander, Chives, Onion, Celery, Lemongrass, Lemon Leaf)
9. ยำวุ้นเส้น : *Glass Noodle Shrimps and Chicken Spicy Salad*  10.00 €
(Glass Noodle, Shrimp, Chicken Breast, Tomatoes, Peanuts, Chives, Onion, Celery)
10. ส้มตำ : *Papaya Salad*  10.00 €
(Green Papaya, Carrot, Shrimp, Tomatoes, Peanuts)

**** All Dishes and Desserts are home made with Fresh products**



Wok Dishes

11. **ไก่ผัดเม็ดมะม่วงหิมพานต์ : Stir fried Chicken with Cashew Nuts** 15.00€
(Chicken Breast, Onion, Red Sweet Pepper, Mushrooms, Leek, Cashew Nuts)
12. **เป็ดผัดน้ำพริกเผา : Stir fried Duck with Chili Paste** 16.00 €
(Duck Breast, Chili Paste, Onion, Red Sweet Pepper, Leek, Thai Basil)
14. **เนื้อผัดใบกระเพรา : Stir fried Beef with Thai Basil** 15.00 €
(Rump Steak, Onion, Red Sweet Pepper, Thai Basil)
15. **ไก่ผัดขิง : Stir fried Chicken with Ginger** 15.00 €
(Chicken Breast, Ginger, Onion, Sweet Pepper, Leek)
16. **กุ้งผัดกระเทียมพริกไทย : Stir fried Shrimp with Garlic** 16.00 €
(Shrimp, Onion, Red Sweet Pepper, Fried Garlic, Celery)

Plats au curry

17. **แกงเขียวหวานเนื้อ แกงเขียวหวานไก่ : Green Curry with Beef or Chicken** 15.00 €
(Red Sweet Pepper, Zucchini, Bamboo Shoot, Thai Basil)
18. **แกงพะเนียงไก่ แกงพะเนียงเนื้อ : Panang Curry with Chicken or Beef** 15.00 €
(Chicken Breast, Red Sweet Pepper, Bamboo Shoot, Lemon Leaf)
19. **แกงมัสมั่นไก่ แกงมัสมั่นเนื้อ : Massaman Curry with Chicken or Beef** 15.00 €
(Chicken Breast, Potatoes, Cashew Nut, Fried Garlic)
20. **แกงเผ็ดเปิด่าง : Red Curry with Duck** 16.00 €
(Duck Breast, Tomatoes, Zucchini, Grapes, Pineapple, Thai Basil)
21. **แกงแดงกุ้ง : Red Curry with Shrimp** 16.00 €
(Shrimp, Red Sweet Pepper, Zucchini, Bamboo Shoot, Thai Basil)
22. **จู้ปลีปลาแซลมอนย่างราดน้ำแกงแดง : Red Curry with Salmon** 16.00 €
(Salmon, Red Sweet Pepper, Bamboo Shoot, Thai Basil)

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Traditionnal Thai Dishes

23. ผัดผักรวมมิตร : *Stir Fry Mixed Vegetables* 14.00 €
(Chinese Cabbage, Carrot, Runner Bean, Cauliflower, Soja Shoot, Onion, Red Sweet Pepper)
24. หมูหวาน : *Caramelized Pork* 15.00 €
(Roasted Pork, Pineapple, Onion)
25. ลาบไก่สับ : *Spicy Minced Chicken Salad with Thai Herbs* 🌶️ 15.00 €
(Minced Chicken legs, Coriander, Mint, Chives, Shallot, Lemongrass, Lemon Leaf)
26. ลาบเป็ดย่าง : *Spicy Duck Salad with Thai Herbs* 🌶️ 16.00 €
(Duck Breast, Coriander, Mint, Chives, Shallot, Lemongrass, Lemon Leaf)

Thai Specialties

27. ปลาสามรส : *Fried Fish with Sweet Chili Sauce* 🌶️ 20.00 €
(Fried Sea Bream, Vegetables)
28. เนื้อย่างไฟ : *Grilled Beef with Special Thai Sauce (200g)* 20.00 €
(Ribeye Beef, traditionnal Thai sauce)

Traditional Thai Plates

29. ผัดไทยไก่ ผัดไทยกุ้ง : *Pad Thai with Chicken or Shrimp* 15.00 €
(Thai Rice Noodle, Egg, Leek, Soja Shoot, Shallot, Peanut)
30. ข้าวผัดไก่ ข้าวผัดกุ้ง : *Fried Rice with Chicken or Shrimp* 15.00 €
(Thai jasmín Rice, Onion, Egg, Tomatoes, Chives)

Side Dish

31. ข้าวไทย : *Thai rice*
32. ข้าวเหนียว : *Sticky Rice*
33. เส้นผัด : *Fried Thai Rice Noodle*

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Desserts

- ♥ *Thai Coconut Custard* 6.00 €
- ♥ *Thai Tea Creme Brulee* 6.00 €
- ♥ *Fresh Pineapple* 6.00 €
- ♥ *Caramelized Banana and coconut ice cream* 6.00 €
- ♥ *1 Scoops of Ice Cream* 2.00 €
- ♥ *2 Scoops of Ice Cream* 4.00 €
- ♥ *3 Scoops of Ice Cream* 6.00 €
(Vanilla, Chocolate, Coconut, Green Lemon, Strawberry, Pineapple, Mango, Passion Fruit, Coffee, Raspberry, Melon)
- ♥ *Dessert of the day* 7.00 €
- ♥ *Sticky Rice with Fresh Mango* 9.00 €
- ♥ *Gourmet Coffee* 9.00 €
- ♥ *Colonel* 9.00 €
(2 Scoops of Green Lemon Ice Cream , Vodka 6 cl)

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Menu

Thai Station 20.00€

Starters

- Deep fried Spring Rolls with Chicken and Vegetables (3 Pieces)
- Classic Thai Chicken satay with Cashew Sauce (3 Pieces)

Dishes*

- Stir fried Chicken with Cashew Nuts
- Curry Panang with Beef 🌶️

Desserts

- Thai Coconut Custard
- 2 Scoops of ice cream

** In Menus only, dishes are served with Thai Jasmin Rice*

Menu

Thai Royal 26.00€

Starters

- Deep fried Spring Rolls with Chicken and Vegetables (4 Pieces)
- Fried Shrimp (4 Pieces)
- Chicken Coconut Soup

Dishes*

- Stir fried Beef with Thai Basil 🌶️
- Stir fried Duck with Chili Paste 🌶️
- Massaman curry with Chicken 🌶️

Desserts

- Caramelized Banana with Coconut Ice Cream Scoop
- Thai Tea Creme Brulee
- Dessert of the day

** In Menus only, dishes are served with Thai Jasmin Rice*



Kids' Meal 13.50€

Dishes

- *Fried Rice with Porc, Chicken or Shrimp*
- *Fried Rice with Chicken or Shrimp*
- *Classic Thai Chicken Satay with Cashew Sauce with rice*

Desserts

- *2 Scoops of Ice Cream (Vanilla, Chocolate, Coconut, Green Lemon, Strawberry, Pineapple, Mango, Passion Fruit, Coffee, Raspberry, Melon)*
- *Deep fried Spring Rolls with banana*

Drink

- *Water Syrup or Diabolo*



Soft drinks and juices

# Coca & Coca zéro 33cl	3.50 €
# Orangina 25cl	3.50 €
# Sprite 33cl	3.50 €
# Fuze Tea	3.50€
# Fruit Juice (Skipper 20cl : Orange, Apple, Mango, Pineapple, Abricot) (Cock Brand 25cl : Passion fruit, Lychee, Coconut)	3.00 €
# Lemonade Syrup	3.00 €
# Water Syrup (Lemon, Peach, Strawberry, Mint, Raspberry, Pomegranate)	2.50 €

Mineral Water

# Evian	4.50 €
# ½ Evian	3.00 €

Beers

# Singha	4.50 €
# Chang	4.50 €

Hot Beverages

# Espresso Coffee (With Caf or Decaf)	2.00 €
# Green Tea with mint, Jasmine Tea	2.50 €
# Citronella Infused, Ginger infused	2.50 €



Homemade cocktail (with or without alcohol)

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|---|--|--------|
| # | Homemade Cocktail with Alcohol
(White wine, White Martini, Vodka, Rum, Fruit Juice) | 4.50 € |
| # | Homemade Cocktail without Alcohol
(Pomegranate Syrup, Fruit Juice) | 4.00 € |

Appetizer

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|---|--------------------------------------|-------|--------|
| # | Kir (Cassis, Mûre, Pêche, Framboise) | 12 cl | 6.00 € |
| # | Whisky Jack Daniel, J&B | 4 cl | 6.00 € |
| # | White or Red Martini | 4 cl | 6.00 € |
| # | Campari | 6 cl | 6.00 € |
| # | White or Red Porto | 6 cl | 6.00 € |
| # | Ricard, Pastis | 4 cl | 6.00 € |
| # | Vodka | 4 cl | 6.00 € |
| # | Armagnac | 4 cl | 6.00 € |
| # | Cognac | 4 cl | 6.00 € |
| # | Get 27 & Get 31 | 4 cl | 6.00 € |
| # | Mirabelle Liqueur | 4 cl | 6.00 € |
| # | Williams Pear | 4 cl | 6.00 € |
| # | Gin | 4 cl | 6.00 € |
| # | Rum | 4 cl | 6.00 € |



Wine



Glass of wine / Jug of wine

glass 25 cl 50 cl

# Red wine Merlot IGP Languedoc, Belloc	3.00 €	6.00 €	10.00 €
# White wine Sauvignon IGP Languedoc, Belloc	3.00 €	6.00 €	10.00 €
# Rosé wine Cinsault IGP Languedoc, Belloc	3.00 €	6.00 €	10.00 €



Bottled Wine 75 cl

Red Wine

# Côtes du Rhône "Plan des Tours" AOP Terres d'Avignon	18.00 €
# Mondeuse AOP Domaine Jean Vullien & Fils	25.00 €
# Crozes-Hermitage BIO "Les Meysonniers" AOP M. Chapoutier	35.00 €

White Wine

# Chardonnay "Tradition" IGP Languedoc, Domaine Preignes	18.00 €
# Tariquet "Premières Grives" Côtes de Gascognes IGP Domaine du Tariquet	28.00 €
# Chignin-Bergeron AOP Domaine Jean Vullien & Fils	32.00 €

Rosé Wine

# Paradis "Prestige" IGP Languedoc, Domaine Preignes	18.00 €
# Coteaux d'Aix en Provence "Soleil d'Enfer" AOP Château Pigoudet	23.00 €
# Côtes de Provence "Signature" AOP Domaine de la Sanglière	27.00 €

