

PAKPAO

THAI FOOD

—

EAT
&
DRINK

—

เฟล็ดเฟลีน

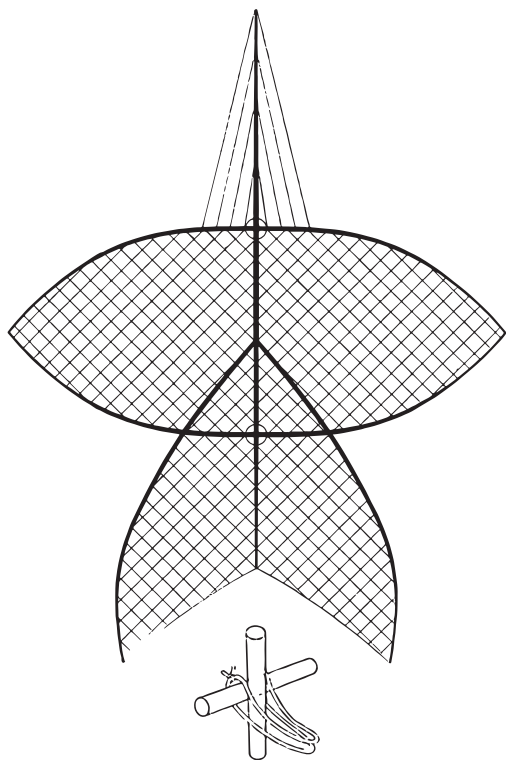


FIG 01
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TRADITIONAL
PALPAD KITE

PAKPAO

THAI FOOD

THAI MEALS TYPICALLY CONSIST OF A SINGLE DISH IF EATING ALONE, OR RICE (KHAO IN THAI) WITH MANY COMPLEMENTARY DISHES SERVED CONCURRENTLY AND SHARED BY ALL. IT IS CUSTOMARY TO SERVE MORE DISHES THAN THERE ARE GUESTS AT A TABLE. IT IS COMMON PRACTICE FOR THAIS AND HILL TRIBE PEOPLES IN NORTH AND NORTHEAST THAILAND TO USE STICKY RICE AS AN EDIBLE IMPLEMENT BY SHAPING IT INTO SMALL, AND SOMETIMES FLATTENED, BALLS BY HAND WHICH ARE THEN DIPPED INTO SIDE DISHES AND EATEN. THAIS TOUCH FOOD ONLY WITH THEIR RIGHT HANDS. THAI FOOD IS TRADITIONALLY EATEN WITH THE RIGHT HAND WHILE SEATED ON MATS OR CARPETS ON THE FLOOR. IT IS NOW GENERALLY EATEN WITH A FORK AND A SPOON. THAI FOOD IS OFTEN SERVED WITH A VARIETY OF SAUCES (NAM CHIM) AND CONDIMENTS. THESE MAY INCLUDE PHRIK NAM PLA/NAM PLA PHRIK (CONSISTING OF FISH SAUCE, LIME JUICE, CHOPPED CHILIES AND GARLIC), DRIED CHILI FLAKES, SWEET CHILI SAUCE, SLICED CHILI PEPPERS IN RICE VINEGAR, SRIRACHA SAUCE, OR A SPICY CHILI SAUCE OR PASTE CALLED NAM PHRIK.



STARTERS

MOU SATAY หมูสะเต๊ะ / 7

Charcoal grilled pork tenderloin, coconut milk, curry powder, lemongrass; served with peanut sauce and cucumber relish

PLA DOUK TODT GROB ปลาตุ๋นกรอบขำมะม่วง / 8

Crispy fish cake, mango, red onion, cilantro, palm sugar, lime juice

LOUK CHIN KAI ลูกชิ้นไก่ / 7

Ground chicken meatball, coriander seed, kaffir lime leaf, yellow curry

HOI OBH หอยอบ / 11

Steamed P.E.I mussels, lemongrass, Thai basil, bird's eye chili

MOU PA LORW หมูพะโล้ / 9

Braised pork belly, pickle daikon and mustard green, cinnamon, star anise, soy

PLA MOUK YANG ปลาหมึกย่าง / 10

Charcoal grilled squid, baby greens, chili plum dressing

KAE YANG แกะย่าง / 12

Charcoal grilled rack of lamb, garlic, cilantro, soy; served with curry and onion relish



SALADS

SOOP NOR MAI ชูบหน่อไม้ / 7

Young bamboo shoot, mint, red onion, toasted rice,
bird's eye chili, lime juice

YUM SOHM O ย่ำส้มโอหน่อตาล / 7

Pomelo supreme, heart of palm, grape tomato,
cilantro, smoke chili paste, lime juice

YUM GOONG TA KRAI ย่างกุ้งตะไคร้ / 10

Grilled shrimp, onion, cilantro, kaffir lime leaf,
lemongrass, bird's eye chili, lime juice

NEUA NHAM THOK เนื้อน้าตก / 9

Grilled sirloin, red onion, mint, cilantro, toasted rice, lime juice

SOM TUM ส้มตำ / 7

Green papaya , tomato, long bean, peanut,
bird's eye chili, lime juice

SOUP OF THE DAY ชูบรายวัน / MP



ENTREES

GOONG OBH WOON SENG กุ้งอบวุ้นเส้น / 16

Steamed prawn, Chinese celery, mung bean noodle,
shitake mushroom, ginger, black pepper soy

NEUA MASSAMAN เนื้อตุ๋นแกงมัสมั่น / 15

Braised short rib, onion, sweet potato, tamarind,
peanut, massaman curry

PLA DOUK PAD PHET ผัดเผ็ดปลาตุ๋ก / 14

Crispy catfish, young bamboo shoot, Thai apple eggplant,
kaffir lime leaf, red curry

PAD KRA PROW MOU MAKREAU ผัดกะเพราหมูสับมะเขือยาว / 12

Ground pork, Thai apple eggplant, garlic, onion,
bird's eye chili, Thai holy basil

GAI YANG ไก่ย่างชาววัง / 13

Charcoal grilled young chicken, coconut milk, turmeric, garlic,
cilantro; served with Thai sweet chili sauce

GANGE PHET PED แกงเผ็ดเป็ด / 14

Duck, Thai basil, lychee, coconut milk,
seasonal vegetables, red curry

PLA PAD GIUNG CHAI ปลาผัดคึ้นช่าย / 14

Crispy fish, soy bean paste, onion,
Chinese celery, bird's eye chili, soy



GAANG KEAU WANN PLA SALMON แกงเขียวหวานปลาแซลมอน / 17
Salmon, bamboo shoot, Thai apple eggplant, chili,
Thai holy basil, green curry

PED SARM ROD เป็ดสามรส / 16
Roast duck, bird's eye chili, Thai holy basil,
tamarind, garlic, seasonal vegetables

MOU YANG JEO MA KHEUUA หมูย่างแจ่มมะเขือเทศ / 12
charcoal grilled pork tenderloin, garlic, cilantro;
served with tomato relish

BPOUU NIMH PAD PHONG KAREE ปูนึ่งผัดผงกะหร / 21
Crispy soft shell crab, onion, Chinese celery,
egg, chili, turmeric, curry

CATCH OF THE DAY ปลาสดรายวัน / MP
Chef Selected Fish of The Day



NOODLES

KEAUG TIEW PED ก๋วยเตี๋ยวเป็ดตุ๋น / 13

Duck leg, fresh rice noodle, bean sprout, cilantro, cinnamon, star anise, fried garlic, duck broth

PAD THAI ก๋วยเตี๋ยวผัดไทยกุ้ง / 12&15

Fresh rice noodle, tofu, egg, roasted peanut, bean sprout, tamarind, scallion

Chicken 12 / Shrimp 15

PAD SE EW GAI ก๋วยเตี๋ยวผัดซีอิ้วไก่ / 12

Fresh wide rice noodle, chicken, Chinese broccoli, egg, garlic, sweet soy

NAHM PRIK PAK JIMH น้ำพริกผักจิ้ม / 7

Accompanied with seasonal steamed vegetables

JEO ME KHEUUA THAHT แจ่วมะเขือเทศ

Roasted tomato, garlic, chili, onion, tamarind and lime juice

NAHM PRIK NOUM น้ำพริกหนุ่ม

Grilled bird's eye chili, garlic, onion, palm sugar, lime juice

JEO PLA PAO แจ่วปลาเผา

Roasted fish, bird's eye chili, garlic, onion, fish sauce, lime juice



SIDE ITEMS

FRIED CASHEW WITH GREEN ONION AND BIRD'S EYE CHILI / 3

FRIED HARD BOILED EGG WITH TAMARIND SAUCE / 5

SALTY THAI BEEF JERKY / 5

SWEET THAI PORK JERKY / 5

PEANUT SAUCE / 2

STEAMED JASMINE RICE / 2

STICKY RICE / 2

COCONUT JASMINE RICE / 5

CURRY JASMINE RICE / 5

GINGER RICE / 5



DESSERTS

THAI COFFEE MOUSSE WITH CHOCOLATE FUDGE / 7

COCONUT FORBIDDEN RICE WITH PANDAN PANNA COTTA / 7

KANOM MORK GRANGE / 7

Thai taro custard

CITRUS STEAMED CAKE WITH LEMONGRASS CREME ANGLAISE / 7

KHAO NIEW PHEUAK / 7

Thai sticky rice pudding with taro and coconut milk



PAKPAO HANDMADE SODAS



TAMARIND, JASMINE AND LEMONGRASS, MANGO AND THAI CHILI / 4

JUICES



MANGO, LYCHEE / 4

OTHER BEVERAGES



HOUSEMADE THAI TEA / 3.50

HOUSEMADE THAI COFFEE / 3.50

TROPICAL ICED TEA / 2.50

CANNED SODA / 2.50

HOT COFFEE / 4

HOT TEA / 4

GUNPOWDER GREEN

ORCHID OOLONG

HERBAL CHRYSANTHEMUM



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