

## STARTERS Our starters portions are by 4 !

STATERS SELECTION FOR 2/3 PERSONS 🥄	28 /	40
NEMS KAI / MUU Deep-fried chicken or pork spring rolls		10
VEGGIE SPRING ROLLS 🥬 Sweet and sour sauce on the side		9
PHO PIA KAI Deep-fried chicken spring rolls with taro, sweet and sour sauce on the side		10
KAI PING 🥄 Chicken skewers, peanut sauce on the side		12
PHO PIA KUNG Deep-fried shrimp spring rolls, sweet and sour sauce on the side		12

## S O U P S

TOM KHA KAI Chicken galangal with coconut milk soup		11
TOM YUM KUNG 🥄 Hot and sour lemongrass shrimp soup		12

## S A L A D S

SOM TAM 🥬 Green papaya salad (we suggest spicy !)		11
YAM MAMUANG 🥄 Mango salad with Thai herbs, shrimps		11
YAM NEUA Grilled beef, sliced for a finer taste		12
YAM PLA Salmon tartar, lemon juice and Thai herbs		12

## M A I N D I S H E S Our dishes are only spicy on demand !

MONTH'S DISH : BURGUNDY BEEF THAI STYLE served with a plain rice		18	
PAD THAI 🥄 🥬 🥄 Wok stir-fried rice noodles, chicken, shrimps and peanuts		16	
THE WEEPING TIGER Char grilled steak, marinated and Thai herbs, served on char-grill plate "so good that the tiger cries to have some more"		25	
KAI PAD SIUU 🥬 Wok stir-fried rice noodles, Papaya verte style, vegetables and chicken		16	
PED MAKHAM Fried duck, tamarind sauce Papaya Verte style, fried basilic leaves		19	
SAUTÉED PORK WITH FRIED GARLIC sided with a tamarind sauce		17	
PAD PIOWANN KAI 🥄 Sautéed chicken, bittersweet sauce, pineapple and cashew nuts		18	
MASSAMAN KAE 🥄 Simmered leg of lamb with spices, red curry and potatoes		19	
KHAO PAD SAPPAROD 🥄 Stir-fried rice, chicken, shrimps, pineapple, served in a pineapple		18	
CHOO CHI PLA Fried salmon steak, red curry sauce and coconut cream sauce		19	
CHOO CHI KUNG 🥄 Fried red curry prawns cooked with coconut milk		22	
SAUTÉED WITH THAI BASIL 🥬 As you wish : chicken/ beef / shrimp	/16	/17	/18
GREEN CURRY 🥬 coconut milk, as you wish : chicken/ beef / shrimp	/16	/17	/18
RED CURRY 🥬 coconut milk, as you wish : chicken/ beef/duck /shrimp	/16	17/17	/18

PLAIN RICE 4    STICKY RICE 4    WOK STIR-FRIED VEGETABLES 4    STIR-FRIED NOODLES 4

Vegetarian option 🥬    Contains crustaceans 🥄    Contains sesame seeds 🌱    Contains nuts 🥄

# LUNCH MENUS

Lunch menus are served from Tuesday to Friday (except holidays)

## PATTAYA

Vermicelli salad  
Chicken spring rolls  
Green curry chicken, coconut milk  
Plain rice

17

## PAPAYE VERTE

Green mango salad  
Chicken spring rolls  
Lemongrass chicken soup  
Plain rice

17

## TRIANGLE D'OR

Red cabbage salad  
Shrimp spring rolls  
Red curry chicken  
Plain rice

17

## VEGETARIEN

Vermicelli salad  
Veggie spring rolls  
Stir-fried vegetables  
Sticky rice

17

## BOBUN

(Everyday, lunch time only)

Vermicelli salad  
Raw vegetables  
Sautéed beef with onions  
Fried chicken spring rolls  
Peanuts

14

## DESSERTS

THAI COCONUT 🍌 🥥 Coconut ice cream (2 scoops) with butterfly pea flower sticky rice, peanut and sesame	8
KHAO NIAO MAMUANG 🍌 Mango sticky rice and coconut milk	9
SANGKAYA Thaiandese flan, with coconut ice cream and chopped shallots	8
MAMUANG BUAT CHII 🍌 Sliced candied mango in coconut cream, tapioca pearls	8
COCONUT MILK MANGO PANNACOTTA	8
FRESH MANGO	9
DARK CHOCOLATE SPRING ROLLS 🥥 Hazelnut, orange zests	7
COCONUT RICE BALLS 🥥 With peanuts and coconut	7
CAFÉ GOURMAND 🥥	9

## BEVERAGES

### COLD

EVIAN 0,5/1L	4	6
SAN PELLEGRINO 0,5/1L	4/	6
COKE / ZERO 33cl		5
ORANGINA 33cl		4
ICE TEA 33cl		4
SPRITE 33cl		4
SCHWEPPES TONIC 33cl		4
LYCHEE / COCONUT / MANGO JUICE	5	

### APETIZERS AND SPIRITS

SINGHA Thai beer - 33cl	7
LEFFE Draft beer - 25/33 cl	5 6
KIR Blackberry or Blackcurrant - 1l cl	6
RICARD 4cl	6
JACK DANIEL'S 4cl	7
WHISKY 4cl	12

### HOT

ESPRESSO	3
DOUBLE ESPRESSO	5
TEA (JASMINE, MINT)	4

## COCKTAILS

MANGARITA Tequila, spicy mango, pineapple, lime fruity and exotic	10cl	11
MAI TAI Rhum, lime, orgeat syrup, cointreau powerful and classic	12cl	11
CHATUCHAK Bombay Sapphire, Chambord, rose liquor, litchi juice sweet and refined	10cl	11
GREEN BASILIC Vodka infusion with thaï basil, canne syrup, lime juice, schweppes tonic	30cl	11

## MOCKTAILS 22cl

KOH LIPÉ Butterfly pea flower, pineapple syrup, sparkling water	8
MANGO SPICY Butterfly pea flower, spicy mango syrup, sparkling water	8
CHIANG MAI Butterfly pea flower, rose petal, sparkling water	8

meat origin : EU  
 taxes and services included  
 all our dishes are home-made  
 the allergens list is available with our waiters



# W I N E S

## BY THE GLASS

	12cl
Red - Château Victoria	8
White - Chardonnay, Sieur d'Arques	6
Rosé - La Guerre des Bouchons, Pays d'Oc	6
Champagne - Deutz Brut	(11 cl) 11

## IN A JUG

	25cl	50cl
Red - Eclats d'arômes Cabernet Sauvignon IGP Pays d'Oc	5	8 15
White - Eclats d'arômes Chardonnay IGP Pays d'Oc	5	8 15
Rosé - Eclats d'arômes Var IGP Var	5	8 15

## RED

	37,5cl	75cl
Bordeaux - Château Victoria ♥ AOC Haut-Médoc		33
Vallée du Rhône - Saint-Joseph, Domaine J-C Marsanne ♥ AOC Saint-Joseph	25	47
Vallée du Rhône - Belleruche, M. Chapoutier AOC Vallée du Rhône	19	32
Beaujolais - Juliéna, Domaine Perrachon et Fils AOC Beaujolais		32
Côtes de Provence - Rimauresq Cru Classé AOC Côtes de Provence	(50cl) 28	44
Côtes de Provence - Bandol, Domaine Tempier ♥ AOC Bandol	26	50

## WHITE

Languedoc Roussillon - Chardonnay, Sieur d'Arques IGP Pays d'Oc		22
Bourgogne - Mâcon-Igé Clos Saint-Germain Domaine Marillier ♥ AOC Mâcon-Igé		24
Vallée du Rhône - Belleruche, M. Chapoutier AOC Vallée du Rhône	19	29
Bourgogne - Chablis Bonaugure, L&C Poitout ♥ AOC Chablis		35
Vallée de la Loire - Sancerre "Le Clos de Bannon" Domaine Fouassier AOC Sancerre		40

## CHAMPAGNE

Deutz Brut	35	62
------------	----	----

## ROSÉS

Languedoc Roussillon - La Guerre des Bouchons IGP Pays d'Oc		22
Côtes de Provence - Château d'Astros Augustine 🍷 IGP Var		26
Côtes de Provence - Rimauresq Cru Classé AOC Côtes de Provence	(50cl) 26	34
Côtes de Provence - Bandol, Domaine Tempier ♥ AOC Bandol		43
Côtes de Provence - Minuty Cuvée Rosé et Or ♥ AOC Minuty		49