

มะละกอ P A P A Y E V E R T E เขียว

S T A R T E R S Our starters portions are by 4 !

STATERS SELECTION FOR 2/3 PERSONS 🥜	27/	39
NEMS KAI / MUU Deep-fried chicken or pork spring rolls		8
VEGGIE SPRING ROLLS 🌿 Sweet and sour sauce on the side		8
PHO PIA KAI Deep-fried chicken spring rolls with taro, sweet and sour sauce on the side		9
KAI PING 🥜 Chicken skewers, peanut sauce on the side		10
PHO PIA KUNG Deep-fried shrimp spring rolls, sweet and sour sauce on the side		10

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 : KAI TAKHAI Marinated lemongrass chicken leg, with plain rice a nems sauce		17	
PAD THAI 🌿 🌿 🥜 Wok stir-fried rice noodles, chicken, shrimps and peanuts		15	
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"		24	
KAI PAD SIUU 🌿 Wok stir-fried rice noodles, Papaye verte style, vegetables and chicken		15	
PED MAKHAM Fried duck, tamarind sauce Papaye Verte style, fried basilic leaves		17	
PAD PIOWANN KAI 🥜 Sautéed chicken, bittersweet sauce, pineapple and cashew nuts		17	
SAUTÉED PORK WITH FRIED GARLIC sided with a tamarind sauce		16	
KHAO PAD SAPPAROD 🌿 Stir-fried rice, chicken, shrimps, pineapple, served in a pineapple		17	
MASSAMAN NEUA / KAE 🥜 Simmered beef / lamb with spices, red curry, and potatoes		18	
CHOO CHI PLA Fried salmon steak, red curry sauce and coconut cream sauce		18	
CHOO CHI KUNG 🌿 Fried red curry prawns cooked with coconut milk		22	
SAUTÉED WITH THAI BASIL 🌿 As you wish : chicken/ beef / shrimp	/15	/16	/17
GREEN CURRY 🌿 coconut milk, as you wish : chicken/ beef / shrimp	/15	/16	/17
RED CURRY 🌿 coconut milk, as you wish : chicken/ beef/duck /shrimp	/15	16/16	/17

S I D E S

PLAIN RICE 3	STICKY RICE 3	WOK STIR-FRIED VEGETABLES 4	STIR-FRIED NOODLES 4
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Vegetarian option 🌿 Contains crustaceans 🌿 Contains sesame seeds 🌿 Contains nuts 🥜

LUNCH MENUS

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

BOBUN   (Everyday, lunch time only)

Vermicelli salad

Raw vegetables

Sautéed beef with onions

Fried chicken spring rolls

Peanuts

13

PATTAYA

Vermicelli salad

Chicken spring rolls

Green curry chicken, coconut milk

Plain rice

16

PAPAYE VERTE

Green mango salad

Chicken spring rolls

Lemongrass chicken soup

Plain rice

16

TRIANGLE D'OR

Red cabbage salad

Shrimp spring rolls

Red curry chicken

Plain rice

16

VEGETARIEN

Vermicelli salad

Veggie spring rolls

Stir-fried vegetables

Sticky rice

16

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	Thailandese 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/L	4	6
BADOIT 0,5/L	4/	6
COKE / ZERO 33cl		5
ORANGINA 33cl		4
ICE TEA 33cl		4
SPRITE 33cl		4
SCHWEPPE TONIC 33cl		4
LYCHEE / COCONUT / MANGO JUICE		5

APETIZERS AND SPIRITS

SINGHA Thai beer - 33cl		6
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	10
MAI TAI Rhum, lime, orgeat syrup, cointreau powerful and classic	12cl	10
CHATUCHAK Bombay Sapphire, Chambord, rose liquor, litchi juice sweet and refined	10cl	10
GREEN BASILIC Vodka infusion with thai basil, canne syrup, lime juice, schweppes tonic	30cl	10

MOCKTAILS 22cl

KOH LIPE 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 - Chardo, 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 - Cabernet Sauvignon, Eclats d'arômes	5	7 12
White - Chardonnay, Eclats d'arômes	5	7 12
Rosé - Côtes de Provence, Eclats d'arômes	5	7 12

RED

	37,5cl	75cl
Bordeaux - Château Victoria ♥ AOC Haut-Médoc		30
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	29
Beaujolais - Juliéna, Domaine Perrachon et Fils AOC Beaujolais		28
Côtes de Provence - Rimauresq Cru Classé AOC Côtes de Provence	(50cl) 26	35
Côtes de Provence - Bandol, Domaine Tempier ♥ AOC Bandol	26	50

WHITE

Languedoc Roussillon - Chardo, 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
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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