



# SUNDAY MENU



## TOD MAN PLA

Deep-fried fish cakes



## GAENG JUED RUAMMIT SARAI TALAY

Clear soup with mixed seafood and seaweed



## NEU PLA KAO PHAD PRIK KAMIN SOD

Sautéed garoupa fish fillet with chili and turmeric



## GAENG KEOW WAN GAI

Green curry with chicken



## KAO NIEW MAMUANG

Thai Sweet Sticky Rice with Mango



# TOD MAN PLA

Deep-fried fish cakes



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
10-15 mins

## INGREDIENTS

### FISH CAKES

- Fish filet (Mackerel) 160 grams
- Long beans or string beans 100 grams  
(thinly cut)
- Red curry paste 50 grams
- Kaffir lime leaves 3 pieces
- Palm sugar 100 grams
- Fish sauce 1 tbs.
- Egg 1 egg
- Cooking oil 50 ml.

### CUCUMBER RELISH SAUCE

- White sugar 100 grams
- White vinegar 50 ml.
- Cucumber (thinly sliced) 50 grams
- Red chili (thinly cut) 1 piece
- Shallot (finely sliced) 1 piece

## PREPARATION

### FISH CAKES

- Cut fish into small pieces and mince and pound it until it is a paste.
- Add red curry paste and long beans and mix well with fish meat.
- Add all other ingredients-egg, palm sugar, kaffir lime leaves.
- Season with fish sauce.
- Knead the mixture well with your hands until sticky enough to roll into balls.
- Flatten the fish balls about 2 inches wide and 1/2 inch thick.
- Fry fish cakes until golden brown on both sides.

### CUCUMBER RELISH SAUCE

- Cook vinegar and sugar over low heat around 5-10 minutes until the sugar dissolves.
- Let cool.
- Add cucumbers, shallots and chilies into the vinegar Mixture.





# GAENG JUED RUAMMIT SARAI TALAY

Clear soup with mixed seafood and seaweed



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
10 mins

## INGREDIENTS

- Mixed seafood (shrimps, squids, fish etc.) 120 grams
- Chinese white lettuce 50 grams
- Spring onion (cut into 1" long) 10 grams
- Chinese celery (cut into 1" long, keep 2-3 leaves for garnishing) 10 grams
- Black dried seaweed (cut into 1" piece) 2 pieces
- Salted turnip 10 grams
- Soya sauce 1 tbs.
- Chicken stock 1<sup>1/2</sup> cup
- Fried crispy garlic 1 tbs.

## PREPARATION

- Boil mixed seafood in chicken stock.
- Add white lettuce, spring onion, celery and seaweed. Season with soya sauce and salted turnip.
- Stir until mix well. Remove from heat.
- Garnish soup with fried garlic and Chinese celery leaves before serving.



# NEUA PLA KAO PHAD PRIK KAMIN SOD

Sautéed garoupa fish fillet with chili and turmeric



## SERVES

2 persons



## PREP

25 mins



## COOKING

10 mins

## INGREDIENTS

- Garoupa fish fillet (sliced) 500 grams  
(or other kind of sea fish with firm flesh)
- Fresh turmeric 100 grams
- Shallot (thinly sliced) 50 grams
- Garlic 50 grams
- Red bell pepper 30 grams
- Green bell pepper 30 grams
- Red chilies 2 pieces
- Sweet basil leaves 20 grams
- Fish sauce 1 tbs.
- Oyster sauce 1 tbs.
- White sugar 1/2 tbs.
- Cooking oil 50 ml.

## PREPARATION

- Deep fry fish fillet in medium-high heat oil until golden brown.
- Remove and set aside to keep warm
- Add oil in a wok, when hot, add all vegetables (turmeric, shallot, peppers, chilies, sweet basil leaves, garlic) and stir fry until cooked.
- Season with fish sauce, oyster sauce and white sugar.
- Place the fish on a plate, top with sautéed vegetables.



# GAENG KEOW WAN GAI

Green curry with chicken



**SERVES**  
2 persons



**PREP**  
25 mins



**COOKING**  
10 mins

## INGREDIENTS

- Chicken breast (sliced) 140 grams
- Green curry paste 30 grams
- Coconut milk 150 ml.
- Small eggplant 4 pieces
- Pea eggplant 100 grams
- Red chili 2 pieces
- Kaffir lime leaves 3 pieces
- Sweet basil leaves 20 grams
- Fish sauce 1 tbs.
- Palm sugar 1 tbs.
- Cooking Oil 50 ml.

## PREPARATION

- Stir fry green curry paste in oil until fragrant.
- Add coconut milk little by little.
- Boil until coconut milk begins to have oily sheen.
- Add chicken and eggplants and cook for 5-10 minutes.
- Season with fish sauce and palm sugar.
- Add kaffir lime leaves.
- When cooked, add sweet basil leaves and chilies. Ready to serve.



# KAO NIEW MAMUANG

Thai Sweet Sticky Rice with Mango



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
20 mins

## INGREDIENTS

### SWEET COCONUT STICKY RICE

- Mango
- Sticky rice 1 cup
- Coconut milk 2/3 cup
- Sugar 1/2 cup
- Salt 1/2 tsp.
- Roasted mung bean 2 tbs.

### SALTED COCONUT SAUCE

- Coconut milk 1/2 cup
- Sugar 1/4 cup
- Corn flour 1 tsp.

## PREPARATION

- Put the rice in the bowl, wash the rice until the water is cleared, repeat about 5 times to get rid of excess starch.
- Cover the rice with 2 or 3 inches of water and soak for at least 6 up to 24 hours.
- Drain the soaked rice and pour it into stream basket or steamer. Steam it for 20 minutes.
- While waiting for the sticky rice to be cooked, boil the coconut milk add sugar and salt in medium heat until it hot but not too boiling
- The soon as the rice is done put in the bowl immediately pour the coconut mixture into cooked sticky rice.
- Cover and rest them around 20 minutes, stir it by folding the bottom up and cover it for another 20 minutes.
- Making the salted coconut sauce by combining the coconut milk, salt, corn flour, stirring until dissolved completely.
- Bring to the boil and keep stirring all the time until the liquid starts bubbling and the sauce gets thicker then remove from the heat.
- Prepare the mango and serve with sticky rice.