



SATURDAY MENU



POH PIAH TOD

Deep fried spring rolls



HOY SHELL PHAD PED PRIK THAI ON

Sautéed scallops with chili paste and green peppercorns



GAENG PHED GAI

Red curry with chicken



TOM KHA KOONG MAE NAM

Spicy river prawns soup with coconut milk and herbs



MUN CHEUM RAD KATHI

Sweet potatoes in coconut cream



POH PIAH TOD

Deep fried spring rolls



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

INGREDIENTS

- Spring roll wrapper 4 pieces
- Glass noodles (soaked in water and cut into 1-inch pieces) 50 grams
- Shitake mushrooms 50 grams (thinly sliced)
- Carrot 200 grams (cut into fine shreds)
- Cabbage 200 grams (cut into fine shreds)
- Shrimp 50 grams (minced)
- Chicken 50 grams (minced)
- Soya sauce 2 tsp.
- White sugar 1/2 tsp.
- Cooking oil for deep frying

PREPARATION

- Stir fry minced shrimps and chicken in medium heat.
- Add vegetable juliennes (mushrooms, carrot, cabbage) and season with soya sauce and sugar.
- Continue frying until well mixed and cooked.
- Remove from pan and keep the mixture for filling.
- Spread spring roll wrapper, put 1 spoon full of filling, and roll forward.
- Close both ends.
- Deep fry spring rolls in medium heat oil until golden and crispy.
- Let the oil drain before serving.
- Serving with sweet plum sauce.





HOY SHELL PHAD PED PRIK THAI ON

Sautéed scallops with chili paste and green peppercorns



SERVES
2 persons



PREP
15 mins



COOKING
10 mins

INGREDIENTS

• Scallops	180 grams
• Red curry paste	50 grams
• Green peppercorns	10 grams
• Kaffir lime leaves	3 leaves
• Sweet basil leaves	20 grams
• Red chili	2 pieces
• Fingerroot	2 pieces
• Whipping cream	30 ml.
• Fish sauce	1 tbs.
• White sugar	1/2 tbs.

PREPARATION

- Heat oil in a pan over medium heat.
- Add red curry paste and stir until fragrant.
- Add scallops and whipping cream and continue stirring until mixed well with curry paste.
- Season with fish sauce and white sugar.
- Add green peppercorns, red chili, lime leaves, basil leaves and fingerroot.
- Continue stirring until the sauce is creamy and scallops are cooked.
- Transfer to serving plate and garnish with 3-4 fresh basil leaves.
- Serve hot with steamed rice.



GAENG PHED GAI

Red curry with chicken



SERVES
2 persons



PREP
15 mins



COOKING
15 mins

INGREDIENTS

- | | |
|---------------------------|-----------|
| • Chicken breast (sliced) | 140 grams |
| • Red 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 red 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 chillies.
- Ready to serve.





TOM KHA KOONG MAE NAM

Spicy river prawns soup with coconut milk and herbs



SERVES

2 persons



PREP

20 mins



COOKING

15 mins

INGREDIENTS

- River prawns 120 grams
(peeled and deveined, with tails intact)
- Coconut milk 1 cup
- Chicken stock 1 cup
- Galangal (thinly sliced) 30 grams
- Lemon grass 30 grams
(sliced diagonally and lightly crushed)
- Kaffir lime leaves 3 pieces
- Bird's chili 2 pieces
(fresh, lightly crushed)
- Straw mushrooms 100 grams
- Lime juice 2 tbs.
- Fish sauce 2 tbs.
- Chili oil 1 tbs.
(sweet red curry paste)
- Dried chili 3 pieces
- Coriander leaves 3 pieces

PREPARATION

- Put chicken stock and coconut milk into the pot and bring to boil.
- Add galangal, lemon grass, lime leaves and mushrooms.
- Add river prawns and cook until pink (around 5 minutes).
- Season with lime juice, fish sauce, chili oil and fresh chili.
- Cook the soup on medium heat, uncovered, for another 5 minutes.
- Remove from stove and garnish with dried chili and coriander leaves.



MUN CHEUM RAD KATHI

Sweet potatoes in coconut cream



SERVES
2 persons



PREP
15 mins



COOKING
10 mins

INGREDIENTS

- | | |
|------------------|-----------|
| • Sweet potatoes | 300 grams |
| • White sugar | 500 grams |
| • Coconut cream | 200 ml. |
| • Water | 300 ml. |
| • Salt | a pinch |

PREPARATION

- Peel the skin off and cut into pieces.
- Clean the potatoes very well.
- Boil water on medium heat.
- When heat, add sugar and stir until the sugar is dissolved.
- Wait until the syrup is boiling, add sweet potatoes.
- Continue boiling for another 15-20 minutes, using low heat.
- Note the colour of potatoes. If it is clear, then it is ready.
- Remove from the stove.
- Topped with coconut cream

COCONUT CREAM TOPPING

- Heat coconut cream slowly on low heat. (Corn starch flour can be added to make it thickened)

