



WEDNESDAY MENU



YUM SOM O KUNG SOD

Spicy pomelo salad with shrimps



GAI PHAD MED MA MUANG

Fried chicken with cashew nuts



TOM YUM KUNG MAE NAM

Spicy river prawn soup with lemon grass



KAENG MASSAMAN GAI

Massaman curry with chicken



GLUAY KLOOK NAM CHEUM

Banana flambé



YUM SOM O KUNG SOD

Spicy pomelo salad with shrimps



SERVES

2 persons



PREP

20 mins



COOKING

10 mins

INGREDIENTS

- River prawns (boiled) 120 g.
- Pomelo 1/4 pc
- Dried shrimps 2 tbs.
- Roasted peanuts 2 tbs.
- Fresh chili 1/2 tbs.
- Mint leaves 3-4 pcs.
- Dried chili 3-4 pcs.
- Fried shallots 1 tsp.
- Roasted coconut 2 tbs.

SAUCE

- Coconut cream
- Lime juice
- Palm sugar
- Salt

PREPARATION

- Put pomelo and all other ingredients (dried shrimps, peanuts, chilli, roasted coconut, shallots and mint) into the bowl.
- Add sauce and mix well with all ingredients.
- Place the prawns on top (or serve separately) and garnish with mint leaves.



GAIPHAD MED MA MUANG

Fried chicken with cashew nuts



SERVES
2 persons



PREP
20 mins



COOKING
15 mins

INGREDIENTS

- Chicken breast (sliced) 200 g.
- Chopped garlic 2 tsp.
- Bell pepper 2 tbs.
- Onion 2 tbs.
- Pineapple 2 tbs.
- Carrot 2 tbs.
- Mushrooms 2 tbs.
- Fried cashew nuts 40 g.
- Dried chili 1 tbs.
- Chili oil 2 tbs.
- Oyster sauce 2 tbs.
- Light Soya sauce 2 tbs.
- Sugar 1 tsp.
- Vegetable oil 1 tsp.
- Spring onion 20 g.
- Sesame oil 1 tbs.

PREPARATION

- Fried chicken in oil until brown.
- Add garlic, vegetables and cashew nuts and stir fry until cooked.
- Season to taste with all other ingredients.
- Garnish with spring onion.



TOM YUM KUNG MAE NAM

Spicy river prawn soup with lemon grass



SERVES

2 persons



PREP

20 mins



COOKING

10 mins

INGREDIENTS

- | | |
|---------------------------|---------|
| • River prawns (deveined) | 4-5 pc. |
| • Chicken stock | 2 cups |
| • Lemon grass (sliced) | 2 tbs. |
| • Kaffir lime leaves | 4 pcs. |
| • Galangal (sliced) | 2 tbs. |
| • Mushrooms | 50 g. |
| • Lemon juice | 2 tbs. |
| • Fish sauce | 2 tbs. |
| • Chopped hot chili | 1 tsp. |
| • Chili oil | 1 tsp. |
| • Coriander leaves | 2 pcs. |

PREPARATION

- Pour chicken stock into the pot and bring to the boil.
- Add lemon grass, galangal and mushrooms.
- Add river prawns and boil them until cooked.
- Season to taste with lemon juice, fish sauce, hot chili and chili oil.
- Garnish with coriander leaves before serving.



KAENG MASSAMAN GAI

Massaman curry with chicken



SERVES
2 persons



PREP
15 mins



COOKING
10-15 mins

INGREDIENTS

- Chicken (cut into pieces) 500 g.
- Coconut milk 2 cups
- Potatoes (boiled, peeled and cut into bite-size pieces) 3 potatoes
- Onion (cut into quarters) 1 onion
- Massaman curry paste 2 tbs.
- Fish sauce 2 tbs.
- Sugar 2 tsp.
- Roasted peanuts 1/4 cup
- Vegetable oil 1/4 cup

PREPARATION

- Put the oil into the pot and heat.
- Add massaman curry paste and coconut milk, stir until well mixed.
- Add chicken, onion, potatoes, roasted peanuts, seasoned with sugar and fish sauce and leave until well cooked.



GLUAY KLOOK NAM CHEUM

Banana flambé



SERVES
2 persons



PREP
15 mins



COOKING
20 mins

INGREDIENTS

- Banana 1 banana
- Orange juice 1 cup
- Sugar 50 g.
- Lemon Juice 1 tsp.
- Cashew nuts 1 tsp.
- Ice cream (Vanilla) 2 scoops
- Grand Marnier 1 oz.
- Whipped cream (for decoration)

PREPARATION

- Put sugar into the pot and heat slowly.
- Place banana in sugar syrup and cook gently without allowing them to become soft.
- Add Grand Marnier, orange juice, and lemon juice.
- Set alight immediately before serving.
- Serve with ice cream, topped with cashew nuts and whipped cream.

