

## Starter



### **Crispy Chicken Rolls**

**€ 1.30 each**

ปอเปี๊ยะไก่

Golden crispy chicken rolls delicately filled with fried vegetables, served with a traditional nuoc nam dipping sauce.

## Main Courses



### **Massaman Beef Curry**

**12.90 €**

มัสมั่นเนื้อ

A delicate Thai curry, slowly simmered with melt-in-the-mouth beef, silky coconut milk and sweet potatoes, subtly infused with aromatic spices. A refined dish with deep, perfectly balanced flavors.



### **Shrimp Pad Thai**

**12.90 €**

ผัดไทยกุ้ง

Stir-fried rice noodles with succulent shrimp, scrambled eggs, crunchy bean sprouts and roasted peanuts, coated in a tangy tamarind sauce. A timeless Thai classic offering harmony of flavors and textures.



### **Shrimp Pad Thai**

**10.90 €**

ผัดไทยไก่

Stir-fried rice noodles with tender chicken, scrambled eggs, crisp bean sprouts and roasted peanuts, gently enveloped in a tamarind sweet-and-sour sauce. An iconic Thai dish, both authentic and satisfying.



### **Lemongrass Chicken**

**10.90 €**

**ต้มข่าไก่**

Tender chicken pieces sautéed with fragrant fresh lemongrass, releasing delicate citrus notes and exotic aromas.



### **Chicken Satay**

**10.90 €**

**ไก่สะเต๊ะ**

Delicately marinated chicken skewers, grilled to perfection and served with a smooth, velvety peanut sauce.



### **Chicken with Cashew Nuts**

**10.90 €**

**ไก่เม็ดมะม่วงหิมพานต์**

Stir-fried chicken with crunchy cashew nuts, colorful bell peppers and caramelized onions in a subtle sweet-and-savory Asian sauce. A comforting yet refined balance of textures and flavors.

## **Dessert**



### **Mango Sticky Rice**

**3.00 €**

**ข้าวเหนียวมะม่วง**

An iconic Thai dessert pairing soft, lightly sweetened sticky rice with ripe, fragrant mango and finished with a drizzle of creamy coconut milk.

## **Cold Beverages**

Thai Singha Beer	€4.00
Soft Drinks	€2.00
Sparkling Water	€2.00
Still Water	€1.00

## **Hot Beverages**

Espresso Coffee	€1.80
Tea	€3.00