

# RISTORANTE THAI

MENÙ A LA CARTE

## STARTERS

**Po Pic Pak** <sup>1-3-6</sup> | 12

Crispy vegetable rolls wrapped in thin filo pastry, accompanied by delicate tempura zucchini and a vibrant Thai sauce

**Thot Man Kung** <sup>1-2-6-9</sup> | 15

Delicious shrimp balls topped with crunchy vegetables—peas, celery, and soybeans—enveloped in golden panko breading.

**Tom Kha Kai** <sup>6-8</sup> | 15

An aromatic and enveloping soup made with tender chicken, creamy coconut milk, and fragrant Thai herbs

## FIRST COURSES

**Pad Thai Kung Sod** <sup>2-5-6</sup> | 20

Rice noodles stir-fried with juicy shrimp, crispy bean sprouts, and toasted peanuts, all wrapped in a fragrant tamarind sauce that creates a harmonious balance of flavors.

**Kaoop Sa Palot** <sup>7</sup> | 20

Fragrant jasmine rice stir-fried with sweet pineapple, cherry tomatoes, and fragrant yellow curry, for an exotic dish.

**Oh Wunsen Pa kiMao** <sup>2-6-11</sup> | 16

Soy noodles stir-fried with tender beef, bell peppers, and crispy carrots, flavored with a fragrant spicy oil and topped with fresh basil.

## MAIN DISHES

**Pla Lad Prik** <sup>4-6</sup> | 20

Black Angus strips sautéed in spicy oil, oyster sauce, and basil, served with fragrant jasmine rice

**Chu chi kung sot** <sup>4-6-9</sup> | 24

Prawns wrapped in creamy red curry and coconut milk, accompanied by a refined rice bouquet

**Kai Pas** <sup>4-5</sup> | 18

Chicken wrapped in aromatic green curry, served with fragrant rice



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