

 **suan bua**  
THAI RESTAURANT

— À LA CARTE —  
MENU

# CHEF'S SPECIAL



LKR

## PLAA GOONG

2,500

Grilled Tiger prawn salad with thin sliced of lemongrass, kaffir leaf, and onion garnish with mint leaf

## YAM NUA YANG

2,700

Grilled Australian beef Sirloin steak salad with cucumber and tomato Thai celery

## PLA MUEK PHAD NAM PRIK POW

1,500

Stir-fried squid with roasted chili paste, onion, mushroom and sweet basil

## PLA NUENG MANAO

1,700

Steamed fish fillet with spicy chili, garlic and lime sauce

## PHAD KRA PROW GAE YANG

4,500

Grilled Australian lamb chop with spicy chili, garlic and hot basil sauce

## GOONG PHAD PRIK LEANG

2,500

Stir-fried prawn with garlic and yellow capsicum

## GOONG MUNGKORN PHAD PONG GAREE

4,200

Stir-fried Lobster with egg and yellow curry powder, onion, celery

## KHAO PHAD TOM YAM TALAY

1,500

Fried rice with "TOM YAM" flavor and variety of seafood

# APPETIZERS



LKR

## GAI SATAY

650

**Marinated Chicken Skewers “SATAY” Style with Cucumber Relish and Peanut Sauce**

## POH PIA TOD (V)

550

**Deep fried Vegetables and Glass Noodle Spring Rolls with Sweet Chili Dip**

## SOM TAM THAI (V)

550

**Green Papaya Salad with Tamarind Dressing, Peanut and Dried Shrimps**

## LAAB GAI

650

**Minced Chicken Salad with Roasted Rice Powder, Chili Powder, Thai Parsley and Mint Leaves**





## YAM WOON SEN (V)

700

**Glass Noodle Salad with Seafood, Onion, Thai Celery & Spring Onion**


# SOUP



	LKR
<b>TOM YAM GOONG NAM SAI (CLEAR SOUP) (V)</b>  	<b>950</b>
<b>Spicy Authentic Thai Soup with Prawns and Mushroom in “TOM YAM” Flavour</b>	
<b>TOM YAM GOONG NAM KOON (MILKY SOUP) (V)</b> 	<b>950</b>
<b>Spicy Thai Soup with Prawns, Mushroom in “TOM YAM” Flavour and Coconut Milk</b>	
<b>TOM KHA GAI (V)</b> 	<b>750</b>
<b>Chicken in Coconut Milk Soup with Galangal and Mushroom</b>	

# MAIN DISHES



	LKR
<b>NUA NAM TOK</b> 🌶️ Grilled Beef Sirloin Steak with Tamarind Juice, Roasted Rice Powder & Lime	3,700
<b>PHAD KAPRAOW (GAI, MOO, NUA) (V)</b> 🌶️ Stir Fried Chicken or Pork or Beef with String Bean, Garlic, Chili and Hot Basil	1,900
<b>GAI PHAD MED MAMUENG HIMMAPHAN (V)</b> 🌶️ Stir Fried Chicken with Onion, Dried Chili and Cashew Nut	1,600
<b>PLA THOD NAM PLA</b> Deep Fried Fish with Onion Salsa	1,500
<b>GOONG PHAD NAM PRIK POW</b> 🌶️ Stir Fried Prawns with Onion, Sweet Basil and Roasted Chili Paste	2,500
<b>GEANG KIEW WAAN GAI (V)</b> 🌶️ Green Curry with Chicken, Eggplant & Sweet Basil	1,600
<b>GEANG DANG NUA NOR MAI (V)</b> 🌶️ Beef Red Curry with Bamboo Shoot and Basil	3,500
<b>GOONG YANG</b>  Grilled Tiger Prawns with Spicy Chili Lime Sauce	3,700

# MAIN DISHES



## PHAD THAI GOONG (V)

LKR  
1,500

**Stir Fried Thai Noodles with Prawns, Bean Sprout & Chinese Chives**

## KHAO PHAD GAI (V)

1,500

**Jasmine Fried Rice with Chicken Topped with Thai Style Fried Egg**

## PHAD SEE IEW NUA (V)

1,900

**Stir Fried Flat Noodles with Beef and Vegetables in Black Soy Sauce**

# DESSERTS



	LKR
<b>POLLAMAI RUAM</b> <b>Tropical Fresh Fruit Platter</b>	<b>900</b>
<b>RED BEAN WITH YOUNG COCONUT</b> <b>Red Bean with Young Coconut Slice</b>	<b>700</b>
<b>PUMPKIN BUAT CHEE</b> <b>Pumpkin in Coconut Milk</b>	<b>700</b>
<b>KLUAY BUAT CHEE</b> <b>Banana in Coconut Milk</b>	<b>700</b>
<b>ICE CREAM KATI</b> <b>Coconut Ice Cream</b>	<b>950</b>
<b>MANGO CHEESECAKE</b>	<b>900</b>
<b>LEMONGRASS SORBET</b>	<b>850</b>
<b>MANGO ICE CREAM</b>	<b>900</b>