

## THAI FOOD

### SALADS AND SOUPS

#### Tom Yum Shrimp

Hot and sour fragrantly spiced soup with fresh shrimp

#### Tom Kha Kai

Chicken in a spicy and sour coconut broth

#### Som Tum

Stips of green papaya in a spicy salad

#### Mango salad

Classic Thai salad featuring mango and bell pepper

#### Pomelo salad

Fresh and lively citrus based salad

#### Glass noodle seafood salad

Gluten free silver glass noodles with fresh seafood

### STARTERS

#### Chicken satay

Seasoned, skewered grilled chicken and peanut sauce

#### Shrimp cake

Lightly breadcrumbed shrimp patties

#### Fish cake

Lightly breadcrumbed fish patties

#### Corn cake

Tender corn kernel patties

#### Spring roll

Rice paper rolled, filled and deep fried

#### Fresh spring roll

Rice paper appetizer filled with chicken, vegetables or shrimp

#### Savoury leaf wrap

Raw, fresh Piper leaf stuffed with coconut shavings and ginger

#### Fried marinated chicken wrapped in Pandan leaf

Strips of chicken, ginger and tamarind in a leaf wrap

#### Chicken toasts

Minced chicken, pan fried served on toasted baguette slices

#### Tapioca ball with chicken filling

Stir fried chicken and garlic stuffed in lightly steamed tapioca

#### Deep fried Tofu

Tofu pieces lightly fried in rice oil

### CHILI BASED

#### Thai green chili dip

Characterful and spicy traditional chili garlic dip

#### Spicy meat and tomato dip

Spiced pork in a chili tomato dip

#### Shrimp paste and fried Mackerel

Simply fried fresh mackerel with savoury shrimp paste

#### Shrimp chili dip

Shrimp, cream cheese, sour cream in sweet chili sauce

### CURRIES

#### Fish curry with water spinach

Tender flakes of snapper with morning glory

#### Jungle curry

Traditional Chiang Mai pork curry

#### Thai spicy mixed vegetable curry

Seasonal vegetables in a hot, spicy sauce

#### Soup with prawn

Ocean fresh prawns in a hot and sour broth

#### Dill soup with chicken or beef

Spicy herb soup lightly enhanced with dill

#### Green curry

Chunks of tender chicken in a mild curry sauce

#### Dry red curry with beef or shrimp

Spicy red curry paste blended with coconut milk

#### Red curry with roast duck

Slices of succulent breast meat in a red curry paste sauce

#### Massaman curry

Rich and relatively mild curry with pork and potatoes

### CHICKEN

#### Stir fried chicken with cashews

Wok fried chicken strips with crunchy cashew nuts

#### Stir fried chicken with garlic and pepper

Wok fried chicken strips basted in garlic and pepper sauce

#### Stir fried chicken with garlic

Wok fried chicken strips served with sweet young garlic cloves

#### Stir fried chicken with ginger

Wok fried chicken strips served with finely sliced ginger

#### Laab Kai

Classic northeastern Thai minced chicken and chili salad

## BEEF

### Stir fried beef with oyster sauce

Tender slices of organic beef in a rich oyster sauce

### Stir fried beef with garlic and basil

Tender slices of organic beef flavoured with garlic and Thai basil

## FISH

### Steamed fish with lemon sauce

Whole steamed snapper in a zesty citrus sauce

### Steamed fish with soya sauce

Whole steamed snapper in a light soy sauce

### Deep fried fish

Lightly salted golden fried whole snapper

### Deep fried fish with chili sauce

Golden fried whole snapper accompanied with a spicy sauce

## SHRIMP

### Stir fried shrimp with sweet and sour sauce

Flash fried fresh shrimp with sweet and sour sauce

### Deep fried shrimp with tamarind sauce

Golden fried fresh shrimp in a tangy sauce

### Stir fried shrimp with asparagus

Flash fried fresh shrimp with young asparagus shoots

### Stir fried shrimp with garlic and pepper

Flash fried fresh shrimp basted in a garlic and pepper sauce

## VEGETARIAN

### Stir fried mixed vegetables

Wok fried seasonal vegetables

### Stir fried morning glory

Wok fried water spinach

### Stir fried choy sum with oyster sauce

Wok fried leafy chinese vegetable in a rich oyster sauce

### Stir fried chinese cabbage

Finely sliced wok fried crunchy cabbage

### Stir fried broccoli with shrimp

Tender florets of young broccoli wok fried with shrimp

## DESSERT

### Fried banana with ice cream

Lightly battered golden fried banana with a scoop of homemade vanilla ice cream

### Rice dumpling in coconut milk

Lightly sweetened delicate rice flour dumplings in rich coconut milk

### Banana in coconut milk

Ripe Koh Samui banana in sugar and lime flavoured coconut milk

### Mango and sticky rice

Fresh ripe mango with sweet creamy sticky rice

### Water chestnut in coconut milk

Ruby red tender water chestnuts in sweetened coconut milk

# INDIAN FOOD

## STARTERS

### Onion Bhaji

Fragrant strips of onion lightly battered deep fried to a golden brown

### Paneer Tikka

Cubes of soft Paneer cheese marinated in Tikka Masala and Tandoor grilled

### Tandoori Chicken

Juicy chicken pieces marinated in plain yogurt and spices then Tandoor roasted

### Papadum

Thin and crispy flat bread made with seasoned chick pea flour fried to a golden brown

### Dal Makhani

Black lentil Dal in a sumptuously rich butter and cream sauce

### Fish Koliwada

Fresh Snapper fillets slowly marinated in Turmeric, Ginger and Red Chili then flash fried in the wok

### Tandoori Prawn

Firm, juicy skewered prawns coated in yogurt and mild spices seared in the smoking hot Tandoor

## MAIN COURSES

### Vegetable Curry

Gently poached seasonal vegetables in a thick and savoury curry gravy

### Paneer Makhani

Chunky pieces of Paneer slow cooked in a tomato puree, ginger and garlic sauce

# upni duniya

Where heaven embraces the earth

## Bhindi Masala

Gently fried Okra coated in aromatic roasted and ground Coriander, Cumin and Cardamom

## Aloo Jeera

Plain boiled potatoes tossed in Masala spice and coarsely crushed roast Cumin seeds

## Butter Chicken

Marinated overnight in yogurt and Garam Masala then Tandoor cooked in a mild and buttery sauce

## Rogan Josh

Spicy, slow cooked Lamb curry offering subtle, aromatic notes of Bay and Cardamom in a rich tomato based gravy

## Aloo Gobhi

A vibrant, mildly spiced vegetarian potato dish flavoured with ginger, garlic and Coriander

## Tandoori Chicken

Juicy chicken pieces marinated in yogurt and spices then Tandoor roasted

## Fish Tikka

Tender flakes of spice marinated Snapper lightly grilled in the tandoor oven

## Shish Kebab

Succulent grilled choice cuts of skewered beef with onion and green and red peppers

## Chicken Malai Kebab

Chicken breast pieces marinated in yogurt and a complex blend of ginger and garlic pastes with a hint of Nutmeg

## Fish Curry

Fresh filets of Snapper in a Tamarind based mild curry sauce

## Prawn Masala

Jumbo prawns basted with a Masala spice mix quickly cooked in garlic and ginger paste

## Tarka Dal

A dried yellow split pea Dal flavoured with Turmeric, Ginger and plenty of garlic

## Palak Paneer

Soft chunks of Paneer cheese in a rich and thick Spinach paste enhanced with Garam Masala spices

## Naan and Jeera Rice

Crispy Tandoor baked flat bread and Al dente Basmati rice flavoured with Cumin

## DESSERT

### Kheer

Creamy rice pudding prepared with Rose water, Cardamom and Saffron topped with crushed ground almonds