



THAI WALKING STREET PARTY MENUS

WITH LIVE DEMONSTRATION STATIONS

(A)

- To Start -

Tod Mun Plar - Thai style fish cakes on a lemongrass skewer

Po Pia Tod - Vegetable spring rolls with tamarind & plum sauce (v)

Satay Gai - Chicken Satay with coconut & peanut dipping sauce

Yam Woon Sen Talay - Thai rice noodle salad with local catch of the day (Samui seafood)

Som Tam Thai - Traditional spicy green papaya salad with cherry tomatoes & toasted peanuts (v)

Soup Of The Moment

Tom Yum Goong - Classic spicy prawn clear soup infused with lemongrass, kaffir lime & mushroom

From The Wok

Phad Thai Pak - Fried noodles in tamarind sauce with bean sprouts, local vegetables & crispy tofu (v)

Pad Pak Rhuam Nham Mun Hoi - Stir fried mixed seasonal vegetables in oyster sauce (v)

Steamed & From The Hot Pot

Preow Wan Gai - Chicken sautéed with onions, peppers, cucumber & pineapple in sweet & sour sauce

Geng Bpet Yang - Roasted duck in red curry, coconut milk, grape, lychee & basil leaves.

Pla Nueng Manao - Steamed catch of the day with garlic, chili & lime sauce

Khao Hom Mali - Steamed fragrant jasmine rice (v)

Selection Of Desserts

Pancakes Rosti Stall - Pancakes with a selection of sweet & savory toppings (v)

Gluoy Bwod Chee - Thai classic dessert of finger bananas slowly cooked in sweet coconut milk (v)

Khao Niew Ma Munang - Local sweet mango & sticky rice (v)



(B)

- To Start -

Tung Tong - Crispy pastry stuffed with minced prawn

Kra Dook Mu Yang - BBQ short pork ribs in smokey marinate

Nue Dad Deaw - Esan style beef jerky with black pepper & crisp lime leaf

- Slow Stewing Soup -

Kao Lao Nong Kai Toon - Chinese five spiced chicken & vegetable soup

- In The Moment Salads -

Som Tam Gung - Spicy green papaya salad with local fresh king prawns

Yam Som O - Pomelo salad with spring onion, young coconut & Thai citrus dressing (v)

Yam Neua - Grilled tenderloin of beef with spicy Thai salad

- From The Wok -

Pat Kana Moo Grob - Stir fried crispy pork with Chinese broccoli

Phad Thai Goong - Fried noodles with vegetables bean sprouts, coriander & prawns

Pad Pak Rhuam Nham Mun Hoi - Stir fried mixed seasonal vegetables in oyster sauce (v)

- Steamed & Hot Pot's -

Hor Mok Plaa - Steamed local fish curries steamed in banana leaves

Panang Nua - Prime sirloin in rich red curry & coconut milk flavored with sweet basil

Pla Nueng Manao - Steamed catch of the day with garlic, chili & lime sauce

Khao Hom Mali - Steamed fragrant jasmine rice (v)

- Selection Of Desserts -

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Gluoy Bwod Chee - Thai classic dessert of finger bananas slowly cooked in sweet coconut milk (v)

Khao Niew Ma Munang - Local sweet mango & sticky rice (v)