

house wine	glass	bottle	beer	
<b>white   soave 'gregoris' 2008</b> giovanni fattori, veneto, italy	4,50	18,75	<b>heineken beer</b>	3,50
<b>red   merlot 'quartaut' élevé en fût de chêne 2007</b> domaines jeanjean, languedoc	4,50	18,75	<b>singha beer</b>	4,75
<b>cocktails</b>			<b>chang beer</b>	4,25
<b>mai tai</b> rum, lemonjuice , orangejuice, pineapplejuice and grenadine		9,50	<b>softdrinks</b>	
<b>singapore sling</b> gin, cherry brandy, lemonjuice and grenadine		9,50	<b>coca cola, 7-up, bitter lemon, tonic</b>	3,25
<b>bloody mary</b> wodka en tomatojuice		9,50	<b>tomatojuice, applejuice</b>	3,25
<b>gin fizz</b> gin, cointreau, lemonjuice		9,50	<b>orangejuice</b>	4,50
<b>take thai special</b> mekhong whisky, lemonjuice, orangejuice and honey		9,50	<b>mineral water</b>	
			<b>san pellegrino / panna</b>	0,75 l. 5,25

white wine	glass	bottle euro	red wine	glass	bottle euro
<b>chardonnay 'les gres' 2008/09</b> vignerons de puisserguier, languedoc		19,50	<b>shiraz 'milton park' 2008</b> thorn clark, barossa valley, australia		19,50
<b>rueda verdejo 'oro de castilla' 2009</b> hermanos dell villar, spain		23,50	<b>spätburgunder 'trocken' 2008</b> weingut manz, rheinhessen, germany		25,00
<b>grüner veltliner 'lössterrassen' 2009</b> schloss gobelsburg, austria		26,50	<b>gamay noir 'woodthorpe' 2008</b> te mata estate, hawkes bay, new zealand		28,50
<b>sancerre 'domaine de la rossignole' 2008</b> cherrier père et fils, loire		29,50	<b>barbera del monferrato 'piémonte' 2006</b> villa sparina, italy		29,50
<b>chablis 2008</b> domaine thierry hamelin, bourgogne		31,50	<b>saint joseph 'cuvée caroline' 2005</b> jean deydier et fils, rhône		48,50
<b>pouilly fuissé 'vieilles vignes' 2007</b> domaine g. guerrin, bourgogne		41,50	<b>château lagrange 2000</b> j.p. moueix, pomerol, bordeaux		85,00
<b>chassagne-montrachet 1er cru 'vide-bourse' 2006/07</b> fernand & laurent pillot, bourgogne		95,00			
<b>rosé</b>			<b>champagne / sparkling wine</b>		
<b>rosé 'gris' 2008</b> domaine le pive, languedoc	4,50	19,50	<b>prosecco di valdobbiadene 'extra dry'</b> francesco drusian, veneto, italy		34,50
<b>rosé 'trocken' 2008</b> weingut mosbacher, pfalz		22,50	<b>pommery 'brut apanage'</b> le brut gastronomique	13,50	80,00

\* Vintages are subject to availability.

## menus 2 persons or more (prices are per person)

61	<b>menu 1</b>	euro 27,95	63	<b>menu 3</b>	euro 35,95
	* <b>tom kha kai</b> chickensoup with coconut milk and thai herbs -----			* <b>tom kha koong</b> spicy prawn soup with coconutmilk -----	
	* <b>kaeng kiewu waan kai</b> chicken in green curry			* <b>pla laad prik</b> fillet of fish with red curry	
	<b>pla piauw waan</b> fillet of fish with sweet and sour sauce			<b>pad koong kab wine kaow</b> prawns in white wine sauce	
	<b>pad pak roeammid</b> fried vegetables in oyster sauce -----			<b>pad pak roeammid</b> fried vegetables in oyster sauce	
	<b>polamai roeammid</b> fruitsalad with vanilla ice cream			<b>pad tieauw</b> fried noodles with vegetables ----- hazelnut meringue	
62	<b>menu 2</b>	euro 29,95	64	<b>menu 4</b>	euro 39,95
	<b>kong vang roeammid</b> combination of starters -----			* <b>hoj shell tsjè nam pla</b> scallops in spicy sauce -----	
	<b>kaeng krali kai</b> chicken in yellow curry			<b>won ton</b> soup with crab and prawns -----	
	* <b>nuea pad bay krapao</b> beef with thai basil			<b>pla sam rod</b> fillet of fish in sweet and sour sauce	
	<b>pad pak roeammid</b> fried vegetables in oyster sauce			* <b>panang nuea</b> beef in red curry	
	<b>mie krob</b> crispy thai noodles -----			<b>pad koong kab win kaow</b> prawns in white wine sauce	
	<b>kruay tod</b> bananafritters in a honey custard sauce			<b>pad pak roeammid</b> fried vegetables in oyster sauce ----- choice of dessert	

# menu

## dessert

euro

## coffee

### kruay tod

banana fritters in a honey custard sauce

7,95

### coffee

2,75

### polamai roeammid

fruit salad with vanilla ice-cream

8,25

### espresso

2,75

### hazelnut meringue

with vanilla ice-cream

9,25

### cappuccino

2,95

### chocolate mousse

7,50

### coffee with milk

2,95

### crème brûlée

8,75

### irish coffee

9,25

### vanilla pannacotta with blueberry sauce

6,95

### take thai coffee

9,25

## dessert wine

glass

## tea

### jasmin

2,75

### mas de marion 2008

muscat de frontignan, france

4,50

### earl grey

2,75

### rooi muscadel 2007

du toitskloof vinyards, south-africa

4,50

### darjeeling

2,75

### lapsang

2,75

### lotus

2,75

### japanese green tea

2,75

	<b>starters</b>	euro	*28	<b>kaow loa nuea</b> spicy beef soup with herb	7,95	39	<b>koong nang fa</b> roasted prawns in red curry with thai basil	21,95	*51	<b>panang nuea</b> beef in red curry	19,50
18	<b>kai ta khrai</b> lemmongrass skewer with chicken	7,95	v29	<b>kaeng juud sarai thalee</b> light soup of seaweed and tofu	7,50	*40	<b>hoi pad prik phau</b> fried scallops in spicy sauce	22,95	*52	<b>nuea pad bay kraprao</b> fried beef with thai basil	18,75
19	<b>khanom jeep</b> thai dim sum with crab, prawns and chicken	10,25	*30	<b>tom yam pla</b> spicy fish soup	8,50	41	<b>ped oop</b> roasted duck with soy sauce	19,75	<b>side dishes</b>		euro
20	<b>tod man pla</b> fish cakes	9,25	31	<b>won ton</b> soup with crab and prawns	7,95	*42	<b>ped song krung</b> roasted duck in thai sauce	19,75	*53	<b>yam nuea</b> beef salad with vegetables and thai herbs	13,95
21	<b>saté roeammid</b> skewers with chicken, prawns and beef	11,25	<b>main course</b>		euro	43	<b>ped nam daeng</b> roasted duck in cognacsauce and vegetables	20,50	*54	<b>laap kai</b> chicken salad with thai herbs	12,95
22	<b>khai muan</b> crepes with taro, prawns and sesame seeds	8,75	32	<b>pla sam rod</b> whole fish of the day in sweet and sour sauce or in red curry	22,50	*44	<b>ped laad prik</b> roasted duck in red curry	20,50	*55	<b>yam yai</b> cucumber salad with chicken and prawns	10,95
23	<b>porpia sod</b> steamed springroll with prawns, chicken, vegetables and tamarind sauce	9,75	33	<b>pla tod kratiam prik</b> fillet of fish with garlic and pepper	19,75	*45	<b>kaeng kieauw waan kai</b> chicken in green curry	18,50	v56	<b>pad kauw tieauw</b> fried noodles with vegetables	8,50
*24	<b>hoi shell tsjè nam pla</b> scallops in spicy sauce	9,75	34	<b>pla salmon nung bouy</b> steamed fillet of salmon with fresh ginger and thai prunes	19,75	46	<b>kai pad king</b> chicken with fresh ginger and mushrooms	17,75	v57	<b>pad pak roeammid</b> fried vegetables in oystersauce	9,50
25	<b>kong vang roeammid</b> combination of starters	13,95	*35	<b>pla lui suan</b> fried fillet of fish with thai herbs	19,75	47	<b>kai pad med</b> chicken with cashew nuts	18,50	v58	<b>mie krob</b> crispy thai noodles	8,25
	<b>soup</b>	euro	36	<b>pad koong kab wine kaow</b> fried prawns in white wine sauce	21,95	48	<b>kai kratiam prik tai</b> chicken with garlic and pepper	17,75	59	<b>pad thai</b> noodles with chicken and tofu or with prawns (+2 euro)	14,50
*26	<b>tom kha kai</b> chicken soup with coconut milk and thai herbs	7,95	37	<b>koong sam rod</b> prawns in sweet and sour sauce	21,75	49	<b>nuea prik tai dam</b> fried beef with black pepper	18,75	60	<b>kao pad</b> fried rice with chicken / with crab / with prawns	9,50 / 10,50 / 14,50
*27	<b>tom yam koong</b> spicy prawn soup	8,95	*38	<b>koong chu chi</b> prawns in red curry	21,95	50	<b>massaman khè</b> lamb in massaman curry	19,50	* soft ** spicy *** killing v vegetarian		