



# MONDAY MENU



## MEANG LARN THONG

Seafood and vegetable spring rolls



## TOM KHA GAI

Spicy chicken soup with coconut milk and herbs



## PLA NEUNG MANAO

Steamed snapper with lemon sauce and chili



## KUNG PHAD PRIEW WAN

Fried river prawns with sweet and sour sauce



## FAK THONG KAENG BUAD

Pumpkin in warm coconut cream



# MEANG LARN THONG

Seafood and vegetable spring rolls



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
20 mins

## INGREDIENTS

• Flat rice noodles	100 g.
• Shrimps	30 g.
• Crab meat	30 g.
• Scallops	30 g.
• Mushrooms	2 tbs.
• Carrot	1 tbs.
• Chinese cabbage	2 tbs.
• Soya sauce	1 tbs.
• Vegetable oil	2 tbs.
• Ground pepper	1 tsp.
• Oyster sauce	2 tbs.

## PREPARATION

- Put flat rice noodle on plate or large cutting board.
- Roll the noodles around the filling of seafood and vegetables, leaving both ends open.
- Garnish with spring onion, sweet basil and coriander leaves

## SAUCE

• Sweet hot sauce	4 tbs.
• Ground fresh chilli	1 tsp.
• Lime juice	2 tbs.



# TOM KHA GAI

Spicy chicken soup with coconut milk and herbs



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
15 mins

## INGREDIENTS

• Chicken breast	120 g.
• Coconut milk	1 cup
• Chicken stock	1 cup
• Galangal	30 g.
• Lemongrass	30 g.
• Kaffir lime leaves	3/4 pcs.
• Mushrooms	100 g.
• Fish sauce	2 tbs.
• Lime juice	2 tbs.
• Fresh chilli	1 tbs.
• Chilli oil	1 tbs.
• Coriander leaves	3 pcs.
• Dried chilli	3 pcs.

## PREPARATION

- Put coconut milk and chicken stock into the saucepan and bring to the boil.
- Add chicken, galangal, lemon grass and mushrooms and leave until well cooked.
- Season to taste with fish sauce, lime juice, fresh chilli, kaffir lime leaves and chilli oil.
- Garnish with dried chilli and coriander leaves.



# PLA NEUNG MANAO

Steamed snapper with lemon sauce and chili



**SERVES**  
2 persons



**PREP**  
20 mins



**COOKING**  
20 mins

## INGREDIENTS

- Snapper fillet 1 pc.
- White lettuce 30 g
- Lemon 3 pcs.
- Garlic 1 tbs.
- Parsley 1 pc.
- Chinese celery 3-4 pcs.
- Chili sauce 1/2 cup

## LEMON CHILI SAUCE

- Fresh hot chili
- Lemon juice
- Fish sauce
- Sugar
- Garlic
- Chickenstock

## PREPARATION

- Steam snapper with lettuce for 4-5 minutes.
- Pour chilli sauce over steamed snapper, topped with garlic, parsley and Chinese celery.



# KUNG PHAD PRIEW WAN

Fried river prawns with sweet and sour sauce



**SERVES**

2 persons



**PREP**

20 mins



**COOKING**

20 mins

## INGREDIENTS

• River prawns	200 g.
• Onion	20 g.
• Tomatoes	30 g.
• Cucumber	30 g.
• Bell pepper	30 g.
• Pineapple	30 g.
• Spring onion	7 g.
• Vegetable oil	20 g.
• Sweet and sour sauce	1 cup

## SWEET AND SOUR SAUCE

• Tomato ketchup	100 g.
• Vinegar	100 g.
• Sugar	50 g.
• Chicken stock	1 cup
• Palm sauce	100 g.

## PREPARATION

- Sautéed river prawns and vegetables in oil.
- Add sweet and sour sauce
- Garnish with spring onion



# FAK THONG KAENG BUAD

Pumpkin in warm coconut cream



**SERVES**  
2 persons



**PREP**  
10 mins



**COOKING**  
10 mins

## INGREDIENTS

- Pumpkin 200 g.
- Coconut milk 2 cups
- Palm sugar 2 tbs.
- Salt 1 tsp.

## PREPARATION

- Peel off pumpkin rind (not completely, with unsmooth skin).
- Remove seeds and membrane, and cut into pieces about one-half inch thick.
- Put coconut milk into saucepan, add palm sugar and salt and mix them well.
- Bring to the boil, then add the pumpkin.
- Cook until pumpkin is tender, then remove from heat.
- Serve hot.