

Restaurant

Une nuit à Bangkok



Menu



STARTERS

Vegetarian imperial rolls 2 or 4	3\$-5\$
Green papaya salad with nordic shrimps *spicy*	7\$
Mango salad with nordic shrimps *spicy*	7\$
Kuei tio soup (dumplings and noodles)	6\$
Chicken satay, peanut sauce 2 or 4	4\$-7\$
Wrapped up fried shrimps (4)	6\$
Crispy chicken breast	6\$
Dumplings, peanut sauce (4)	5\$

MAINS

(vegetarian= tofu and vegetables)

Soup and noodles

1 ក្មេង តិវ៉ូ Dumplings and yellow noodle soup	11\$
2 រៀង ថ្កាវ Rice noodle stir fry vegetarian-chicken-shrimps	12\$-13\$-14\$
3 រៀង ស្រោង Wide rice noodle stir fry with soya sauce vegetarian-chicken-shrimps	12\$-13\$-14\$
4 រៀង រៀង Soya sauce thick broth on wide rice noodles vegetarian-chicken-shrimps	12\$-13\$-14\$
5 ក្រាំង ស៊ី ម្រាម Soya sauce thick broth on crispy yellow noodles vegetarian-chicken-shrimps	13\$-14\$-15\$
6 ក្រាំង ទឹក ប្រាំង Yellow noodles simmered with shrimps, ginger, coriander roots, garlic and green onions	15\$

*****Good to know*****

For dishes marked as *spicy*
PLEASE let us know how you like it:
little, medium,spicy or thai spicy

7 **pad kee mao (special) *spicy***

Wide rice noodle stir fry in red curry, thai basil and coconut milk
vegetarian-chicken-shrimps

13\$-14\$-15\$

8 **khao soy (special) *spicy***

Yellow noodles in a yellow curry and coconut milk sauce
vegetarian-chicken-shrimps

14\$-15\$-16\$

Rice

(Serve with a side of jamine rice)

9 **pad pak**

Crispy fried onions stir fry
vegetarian-chicken-shrimps

12\$-13\$-14\$

10 **pad king**

Ginger stir fry
vegetarian-chicken-shrimps

12\$-13\$-14\$

11 **pad krapow *spicy***

Holy basil, chili pepper and garlic stir fry
vegetarian-chicken-shrimps (with fried egg +1\$)

13\$-14\$-15\$

12 **pad ped *spicy***

Red curry, thai basil and coconut milk stir fry
vegetarian-chicken-shrimps (with fried egg +1\$)

13\$-14\$-15\$

13 **paneeang *spicy***

Paneang curry with coconut milk
vegetarian-chicken-shrimps

14\$-15\$-16\$

14 **khao pad**

Fried rice
vegetarian-chicken-shrimps (with fried egg +1\$)

11\$-12\$-13\$

15 **khao mun kai thot**

Crispy chicken breast

12\$

DESSERT

Fried banana, honey and peanuts 4.50\$

DRINKS

Perrier sparkling water 3\$
Juice (coconut or mango) 3\$
Coca cola, Coke diet, 7up, juice (orange or apple) 2\$
Coffee 1.50\$
Green, jasmine or herbal tea 1.50\$
Thai iced tea (with sweet condensed milk) 4\$

ALCOHOL

Local beers Belle Gueule Pilsner-Red-Cheval Blanc-St-Ambroise IPA 4.50\$
Imported beers Singha (Thailand) or Beerlao (Laos) 6.50\$
Chikara-Mizu (Brasserie Morin) Japanese rice lager 330ml 7.00\$
Ippon (Brasserie Oshlag) Ginger and japanese pepper beer 500ml 8.00\$

Hakutsuru saké Carafe(small)-Bottle 9\$-24\$
Saké draught or Saké Nigori (cold, 300ml) 15\$

Rosé, Artevin, Spain 5.75\$-23\$
White, Trevini Primo, Chardonnay-Pinot Grigio, Italy 5.75\$-23\$
White, Artevin, Viura, Spain 6\$-24\$
White, Pickled Fish, Sauvignon blanc, South Africa 7\$-28\$
White, Domaine Carcenac, Sauvignon-Muscadelle, France 7.50\$-30\$
Red, La Garnotte, Corbières, France 6\$-24\$
Red, Cuna de Reyes, Tempranillo-Grenache, Spain 7\$-28\$

Rhum or whisky
Shooter 1.5 oz- With coke or soda 4\$-6.50\$