

VEGETARIAN

• TASTING MENU

open from 5 pm - CLOSED ON SUNDAYS

WHY A TASTING MENU?

Often when you're on a vacation, you order the same thing over and over again, because you don't dare to try new dishes.

That's why we offer and have composed a great Thai & Fusion 6 Dish Tasting Menu that changes every day.

You'll get to taste a little bit of everything in one evening. New flavors, new experiences that you will remember and enjoy.

HOW DOES THE TASTING MENU WORK?

1

The menu consists of 6 tapas size dishes.

THE MENU IS DESIGNED FOR 1 PERSON

Price: 450 baht per person.

The enjoyment of the TASTING MENU takes about 1,5 hour.

The 6 dishes are usually served separately, but not necessarily served in the sequence here.

When you come to the dessert, then you know you are/ have finished!

2

Please advise us if you have any allergies, or special needs.

Don't fancy the full 6 dish Tasting Menu?

Only want a light meal? Why not share a tasting menu.

TIME FOR SWEET

As our Sweet desserts have dairy products in them, we can only offer FRESH FRUIT for sweet

MONDAYS

1

CRISPY SPRING ROLLS

The best you have ever tasted!

2

MASAMAN CURRY

A mild curry. Has a "Christmas" taste, with its cinnamon, nutmeg, cardamom and clove spices. - has PEANUTS

3

FRESH HERB SALAD FROM HEAVEN

- Deep fried onion, fresh herbs, deep fried kaffir lime leaves, roasted chili paste, coconut milk, lime juice

4

The "Famous" TIME FOR LIME SOUP

Comfort food, with a spicy kick!
- pumpkin, lemon grass, kaffir lime leaves, onion, red curry paste, lime juice

5

BELL PEPPER (Paprika) Topped with fresh TURMERIC PASTE (gurkemeie), Mexican sweet potatoes, Green herb sauce

A delicious cross-over creation, with surprising, but subtle tastes

6

TIME FOR SWEET

TUESDAYS

1

**TARO or TOFU wrapped in
WILD PEPPER LEAVES**
with sweet chili sauce & ginger

2

PENANG CURRY w/ tofu

A semi mild, curry with a hint of Indian spices..
- HAS PEANUTS, kaffir lime leaves, soy sauce, tamarind, chilies, sweet Thai basil

3

CRISPY SPRING ROLLS

The best you have ever tasted!

4

SPICY & LIMEY SOUP

A classic Thai dish with super fresh tastes.
- Onion, tomato, mushroom.
Lemon grass, kaffir lime leaves, galanga, chili, are all just for flavor, DO NOT EAT!

5

**Pan fried SWEET POTATO,
served with a FRESH THAI HERB SALAD**
This dish will get your taste buds flowing.

Hard to get other places. And so FRESH!
- Herbs & veggies, roasted chili paste, lime juice,
CASHEW NUTS

6

TIME FOR SWEET



WEDNESDAYS

1

VEGGIE CAKES with a kick
with spicy mayo dip & cucumber salad

2

TANGY COCONUT SOUP
A classic mild Thai soup with tasty herbs.
- Onion, tomato, bean.
Lemon grass, kaffir lime leaves, galanga, chili, are all just for flavor, DO NOT EAT!

3

TOFU, CHILI & CASHEW NUTS
You haven't tasted a good one
if you haven't tried ours.
- roasted chili paste, sugar, black pepper,
sesame seed oil, onion, fried dried red
chili, spring onion, cashew nuts

4

TARO or TOFU wrapped in
WILD PEPPER LEAVES
with sweet chili sauce & ginger

5

MASSAMAN CURRY
A mild curry. Has a "Christmas" taste,
with its cinnamon, nutmeg, cardamom
and clove spices. - has PEANUTS

6

·TIME FOR SWEET

THURSDAYS

1

CLASSIC PADT THAI NOODLES
There are many bad Padt Thais' being
made, but we make a great one.
- has PEANUTS, served separately

2

PAPAYA SALAD
This is not a "fruity" salad as we use
unripe papaya
- PEANUTS, longbeans, tomato, garlic, chili,
lime juice, palm sugar

3

The "Famous" **TIME FOR LIME SOUP**
Comfort food, with a spicy kick!
- pumpkin, lemon grass, kaffir lime leaves,
onion, red curry paste, lime juice

4

STIR-FRIED MORNING GLORY
The winner of all vegetables!
- water spinach, fermented soybeans,
garlic, mushroom sauce, veggie stock

5

Pan fried **SWEET POTATO**
with a **SWEET-SOUR-SPICY SAUCE**
- garlic; fresh & pickled, chili, palm sugar,
soy and sriracha hot sauce

6

TIME FOR SWEET

FRIDAYS

1

ONION TEMPURA
with sweet chili ginger dip

2

GREEN CURRY
It's supposed to be soupy!
- coconut cream, longbeans,
apple aubergine, Thai basil, mild chili

3

FRESH HERB SALAD "LAAB"
- shitake mushroom, crushed rice, herbs,
chili flakes, lime juice, soy sauce

4

TROPICAL MANGO SALSA ROLLS
with **WASABI DIP**
- mango, thai shallots, coriander leaves,
lime juice, tomato,
rolled in rice paper wrappers

5

STIR-FRIED TOFU
in **RED CURRY PASTE**
One of the most popular dishes
for the Thais's, also called jungle curry.
Not so heavy as no coconut milk.
- kaffir lime leaves, longbeans, mild chili

6

TIME FOR SWEET

SATURDAYS

1

TARO or TOFU wrapped in
WILD PEPPER LEAVES
with sweet chili sauce & ginger

2

The "Famous" **TIME FOR LIME** soup
Comfort food, with a spicy kick!
- pumpkin, lemon grass, kaffir lime leaves,
onion, red curry paste, lime juice

3

CRISPY DEEP FRIED PAPAYA SALAD
Inspired from my friend Sue
at Baan Country Lao.
You'll love it!

4

STIR-FRIED TOFU
in **ROASTED CHILI PASTE.**
Finger licking good!
- onions, carrot, garlic,
thai basil, mild chili

5

Pan fried **SWEET POTATO**
in **RED CURRY SAUCE**
Don't worry, it's not too spicy,
has a nice round balance
with allot of flavors

6

TIME FOR SWEET

ALL OUR CURRY PASTES ARE VEGETARIAN AND HOMEMADE - HERE!
You won't find this anywhere else, if you do; 5 free Mojitos to you!

We also use our HOME MADE VEGETARIAN STOCK/BROTH/ BULJONG/ in all our dishes