



## MENU PHUKET

### Poh Pia

1 Piece

Thai Market by Gran Hotel Ingles-style spring rolls

### Duck Spring Roll

1 Piece

Duck breast-filled rolls in hoisin sauce

### Salapao Mu Daeng

1 Piece

Rice flour bun filled with pork marinated in red sauce

### Pad Thai

Wok-fried noodles with egg, carrot, chives, peanuts, bean sprouts, and seasoned with traditional Thai sauces and red chili powder  
Chicken / Prawn Tails / Vegetables

### Khao Niao Mamuang

Traditional Thai dessert with ripe mango, glutinous rice, and drizzled with warm coconut milk

35,00€

*(Drinks not included)*

## MENU BANGKOK

### Poh Pia

1 Piece

Thai Market by Gran Hotel Ingles-style spring rolls

### Kung Siam

1 Piece

Sesame-coated tempura prawn tails

### Duck Spring Roll

1 Piece

Duck breast-filled rolls in hoisin sauce

### Chor Ladda

1 Piece

Rice skin dumpling with blue orchid extract, filled with peanuts, turnip, and turmeric

### Salapao Mu Daeng

1 Piece

Rice flour bun filled with pork marinated in red sauce

### Pad Thai

Wok-fried noodles with egg, carrot, chives, peanuts, bean sprouts, and seasoned with traditional Thai sauces and red chili powder  
Chicken / Prawn Tails / Vegetables

### Kai Pad Med Mamuang

Thinly sliced chicken fillets battered and stir-fried with cashews and pineapple

### Khao Niao Mamuang

Traditional Thai dessert with ripe mango, glutinous rice, and drizzled with warm coconut milk

55,00€

*(A glass of cava Agustí Torelló Rosé included)*



## MENU CURRY LOVERS

### **Chor Ladda**

1 Piece

Rice skin dumpling with blue orchid extract, filled with peanuts, turnip, and turmeric

### **Salapao Mu Daeng**

1 Piece

Rice flour bun filled with pork marinated in red sauce

### **Green**

Traditional green curry preparation of vegetables with coconut milk, Thai basil leaves, green chilies, and aromatic spices

### **Red Paneng**

Intense and creamy Paneng red curry sauce with aromatic Thai herbs with prawn tails

### **Yellow**

Mild yellow curry sauce with chicken breast, turmeric aromas and coconut milk

### **Khao Suai**

Fragrant Thai jasmine white rice

### **Roti**

Fried multi-layered pastry

### **Khao Niao Mamuang**

Traditional Thai dessert with ripe mango, glutinous rice, and drizzled with warm coconut milk

45 €

*(Drinks not included)*

## STARTERS

### **Poh Pia**

11,80€ / 4 Pieces

Thai Garden-style spring rolls

### **Kai Satee**

11,80€ / 4 Pieces

Grilled chicken skewers with peanut sauce  
*Vegetarian option available (tofu)*

### **Kung Siam**

13,80€ / 4 Pieces

Sesame-coated tempura prawn tails

### **Duck Spring Roll**

12,80€ / 4 Pieces

Duck breast-filled rolls in hoisin sauce

### **Pansib**

11,80€ / 4 Pieces

Spiced vegetable dumplings with turmeric and aromatic herbs

## SELECTION OF DUMPLINGS

### **Kanom Gib**

12,60€ / 4 Pieces

Shrimp and bacon wrapped in wheat dough

### **Chor Ladda**

13,80€ / 4 Pieces

Rice skin dumpling with blue orchid extract, filled with peanuts, turnip, and turmeric

### **Salapao Mu Daeng**

8,40€ / 2 Pieces

Rice flour bun filled with pork marinated in red sauce



## STIR-FRIED WOKS

### Pad Krapaw

For lovers of flavor, aroma, and spiciness with Thai basil and chilies. All the flavors of northern Thailand on your palate  
Chicken €20.00 / Beef €25.80 / Prawn Tails €25.80

### Kai Pad Med Mamuang

22,90€

Thinly sliced chicken fillets battered and stir-fried with cashews and pineapple

### Kratiam

Stir-fried in kratiam sauce and green pepper  
Beef €26.80 / Prawn Tails €25.80

## NOODLES & RICE

### Khao Pad

Wok-fried jasmine rice with egg, carrot, and chives seasoned with traditional Thai sauces  
Breaded chicken €18.50 / Prawn Tails €19.30 / Vegetables €15.50

### Pad Thai

Wok-fried noodles with egg, carrot, chives, peanuts, bean sprouts, and seasoned with traditional Thai sauces and red chili powder  
Chicken €20.80 / Prawn Tails €22.80 / Vegetables €17.80

## CURRY TRILOGY

### Green

Traditional green curry preparation with coconut milk, Thai basil leaves, green chilies, and aromatic spices

### Red Paneng

Intense and creamy Paneng red curry sauce with aromatic Thai herbs

### Yellow

Mild yellow curry sauce with turmeric aromas and coconut milk

Chicken €22.50 / Beef €26.80 / Prawn Tails €29.70 / Vegetables €16.70

## ACCOMPANIMENTS

### Khao Suai

9€

Fragrant Thai jasmine white rice

### Khao Niao

13€

Glutinous rice in banana leaf

### Khao Man Kati

15€

Steamed sweet Thai white rice with coconut milk

### Roti

9€

Fried multi-layered pastry

## DESSERTS

### Khao Niao Mamuang

15€

Traditional Thai dessert with ripe mango, glutinous rice, and drizzled with warm coconut milk

