

Menu

- Thai Name: ต้มยำกุ้ง (Tom Yum Goong) - Hot and Sour Prawn Soup
 - Description: A hot and savoury soup with prawns, mushrooms, chillies, lemongrass and other Thai herbs is one of the most famous Thai dishes. This bowl is very quick and easy to prepare. It features the delightful lemongrass and green lime juice flavour of Thai food.
-
- Thai Name: แกงเขียวหวานไก่ (Kaeng Khieo Wan Kai) - Chicken Green Curry
 - Description: This dish is one of the most famous curry recipes both in Thailand and the kitchen world. The name Kaeng Khieo Wan literally means “sweet green curry”. It originally is the curry which has a lovely sweet green colour. This hot and spicy recipe features chicken but it could also be prepared with beef, prawns or fish balls.
-
- Thai Name: ผัดไทยกุ้งสด (Phad Thai Goong Sod) - Fried Rice Noodles with Prawns
 - Description: Phad Thai is one of the most popular noodle dishes among Thais and Westerners. It is commonly sold from street food stalls or restaurants as a quick take-out meal. It tastes delicious and has a great variety of different ingredients; rice noodles, prawns, egg, bean sprouts, tofu, peanuts, Chinese chives, sweeten pickle radish. So, why not give yourself a variety treat from this dish.
-
- Thai Name: ข้าวเหนียวมะม่วง (Khao Niew Ma-muang) - Sticky Rice with Ripe Mango
 - Description: This is a sweet treat that you will be falling in love with. Khiao Ngu sticky rice cooked with coconut milk served with ripe mango and top with coconut cream and split mung beans. The dish is a summer dessert because the peak of the mango season is in the summer during April to May. However, the dish can be found all year round from the food stalls in the market. It is not to be missed if you are visiting Thailand.
-
- Thai Name: พริกแกงเขียวหวาน (Phrik Kaeng Khiao Wan) - Green Curry Paste
 - Description: Green curry paste is so named for its characteristic green colour, made of fresh and aromatic herbs such as green chillies, galangal, lemongrass, kaffir lime zest, coriander roots, coriander seeds, cumin seeds, and shallots by pounding in the stone mortar and pestle.