

*Lunch  
Menu*

LAM  
Thai  
R E S T A U R A N T

## LUNCH A

kà-nöm-bpung nâh möo **ขนมปังหน้าหมู** Seasoned minced pork marinated in fresh herbs and spread on a bread base, deep-fried with a crispy egg coating and served with sweet chilli sauce and plum sauce.

### Main

gairng-këe'ao-wähn gàì **แกงเขียวหวานไก่** Translates as 'sweet green chicken curry', comprised mainly of fresh herbs (minus the chillies, hence the green colour). Light and fragrant with bamboo and green bean.

káo söo'ay **ข้าวสวย** Steamed Thai jasmine rice.

## LUNCH B

tÖOng torng **ถุงทอง** 'Golden Bags.' Minced chicken mixed with vegetables and herbs wrapped in a bag of rice paper. Served with sweet chilli sauce and plum sauce.

### Main

möö pùd bai-ga-prao **หมูผัดใบกะเพรา** Spicy pork strips fried with long bean, crushed chillies and garlic and Thai basil leaves.

káo söo'ay **ข้าวสวย** Steamed Thai jasmine rice.

## LUNCH C

kà-nöm-bpung nâh möo **ขนมปังหน้าหมู** Seasoned minced pork marinated in fresh herbs and spread on a bread base, deep-fried with a crispy egg coating and served with sweet chilli sauce and plum sauce.

### Main

gài pùd kīng **ไก่ผัดขิง** Fresh slices of ginger stir-fried with lean strips of chicken breast, Thai fish sauce, onion, green and red peppers, mushroom and spring onion.

káo söo'ay **ข้าวสวย** Steamed Thai jasmine rice.

## LUNCH D

bpor-bpée'a gÔOng ปอเปี๊ยะกุ้ง A mixture of prawns and minced pork rolled with rice paper into a tube. Deep-fried and served with sweet chilli sauce and plum sauce.

**Main**

pa-nairng néu'a แพนงเนื้อ Slices of rump steak simmered in coconut cream seasoned with pounded herbs and spices of the *pa-nairng* paste, string beans and slices of red pepper.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.

## LUNCH E

**Main**

néu'a pùd náhm-mun-höy เนื้อผัดน้ำมันหอย Tender beef slices fried with oyster and soya sauces with mushrooms, onions, red and green peppers and spring onions.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.

**Dessert**

Banana fritter or Pineapple fritter or Nun Banana.

## LUNCH F

**Main**

bprêe'o-wähn moo เป็รียวหวานหมู Lightly battered pork strips stir-fried with Thai-style home-made light sweet and sour sauce, chopped cucumber, onion, tomato and pineapple chunks.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.

**Dessert**

Banana fritter or Pineapple fritter or Nun Banana.