

*Lunch
Menu*

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

LUNCH V1

bpor-bpée'a pùg ผักชุบแป้งทอด Fried vegetables and clear noodles (made from mung bean) wrapped in pastry and deep-fried served with sweet chilli and plum dipping.

Main

gairng-kée'ao-wähn dtào-hôo แกงเขียวหวานเต้าหู้ Shallow-fried tofu simmered with Thai green curry and assorted vegetables, light and fragrant.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.

LUNCH V2

pùg chÓOb bpáirng tord ผักชุบแป้งทอด Selection of vegetables deep-fried in light batter until golden, served with plum sauce and sweet chilli sauce.

Main

dtào-hôo pùd med ma-môo'ung เต้าหู้ผัดเม็ดมะม่วงฯ Diced deep-fried tofu fried with a mixture of sauces and roasted cashew nuts, displaying an array of colourful sliced red and green peppers, onion and carrot.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.

LUNCH V3

tord mun káo pohd ทอดมันข้าวโพด Sweetcorn mixed with red curry paste and laced with kaffir lime strips, deep fried and served with sweet chilli and plum sauces.

Main

dtào-hôo pùd ga-prao เต้าหู้ผัดกระเพรา Fried tofu with spicy holy basil sauce composed of fresh chilli, mushroom and long bean slices.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.

LUNCH V4

bpor-bpée'a pùg ผักชุบแป้งทอด Fried vegetables and clear noodles (made from mung bean) wrapped in pastry and deep-fried, served with sweet chilli and plum dipping.

Main

pùd bprée'o-wähn dtào-hôo ผัดเปรี้ยวหวานเต้าหู้ Fried tofu rectangles covered in home-made light sweet and sour sauce with pineapple chunks, cucumber slices, spring onion, tomato and onion.

káo söo'ay ข้าวสวย Steamed Thai jasmine rice.