

# HOT

HOUSE OF THAI



# Entrée

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|---|------------|
| <b>01. Peek Gai Tod</b>   | <b>149</b> |
| Deep fried marinated chicken wings with Thai herbs & spices.<br>Served with sweet chilli sauce.   |            |
| <b>02. Poh Pia Tod</b>  | <b>159</b> |
| Deep fried minced pork, mixed veggies and clear vermicelli wrapped<br>in rice pastry. Served with plum sauce.                                 |            |
| <b>03. Thung Thong</b>  | <b>159</b> |
| Deep fried seasoned minced chicken and veggies wrapped<br>in egg pastry. Served with sweet chili sauce.                                       |            |
| <b>04. Tod Mun Pla</b>  | <b>169</b> |
| Thai fish cake served with sweet chili and cucumber sauce.  |            |
| <b>05. See Klong Moo Tod Nam Pla</b>  | <b>169</b> |
| Deep fried marinated pork ribs, served with sweet chili sauce.  |            |
| <b>06. Khoaw Tang Naa Thang</b>   | <b>179</b> |
| Deep fried jasmine rice, served with traditional Thai style dipping<br>made from prawns, peanut, fried onion, and coconut milk.               |            |
| <b>07. Moo Grob Jim Jaew Whan</b>   | <b>199</b> |
| Crispy sliced pork rashers, served with spicy & light sweet dipping<br>in the style of Northeastern Thailand.                                 |            |
| <b>08. Moo Satay</b>  | <b>179</b> |
| Grilled marinated pork fillet with coconut milk.<br>Served with tasty peanut sauce and cucumber dipping.                                      |            |
| <b>09. Mee Grob</b>   | <b>229</b> |
| Crispy noodles with prawns tossed with caramelized Thai style and<br>traditional sauce. Served with bean sprouts and Thai chives on the side. |            |
| <b>10. Hed Tod</b>  | <b>249</b> |
| Deep fried stuffed mushroom with marinated prawns with herbs<br>topped with brown light sweet sauce.  |            |

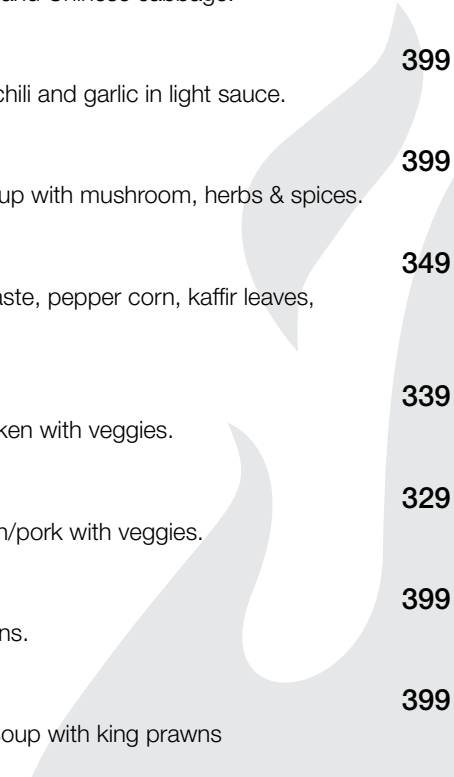
# Salad

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| <b>11. Yum Pol La Mai Ruam</b>   | <b>259</b> |
| Mixed fresh seasonal fruits tossed with light lime base dressing with crushed chili.   |            |
| <b>12. Yum Neua</b>  | <b>279</b> |
| Thai beef salad with crushed chili.  |            |
| <b>13. Yum Woon Sen</b>  | <b>279</b> |
| Thai style glass vermicelli salad with minced pork and crushed chili.  |            |
| <b>14. Yum Hua Plee</b>  | <b>289</b> |
| Sliced young banana flower salad with prawns tossed with coconut milk and grounded peanut base dressing.   |            |
| <b>15. Yum Som-O</b>   | <b>289</b> |
| Traditional pomelo salad with prawns, roasted coconut and lemon grass tossed in a light and mild sweet dressing.   |            |
| <b>16. Yum Tua Plu</b>   | <b>289</b> |
| Sliced Thai beans salad with prawns tossed with traditional Thai style dressing made from coconut milk, lime, palm sugar, crushed roasted peanut, and fried onion. |            |
| <b>17. Yum Talay</b>   | <b>299</b> |
| Thai mixed seafood salad in light lime dressing based with crushed chili.  |            |
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# Main Course

\* Steamed jasmine rice, brown rice, and sticky rice 50 Baht extra (per serving)

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| <b>18. Neua Pad Nam Man Hoy</b>  | <b>319</b> |
| Stir fried beef with oyster sauce, Chinese broccoli, onion, crushed garlic & chili, and mushroom.  |            |
| <b>19. Gai Yang Krati</b>  | <b>399</b> |
| Grilled marinated chicken with coconut milk, served with spicy & light sweet dipping in the style of Northeastern Thailand. Served in a hand-made wooden chicken basket. |            |
| <b>20. Pad Pak Ruam</b>  | <b>249</b> |
| Stir fried mixed seasonal veggies with oyster sauce.   |            |
| <b>21. Pad Phed</b>  | <b>319</b> |
| Stir fried chicken/pork with chili paste, snake beans, holy basil, and kaffir leaves.  |            |
| <b>28. Haw Mok</b>   | <b>399</b> |
| Steamed Thai fish cake stuffed with snapper fillet, cabbage, and holy basil. Served on a clay dish.  |            |
| <b>29. Kang Pha</b>  | <b>389</b> |
| Thai jungle curry (no coconut milk) with chicken/pork with krachai, fresh peppercorn and mixed veggies.  |            |
| <b>30. Pad Ka-proaw</b>  | <b>319</b> |
| Stir fried chicken/pork with basil and chili.  |            |
| <b>31. Massaman</b>  | <b>399</b> |
| Mild curry with chicken/beef, onion, poached potato and peanut.  |            |
| <b>32. Pad Khing</b>   | <b>319</b> |
| Stir fried chicken/pork with sliced young ginger in a light sauce.   |            |
| <b>33. Pad Pong Ka-ree</b>   | <b>399</b> |
| Stir fired king prawns with yellow curry powder, eggs, and veggies.  |            |
| <b>34. Pad Preaw Whan</b>  | <b>329</b> |
| Stir fried chicken in sweet & sour sauce with capsicum, pineapple, onion, cucumber and tomato.   |            |

- 35. Panaeng** 429  
Thai style thick mild curry with prawns, topped with holy basil and kaffir leaves.
- 36. Pad Kra-tiem Prik Thai** 399  
Stir fried prawns with Thai pepper & garlic, and brown sauce.
- 37. Pad Med Ma Muang Himmaphran** 329  
Stir fried chicken with cashew nut, sweet shrimp paste, dry chili, onion, and spring onion.
- 38. Pad Pak Bung Fai Dang Moo Grob** 339  
Stir fried crispy pork with morning glory, garlic, chili, and oyster sauce.
- 39. Pad Nam Prig Pow** 319  
Stir fried chicken/pork with Thai sweet shrimp paste and veggies.
- 40. Kang Jued Sa-raai Moo Sub** 329  
Clear long soup in Thai style with marinated minced port, black seaweed, clear vermicelli, and Chinese cabbage.
- 41. Pad Prik Kee Noo** 399  
Stir fried king prawns with Thai chili and garlic in light sauce.
- 42. Tom Yum** 399  
Thai hot & spicy king prawns soup with mushroom, herbs & spices.
- 43. Pad Phed Moo Grob** 349  
Stir fried crispy pork with chili paste, pepper corn, kaffir leaves, and snake beans.
- 44. Kang Keaw Whan** 339  
Traditional Thai green curry chicken with veggies.
- 45. Kang Phed** 329  
Traditional Thai red curry chicken/pork with veggies.
- 46. Kang Garee** 399  
Thai yellow curry with king prawns.
- 47. Kang Som** 399  
Thai style sweet and sour long soup with king prawns and mixed veggies.
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# Vegetarian Dish

- 48. Tao Hu Tod** **149**  
Deep fried tofu served with plum sauce.
- 49. Poh Pia Pak** **149**  
Deep fried mixed veggies and clear vermicelli wrapped in rice pastry.  
Served with plum sauce.
- 50. Massaman Pak** **349**  
Mild curry with mixed veggies, onion, poached potato,  
and roasted peanuts.
- 51. Pad Thai Pak** **229**  
Traditional Pad Thai noodles with veggies wrapped with thin omelet.  
Served with crispy bean sprouts and Thai chives.
- 52. Kang Keaw Whan Pak** **369**  
Green curry with mixed veggies & tofu.
- 53. Paneang Pak** **349**  
Thai style of thickened mild curry with veggies, topped with holy basil  
and kaffir leaves.
- 54. Tao Hu Pad Nam Man Hoy** **339**  
Stir fried tofu with mixed veggies with oyster sauce,  
crushed garlic and chili.
- 55. Hed Hom Pad Ka-proaw Tao Hu** **329**  
Stir fried tofu, shitake mushroom and mixed veggies  
with crushed garlic, chili & basil.
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## Rice Dish

- 56. Khoaw Pad** **219**  
Thai fried rice with prawns, onion, spring onion, and Chinese broccoli.  
Served with Thai fried egg.
- 57. Khoaw Pad Khana Pla Kemm** **229**  
Fried rice with salted fish, veggies, and Chinese broccoli.
- 58. Khoaw Pad Nam Prig Long Ruea** **249**  
Fried rice with spicy chilli paste, served with salted eggs,  
sweet pork & steamed veggies.
- 59. Khoaw Kluk Ka Pi** **249**  
Lovely fried rice with shrimp paste & fried shrimp served  
with sliced sweet soya pork, chopped pineapple, beans, chili,  
and sliced fried Thai omelet.

## Noodles

- 60. Pad Thai Hor Kai** **279**  
Traditional Pad Thai noodles with king prawns wrapped with  
thin omelet. Served with crispy bean sprouts and Thai chives.
- 61. Pad Kee Maow** **279**  
Stir fried noodle with chicken, chili, peppercorn, sweet basil,  
kaffir leaves, and veggies in Thai style.
- 62. Pad See Ew** **279**  
Stir fried noodles with chicken/pork/beef, black soya sauce,  
marinated beans, and veggies.
- 63. Rad Naa Sen Mee Grob** **279**  
Crispy rice vermicelli noodles topped with lovely seasoned gravy sauce  
with chicken/pork and veggies.
- 64. Kouey Teaw Kua** **279**  
Stir fried thick rice noodles with chicken in light sauce  
with Thai lettuce bed.
- 65. Suki Hangg** **299**  
Stir fried glass noodles with mixed seafood, Chinese cabbage,  
morning glory, eggs, and spring onion in red suki sauce.

# Dessert

- 66. Kluay Buad Chee** **219**  
Fragranced banana simmer in coconut milk with pandan leave served in coconut shell.
- 67. Khoaw Neaw Ma Mung (seasonal)** **299**  
Famous Thai sweet sticky rice with fresh ripe mango.
- 68. Khoaw Neaw Samm Naa** **299**  
Thai black and white sweet sticky rice with three toppings.
- 69. Ice cream Ruam Sai Foi Thong Grob** **219**  
Ice cream topped with cream and Thai sweet “Foi Thong Grob” made from eggs cooked in hot boiling sugar.
- 70. Kha Nom Krok** **239**  
Traditional Thai warm coconut tart with various topping.
- 71. Pol La Mai Ruam** **299**  
Mixed seasonal fruit platter.
- 72. Sala Loi Keaw** **199**  
Sala fruits served with sweet syrup & ice.
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