

In Villa - Restaurant

Restaurant service:

A true culinary delight awaits you in your own kitchen, served by the pool.

Our well trained housekeeper buys the required Ingredients for you and also cooks the dishes for you – as requested – more than 20 Thai dishes, various international dishes, breakfast as well as desserts. Various dishes for children are also available. See the menu below

Costs: Errand and Ingredients:*

Cooking Course

If you want, you can watch your housekeeper while cooking or join her when purchasing the Ingredients: at the local market. A personal cooking school in your own villa.

BBQ

BBQ yourself or let us do it for you. Costs: only the food.

Beefen



This type of grilling with a special system from New York with 800 degrees Celsius is hard to find even in Europe. It must be operated by our butler (for safety reasons). A true delicacy for meat lovers, especially with dry aged (treated for weeks) steaks. Cost: your own food*, and 500 baht cost sharing.

*we have hard to get or heavy Ingredients for 2 persons: in stock, as well as meat for the BBQ, see supply

Supply

Free welcome gift:

Flowers, fruits

Drinks (Sprite, Coke, Diet Coke, Beer)

Butter, toast, jam, milk, drinking ice, coffee (capsules and grounded), tea, eggs, 1kg rice and 1 capsule coffee per day and adult.

Your maid can cook the following dishes for you, translation see menu

(*first part* is Thai pronunciation)

- **Gai Pad Prik**: red Thai curry with chicken
- **Gai tod**: fried chicken (wings/legs)
- **Pad Pak Luam**: mixed Thai vegetables
- **Tot man Gung/Bla**: fish/Prawn-cakes (minced prawn/fish meat)
- **Pad si you Gung/Blamuck**: prawns/squid fried with noodles in soy sauce
- **Lab Mu/Gai/Nuea**: salad from minced pork/chicken/beef with Thai herbs.
- **Gung chup beng tod**: fried tempura prawns
- **Pad Prew Wan Gung/Gai/Mu**: prawns/chicken/pork sweet and sour
- **Blamuck Pad kratiam Prik Thai**: squid with garlic and pepper
- **Som Tam**: salad from green papaya with dried shrimps. Order with less chili
- **Gai/Gung/Blamuck Med Mamuang**: chicken/prawns or squid with oyster sauce and cashew nuts
- **Massaman Curry**: Muslim Curry with chicken and potatoes
- **Gang Jued Tao Huu Moo Sab**: mildly-seasoned Soup with Tofu and minced pork or chicken
- **Chu Chee Pla**: Dried red curry with fish, shrimp, pork or chicken
- **Nuea Pad Khing**: fried beef, chicken, shrimp or squid with ginger
- **Kao Pad Gai/mu/Nuea/Blamuck/Gung/Pu/Pakruam**: fried rice with chicken/pork/beef/squid/shrimp/crab or mixed vegetables
- **Yam Blamuck/Gung or Gai**: Spicy Thai salad with squid, shrimps or chicken
- **Pla/Gai/Mu/Nuea/Gung Pad Prik Thai Dum**: fish ,chicken, pork, beef or shrimp with black pepper
- **Blamuck/gai/mu/gung/pak tod kratiam prik thai**: Battered squid, chicken, pork, shrimp or vegetables
- **Phanaeng mu/gai/nuea**: Phanaeng curry with pork, chicken or beef
- **Tom Yum Gung/Bla**: Thai soup with prawns or fish and Thai spices
- **Geng kiau wan Gai/nuea/Mu/Gung**: green curry with chicken/beef/pork or shrimp
- **Pad Thai Gung/Gai/Blamuck/Mu**: Noodles with prawns/chicken/squid or pork
- **Prewwan pla/gai/mu/blamuck/gung**: Sweet and sour fish, chicken, pork, squid or shrimp
- **Tom Ka Gai/Gung**: coconut milk soup with chicken or prawns
- **Pad si you Moo**: Noodles in soy sauce with pork,
- **Pie Gai**: Chicken pie
- **Gluy Thud**: Banana Flitter
- Mango with sweet coconut rice
- Vienna Palatschinken
- Vienna Waffeln

One word to ingredients and meal size: each dish is calculated for 2 persons, But Thai people eat a lot, they order mostly two to four dishes for 2 persons. The ingredients are sometimes measured in the metric system, sometimes in US system. Here some measurement conversions:

- 1 cup....236 ml or g
- ½ cup...118 ml or g
- ¼ cup ...59 ml or g
- 1 tablespoon(tblsp)....15 ml or g
- 1 teaspoon(tsp).....5 ml or g
- ½ teaspoon(tsp).....2,5 ml or g
- ¼ teaspoon(tsp).....1,25 ml or g
- 1 us ounce.....28 g



Gai Pad Prik - Red Thai curry with chicken

Ingredients for 2 persons:

- 3 tablespoons of peanut oil
- 1 cup of chicken, cut into bite sized pieces
- 1 cup of veggies (either cabbage, long beans, or broccoli, or a mixture of beans and broccoli)
- 3 tablespoons of [red curry paste](#) (or less, depends how spicy you like)
- 4 tablespoons of fish sauce
- 1 tablespoons of sugar
- 3-4 sprigs young green peppercorn

Method

- Stir fry the curry paste for a short while, until the mixture becomes aromatic, and a little oil is driven out of the paste by the cooking process. Add the chicken and stir fry briefly, until it just begins to turn whitish.
- Add the remaining Ingredients:,stir until it is heated through, and taste for flavor balance. Note: add the green peppercorn last, as it does not need a lot of cooking time, and the sprigs should be kept in tact as much as possible, place them on the top of everything. Serve with steamed Thai jasmine rice, and garnish with lime and Thai basil leaves.



Gai Tod - Fried Chicken Wings or Legs

These wings have crispy skin that is full of Thai curry flavor. Yet, they are not spicy hot like some Thai dishes. The crunchy kaffir lime leaves add texture and fragrant, making the wings distinctly Thai. Fried chicken wings are a perfect dish to do in a pinch. You can serve them as appetizer, with sticky rice or as a main course.

Ingredients for 2 persons:

- 6-7 [kaffir lime leaves](#)
- 1 teaspoon [salt](#)
- 1/2 cup [cooking oil](#)
- 2 tablespoons water
- 750 g lbs chicken wings
- 2 tablespoons all purpose flour

Method

Mix the [chicken](#) wings with [salt](#), flour and water. You need just enough. Add a little bit of water to dissolve flour. You can let the wings marinate overnight or a few minutes. Wash and shred the [kaffir lime leaves](#) into big pieces by tearing away from the center stem. Pat the [kaffir lime leaves](#) dry.

Cooking

In a frying pan, heat up enough oil. The oil should be enough to cover the bottom side of the [chicken](#). When the oil starts to shimmer, add the [kaffir limes](#). They should come out of the oil as soon as they get in. Strain the leaves out and set aside. Over medium to low medium heat, add the [chicken](#) wings to the hot oil. Let the wings fry until crispy. It should take about 8-10 minutes. When the wings look cooked, turn up the heat to get the skin crispy. When the wings are done remove them from the oil and set them on a serving plate. Sprinkle with the crispy [kaffir lime leaves](#). Serve hot as appetizer or main course.



Pad Pak - Mixed Thai vegetables

Ingredients for 2 persons:

- 1 medium carrot, sliced
- 1-2 cups pak choy, cut into strips
- 1 red pepper, cut into bite-sized pieces
- 5-6 shitake mushrooms, sliced
- 3 spring onions, cut into thirds
- 1 small head of broccoli, cut into florets
- Rice wine or dry sherry
- 2/3 cup bamboo shoots
- 1 thumb-sized piece galangal, sliced into match sticks
- 4 cloves garlic, finely chopped
- 1 Tbsp. ginger
- 3-4 red or green chilies
- vegetable oil (peanut)

Sauce

- 2 Tbsp. fish sauce
- juice of one lime
- 2 Tbsp. cornstarch (dissolved in 4 Tbsp. water)
- 1 Tsp. Honey

Method

- 1.) Start by making the stir-fry sauce. Place all the Ingredients for 2 persons: — except the cornstarch — in a sauce pan over medium-high heat.
- 2.) When the sauce begins to bubble, add some garlic and the cornstarch solution and stir about a minute until the sauce thickens.
- 3.) Do a taste test to balance the salty (fish sauce) with the spicy (garlic), sour (lime), and sweet (honey). Adjust the flavors to suit your taste.
- 4.) Return the wok to medium-high heat and add some oil. When the oil is hot add the garlic and ginger and stir-fry for a minute.
- 5.) Add the carrots and broccoli, then the galangal and shitake mushrooms. When it becomes dry add 1 Tbsp. of the rice wine or dry sherry as needed.
- 6.) Add the remaining vegetables and about 1/3 of the sauce and continue to stir-fry over high heat moving the vegetables around in the pan.
- 7.) Add the remaining sauce and stir fry until all the vegetables have been coated. Adjust the seasonings again if necessary.
- 8.) Serve immediately with jasmine rice



Tot Man Gung/Bla **Minced meat cakes from prawns or fish fried**

Ingredients for 2 persons

- 4 cups Shrimps, shelled, cleaned and minced or pounded
- 1 cup boiled hard pork fat, cut to very small dices
- 1/4 cup Chinese parsley roots and stems, chopped
- 2 tbs. Garlic, chopped
- 2 tbs. Pepper
- 1/2 cup Sifted flour
- 1/4 cup Sifted tapioca starch
- 1 tbs. Salt
- 2 Eggs Beaten
- Vegetable Oil for cooking
- 1/4 cup Fish gravy
- 2 tbs. Tomato paste
- 2 cups Small shallots, peeled
- 10-15 Red and green chillies
- 1 cup Fish stock or water

Method

- Pound Chinese parsley, garlic and pepper to paste. Add to shrimp, knead well, put flour, starch, eggs and salt, lastly put pork fat, and mix it all well.
- Form the mixture to balls 1 inch diameter, fry to light brown.
- Heat up 1/2 cup oil, put shallots and chillies. When they are cooked put tomato paste, fish gravy and fish stock. Bring to boil few minutes.
- Put shrimp balls, cook 5 minutes.
- Serve with Chinese plum sauce and vegetable as you like.
- if you find the recipe to be too mild, add more fish sauce, chili pepper or lime.



Pad si you Gung/Blamuck **Fried noodle with soya sauce and Prawn or Squid**

Ingredients for 2 persons:

- 250 grams pork, thinly sliced
- 2 tablespoons light soy sauce
- 2 cloves garlic, chopped
- 450 grams fresh flat rice noodles
- 1 tablespoon dark soy sauce
- 200 grams chinese kale, cut into bite-sized pieces
- 1 medium egg, beaten
- 2 tablespoons oyster sauce
- sugar

Method

1. Heat oil in a wok, and then add garlic and sliced pork. Stir until the garlic is fragrant, and the pork is nearly cooked.
2. Add the noodles and the remaining Ingredients:, and stir until blended and heated through.
3. Open a spot in the middle of the wok, and drop the egg in. Scramble the egg until it is almost cooked. Fold in the noodles and mix them all.
4. Season with light soy sauce and sugar. The original taste should be the balance of flavors (it should be just on the sweet side with a salty tang. Serve immediately.



Lab Gai/Mu/Nuea

Spicy salad minced Chicken/Pork/Beef with Thai herb

Lab is an easy, quick to make “spicy” dish (it can be, and often is fierily hot). I have seen it on Thai restaurant menus in America and Europe described as “chicken salad Thai style”, which might be the best description for this dish. It can be made with beef (lab nuea) or pork (lab mu) instead of chicken, and it can be made with precooked left-over poultry or meat instead. It can even be made with chopped up luncheon meat. It is to your imagination.

Ingredients for 2 persons:

- 2-3 tablespoons of lime juice
- 2-3 tablespoons of chicken stock
- 2-3 tablespoons of fish sauce (nam pla)
- 4-6 teaspoons of prik phom (ground dried red chilis – not “chilli powder”)
- 1 tablespoon Kao koor (ground toasted rice)
- 3-4 shallots (purple onions) chopped half a stalk of lemon grass very thinly sliced
- 1 [kaffir] lime leaf shredded, or 1 teaspoon lime zest
- 1-2 spring onions (scallions), thinly sliced
- 1 teaspoon powdered galangal (kha phom – available in most oriental supermarkets)
- 4 ounces of chicken
- Garnish, lettuce, parlsey, sliced raddish and Muli, coriander leaves

Method

Chop the chicken (in a food processor, or with two cleavers, or get the butcher to do it for you...) In a fairly high wok, with a very small amount of oil, stir fry the chicken until it just starts to turn whitish, then add all the remaining Ingredients: (if using precooked meat, simply add everything to a hot wok together), and stir until heated through and the chicken is cooked. Serve on the bed of lettuce leaves and garnish to taste. Serve with steamed sticky rice (if you prefer you can use jasmine rice) and a dish of mixed [raw] fresh vegetables, and the usual Thai table condiments (prik nam pla, prik dong, prik phom and sugar). The usual way to eat this is to take a small ball of sticky rice in the fingers and use it to pick up a little lab, then eat it with the raw veggies. You can also use a fork and spoon as a lot of Thais do too.



Gung Chup Beng Tod Fried Prawns in Tempura

Ingredients for 2 persons:

- 10 Large or jumbo shrimp (if frozen need to haw, the bigger the shrimp the better)
- 100 g (little bit more than $\frac{3}{4}$ cup) flour
- $\frac{1}{4}$ tsp. salt
- 1 egg yolk
- 200 ml ice water
- Oil for deep frying

Method

- Prepare shrimp, so that shrimp will be straight instead of curly.
- Beat egg yolk gently Pour the egg mixture into flour mixture. Using chopsticks, mix but only circulate around the bowl 10 times. You want to leave some of the flour unmixed and clunky. The key here is not to produce gluten in order to have crispy.
- Deep fry for about 2-3 minutes or so (depending on how many shrimps you deep fry at the same time and oil temperature), and after it's cooked, place the shrimp on a wire rack (paper towel is okay but try to place it vertically) to get rid of extra oil. Keep in mind the more shrimp you have in the pot the cooler the oil temperature will be.



Pad Prew Wan Gai/Mu/Gung **Chicken or Pork or Prawn with sweet and sour sauce**

Ingredients for 2 persons:

- 2 medium tomatoes, cut into well pieces
- 1 medium onion, sliced
- 1 medium cucumber, sliced
- 1 bell pepper, cut into well pieces
- 1 tablespoon fish sauce
- 1 tablespoon sugar
- 4 cloves garlic, chopped
- 1 tablespoon white vinegar 5%
- 1 1/2 tablespoons corn starch diluted in water

Ingredients for 2 persons: for the battered shrimp

- 10 medium shrimps, peeled and deveined
- (or 350 grams pork, cut into well pieces)
- 1 cup all purpose flour
- 1 cup cold water
- 1 egg
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- oil for deep frying

Method

1. In a bowl, add salt, garlic powder and white pepper to flour. Pour in water and mix in beaten egg until batter is slightly lumpy.
2. Batter shrimp (or pork) and fry until lightly golden brown. Set aside for the sweet and sour.
3. Heat oil in a wok and fry the garlic until golden color. Add cucumber, onion and stir until nearly cooked, then add tomatoes. Stir until all cooked.
4. Add the shrimp (or chicken or pork), white vinegar, fish sauce and sugar (add more vinegar, sugar and fish sauce according to your desired taste - the original taste should be a nice balance between sour, salty and sweet taste.)
5. When it starts to boil, thicken with the diluted corn starch. Served with steamed rice



Blamuck Pad Kratiam Pick Thai Squid with garlic and pepper

Fried Garlic Squids or Thai called "Bla Muk Tod Kra-tium prik Thai" For those who like squid, this is an easy Thai dish with only a few Ingredients:. The main flavour is garlic and the squid is very easy to prepare. Children really like them. I like to serve with hot steamed rice. Not spicy menu but taste of pepper and garlic. And it tasty one. This time I use black pepper make taste a little different to ground pepper.

Ingredients for 2 persons:

- 400 grams of Cleaned Squids
- 1 teaspoon minced coriander root
- 3 cloves garlic, crushed
- 2 ½ teaspoon fish sauce
- ½ teaspoon black pepper
- 2 teaspoon oil for frying

Method

Cut the squid like squares clean the inside of the squid carefully, remove the beak if it is still present. Score the squid with diagonal criss-cross scoring, this will make it more tender and less chewy once cooked. Mix together, garlic, fish sauce, pepper, coriander root, then leave to marinate for 5 minutes. Heat oil in a wok over medium heat. Add clean squids and their marinade, then stir-fry for 2-4 minutes or until mixed. Transfer to a serving dish. Garnish with sliced tomatoes and cucumber, then serve immediately with hot steamed rice.

Tip : If you overcook squid it becomes chewy, so only light, short cooking is necessary.



Som tum Papaya Salad

Ingredients for 2 persons:

- 2 cups shredded green papaya
- 1/2 cup shredded carrot
- 1/2 cup sting bean (cut into 1'long) or green bean
- 2 tablespoons fish sauce
- 1 1/2 tablespoons palm sugar or standard sugar
- 3 tablespoons lime juice
- 1/2 cup tomato (wedged)
- 1/3 cup dried shrimps
- 1/4 cup peanuts
- 10 green chilies (or less ?)
- 5 cloves fresh garlic

Method

1. Use mortar and pestle to crush the chili and garlic, add shrimps and continue crushing.
2. Add sugar, continue beating with the pestle, then add the papaya, carrot, sting bean, fish sauce, lime juice, tomato, and peanuts. Continue beating until all ingredients are mixed well.
3. Finally, season with sugar, fish sauce, or lime. The original taste of this dish should be a balance of sweet, (pepper) hot, salty, and sour.
4. Serve with vegetables (e.g. cabbage, string bean, napa, etc.). Thai people love to eat Sticky Rice with Papaya Salad. In this case, sticky rice can be served together with finished Papaya Salad.



Gai/Mu/Nuea/Blamuck/Gung Pad Med Mamuang Chicken, Pork, Beef, Squid or Shrimp stir-fried with Cashew Nuts

Ingredients for 2 persons:

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|--|--------------------------------|
| 1) Chicken (pork, beef, squid or shrimp) 300g | 5) Fried cashew nuts 100 g |
| 2) Sweet peppers (three different colors) 90 g | 6) Garlic 5 g |
| 3) Pineapple 30 g | 7) Flour 100 g |
| 4) Onion 30 g | 8) Vegetable oil 2 table spoon |
| | 9) Sugar 1 tablespoon |
| | 10) Soya sauce 1 table spoon |
| | 11) Oyster sauce 1 table spoon |
| | 12) Spring onion 5 g |

Method

- 1) Chop the chicken (pork, beef, squid or shrimp) into thin slices. Then, coat thinly with the flour.
- 2) Heat up the oil and fry the chicken (pork, beef, squid or shrimp). When the chicken is cooked, remove the chicken (pork, beef, squid or shrimp) from the frying pan and set to one side. Drain the oil.
- 3) Fry the sweet peppers, onion and pineapple. Then, remove them from the frying pan and set aside to drain.
- 4) Heat up a pan. When the oil becomes hot, fry the garlic until it turns yellow.
- 5) Stir-fry the chicken (pork, beef, squid or shrimp) with the fried vegetables and cashew nuts.
- 6) Season with oyster sauce, 'green cap' sauce and sugar. Season to taste.
- 7) Dish out ready to serve.



Chicken/Mu/Nuea Massaman Curry, Muslim Curry with Chicken, Pork or Beef

Ingredients for 2 persons:

- | | |
|--|-----------------------------------|
| 1) Chicken thighs or drumsticks (pork or beef) 300 g | 6) Massaman curry paste 100 g |
| 2) potatoes 150 g | 7) Tamarind juice 2 table spoon |
| 3) Onion 50 g | 8) 1 large carton of coconut milk |
| 4) Roasted peanuts 100 g | 9) Palm sugar 1 table spoon |
| 5) 5 – 10 piece of cardamom | 10) Sugar 1 teaspoon |
| | 11) Salt 1 teaspoon |

Method

- 1) Put the curry paste into a saucepan followed by a little coconut milk, then stir well.
- 2) Cook the paste until it becomes fragrant.
- 3) Add the coconut milk and some water.
- 4) Wait for the mixture to boil.
- 5) Add the prepared chicken (pork or beef) to the saucepan. Then, wait for the mixture to boil again.
- 6) Add the onion, followed by the potatoes and roasted peanuts.
- 7) Simmer until the mixture boils.
- 8) Season with tamarind juice, palm sugar, sugar and salt. Season to taste.
- 9) Continue simmering until the chicken (pork or beef) becomes soft.
- 10) Dish out into bowls ready to serve.



Gang Jued Tao Huu Moo Sab

Mildly-Seasoned Soup with Tofu and Minced Pork or Chicken

Ingredients for 2 persons:

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|-------------------------------|-----------------------------|
| 1) Egg tofu 120 g | 2) Chinese cabbage 100 g |
| 3) Spring onions 5 g | 4) Celery 5 g |
| 5) Minced pork 300 g | 6) Sugar 1 teaspoon |
| 7) Salt 1 teaspoon | 8) Soya Sauce 1 tablespoon |
| 9) Finely-chopped garlic 20 g | 10) Black pepper 1 teaspoon |

Method

- 1) Fry the garlic in oil until yellow, and bring some water to the boil. Mold the pork (chicken) into balls, place into the water until cooked and bring to the boil. Add the Chinese cabbage, and when the cabbage starts to cook, add the tofu to season the soup. Add monosodium glutamate, sugar, salt and soya sauce.
- 2) Mix the minced pork (chicken) with the finely-chopped garlic, and add the black pepper.
- 3) Mix well and set to one side. Heat a saucepan, add garlic and fry until yellow.
- 4) Add water and bring to the boil.
- 5) Mold the pork (chicken) that was set aside into balls and put them into the boiling water.
- 6) Season with sugar, salt and soya sauce.
- 7) Chop the Chinese cabbage and place in a saucepan.
- 8) Wait until the cabbage is cooked, then add the egg tofu.
- 9) Add the spring onions and celery.
- 10) Dish out into bowls ready to serve.



Chu Che Pla/Gung/Mu/Gai Dried Red Curry with Fish, Shrimp, Pork or Chicken

Ingredients for 2 persons:

- 1) Fish (shrimp, pork or chicken) 300 g
- 2) Red curry paste 50 g
- 3) Coconut milk 220 ml (small box)
- 4) Finely-sliced kaffir lime leaves 2 g (2 leaves)
- 5) Red chili peppers 2 g (2 pieces)
- 6) Flour 100 g

Method

- 1) Coat the fish (shrimp, pork or chicken) in the all-purpose flour.
- 2) Heat a frying pan, and fry the flour-coated fish.
- 3) Fry the fish (shrimp, pork or chicken) on both sides until it becomes a little brown. Then, lift up to drain the oil and set to one side.
- 4) Heat a frying pan and add oil and the red curry paste.
- 5) Fry the red curry paste until it becomes fragrant and add a little coconut milk.
- 6) Season with soya sauce, sugar, monosodium glutamate and fish sauce. Season to taste.
- 7) Add the finely-chopped kaffir lime leaves.
- 8) Dish out ready to serve.



Nuea/Gai/Mu/Gung/Plamuck Pad Khing Fried Beef, Chicken, Pork, Shrimp or Squid with Ginger

Ingredients for 2 persons:

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|---|------------------------------|
| 1) Chopped ginger 100 g | 2) Straw mushrooms 150 g |
| 3) Beef (chicken, pork, shrimp or squid) 300g | 4) Spring onions 5 g |
| 5) Garlic 5 g | 6) Soya sauce 2 tablespoon |
| 7) Ground black pepper 1 teaspoon | 8) Oyster sauce 2 tablespoon |
| 9) Sugar 1 teaspoon | |

Method

- 1) Heat the oil in a frying pan and add the garlic. Fry the garlic until it starts to turn yellow.
- 2) Add the chopped ginger and fry. Continue to fry until the ginger starts to cook.
- 3) Add the beef (chicken, pork, shrimp or squid) and fry. Stir-fry the beef until cooked and add the ground black pepper.
- 4) Add a little fresh ginger.
- 5) Add some Soya sauce, oyster sauce and sugar, and season to taste.
- 6) Add the spring onions and red chili peppers.
- 7) Dish out ready to serve.



Kao Pad Gai/Mu/Nuea/Plamuck/Gung
Fried Rice with Chicken, Pork, Beef, Squid, Shrimp, Crab or Mixed Vegetables

Ingredients for 2 persons:

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|--|-----------------------------------|
| 1) Chicken (pork, beef, squid, shrimp, crab or mixed vegetables) 100 g | 6) Sugar 1 teaspoon |
| 2) 2 pieces of Eggs | 7) Oyster sauce 1 tablespoon |
| 3) Rice 250 g | 8) Ground black pepper 1 teaspoon |
| 4) Salt 1 teaspoon | 9) Slice cucumber 10 g |
| 5) Soya sauce 1 tablespoon | 10) Spring onions 5 g |
| | 11) 1 piece of lime slice |

Method

- 1) Dish out the rice and season with sugar, monosodium glutamate, salt, Soya sauce and oyster sauce.
- 2) Scald the chicken (pork, beef, squid, shrimp, crab or mixed vegetables) in boiling water until cooked. Set to one side.
- 3) Heat some oil in a frying pan. Fry the garlic until it starts to turn yellow. Stir-fry the chicken (pork, beef, squid, shrimp, crab or mixed vegetables) a little.
- 4) Add the rice and blend.
- 5) Stir-fry until the rice starts to harden.
- 6) Serve with cucumber and spring onions.



Yam Blamuck/Gung/Gai Spicy Thai Salad with Squid, Shrimp or Chicken

Ingredients for 2 persons:

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|--|------------------------------|
| 1) Fresh squid (shrimp or chicken) 300 g | 2) Onion 20 g |
| 3) Tomatoes 20 g | 4) Finely-chopped mango 50 g |
| 5) Finely-chopped carrots 50 g | 6) Spring onions 5 g |
| 7) Celery 10 g | 8) Coriander 5 g |
| 9) Fresh chopped chili peppers 5 g | 10) Limes 2 – 3 tablespoon |
| 11) Fish sauce 1 ½ tablespoon | 12) Sugar 1 tablespoon |

Method

- 1) Scald the squid (shrimp or chicken) in boiling water until cooked.
- 2) Make the salad sauce and season with lime juice, fish sauce and sugar. Season to ensure you can taste all three flavors.
- 3) Coat the squid (shrimp or chicken) thoroughly.
- 4) Add the vegetables, onion, tomatoes, finely-chopped carrots, finely-chopped mango, spring onions, celery and coriander.
- 5) Dish out ready to serve.



Pla/Gai/Mu/Nuea/Gung Pad Prik Thai Dum Fried Fish, Chicken, Pork, Beef or Shrimp with Black Pepper

Ingredients for 2 persons:

- | | |
|---|------------------------------|
| 1) 3 of Red, green and yellow sweet peppers | 2) 1 of Onion |
| 3) Fish (chicken, pork, beef or shrimp) 300 g | 4) Flour 100 g |
| 5) Spring onions 5 g | 6) Oyster sauce 2 tablespoon |
| 7) Soya sauce 1 tablespoon | 8) Sugar 1 teaspoon |
| 9) Ground black pepper 1 teaspoon | |

Method

- 1) Slice the fish (chicken, pork, beef or shrimp), removing the skin and bones.
- 2) Coat the fish (chicken, pork, beef or shrimp) in a little flour.
- 3) Fry in hot oil until golden brown. Lift out onto a strainer to drain.
- 4) Heat a frying pan and add a little oil.
- 5) Pound the garlic, add to the saucepan and fry until golden brown.
- 6) Add some black pepper.
- 7) Stir-fry the vegetables until cooked and start to add the seasonings.
- 8) Add the oyster sauce, Soya Sauce and sugar.
- 9) Mix well.
- 10) Dish out ready to serve.



**Blamuck/gai/mu/gung/pak tod kratiam prik thai,
Battered Squid, Chicken, Pork, Shrimp or Vegetables**

Ingredients for 2 persons:

- 1) Sliced squid (chicken, pork, shrimp or vegetables) 300 g
- 2) Roughly-chopped garlic 200 g
- 3) Seasoning Powder 1 teaspoon
- 4) Ground black pepper 1 teaspoon
- 5) Flour 150 g
- 6) Maggi 1 teaspoon

Method

- 1) Slice the squid (chicken, pork, shrimp or vegetables), and arrange on a plate to season.
- 2) Add the black pepper, Seasoning Powder, Maggi and garlic, and coat well (the flour is added when it's time to fry).
- 3) Heat a frying pan with oil.
- 4) Fry the well-coated squid (chicken, pork, shrimp or vegetables) until golden brown.
- 5) Dish out ready to serve.



Phanaeng mu/gai/nuea
Phanaeng Curry with Pork, Chicken or Beef

Ingredients for 2 persons:

- 1) Phanaeng curry paste 50 g
- 2) Coconut milk 220 ml small box
- 3) Kaffir lime leaves (finely-chopped) (2 leaves)
- 4) Pork (chicken or beef) 300 g
- 5) Ground peanuts 50 g

Method

- 1) Heat some oil, add the curry paste and fry until fragrant.
- 2) Add the coconut milk, stirring continuously. When the mixture becomes dry, add more coconut milk.
- 3) Add the Soya sauce, sugar, fish sauce and ground peanuts.
- 4) Season to taste.
- 5) Add the pork (chicken or beef), stirring continuously until the coconut milk becomes thicker.
- 6) Sprinkle the finely-chopped kaffir lime leaves.
- 7) Dish out ready to serve.



Tom Yum Gung/Pla

Thai soup with prawns or fish and Thai spices

Ingredients for 2 persons:

- | | |
|--|---------------------------------|
| 1) Galangal 10 g | 2) Lemon grass 10 g |
| 3) Kaffir lime leaves (2 leaves) | 4) Shallots 5 g |
| 5) Tomatoes 20 g | 6) Spring onions 5 g |
| 7) Coriander 5 g | 8) Fresh chili peppers 2 pieces |
| 9) Limes 2 – 3 tablespoon | 10) Straw mushrooms 100 g |
| 11) Shrimp (chicken, squid or fish) 300g | 12) Chili paste 2 tablespoon |
| 13) Sugar 1 teaspoon | 14) Salt 1 teaspoon |

Method

- 1) Fill a saucepan with water and bring to the boil.
- 2) Add the galangal, lemon grass and shallots, and wait to boil.
- 3) Add the fresh chilies, chili paste, straw mushrooms and kaffir lime leaves.
- 4) Season to taste.
- 5) Add the shrimp (chicken, squid or fish) together with the tomatoes.
- 6) Wait until the mixture boils, then turn off the gas.
- 7) Add lime juice as required.
- 8) Dish out into a bowl ready to serve.



**Geng kiau wan Gai/nuea/Mu/Gung:
Green curry with chicken/beef/pork or shrimp**

Ingredients for 2 persons:

- 1) Thai eggplant 30 g
- 2) Sweet basil leaves 20 g
- 3) Red Chili 2 pieces
- 4) Cashew nuts 50 g
- 5) Green curry paste 50 g
- 6) Chicken (beef, pork or shrimp) 300 g
- 7) A carton of coconut milk 250 g
- 8) Salt 1 teaspoon
- 9) Sugar 1 teaspoon

Method

- 1) Heat a saucepan and add a little oil. Add a little green curry paste.
- 2) Cook until fragrant. Add a little coconut milk.
- 3) Fry until the paste and coconut milk are blended and fragrant.
- 4) Add the chicken (beef, pork or shrimp) and fry with the paste. Fry until the chicken (beef, pork or shrimp) is cooked.
- 5) Add coconut milk and water.
- 6) Season to taste.
- 7) When the water boils, add the Thai eggplant and kaffir lime leaves. Simmer until the Thai eggplant is cooked.
- 8) Add the sweet basil leaves and sprinkle the red capsicum on top.
- 9) Spoon into a bowl ready to serve



Pad Thai Gung/Gai/Blamuck/Mu Noodles with prawns/chicken/squid or pork

Ingredients for 2 persons:

- | | |
|---|--|
| 1) Pad Thai noodles 300 g | 8) Tamarind juice 2 tablespoon |
| 2) Garlic chives 1 teaspoon | 9) Finely-chopped shallots 1 tablespoon |
| 3) Dried salted white radish 2 tablespoon | 10) Sugar 1 teaspoon |
| 4) Yellow tofu 50 g | 11) Thick soy sauce 2 tablespoon |
| 5) Eggs 2 pieces | 12) Soya sauce 2 tablespoon |
| 6) Ground peanuts 150 g | 13) 4 pieces of Shrimp (chicken, pork or eggs) |
| 7) Bean sprouts 2 tablespoon | |

Method

- 1) Heat some oil in a frying pan.
- 2) Fry the shallots until golden brown.
- 3) Fry the tofu until it starts to turn yellow.
- 4) Fry the shrimp (chicken, pork or eggs) until cooked.
- 5) Add the noodles and stir-fry with the tamarind juice and a little water.
- 6) Keep adding water and tamarind juice little by little.
- 7) Stir-fry until the noodles become soft. Then, add the egg and stir-fry until cooked.
- 8) Season to taste.
- 9) Add the garlic chives, dried salted white radish and bean sprouts, and stir-fry until cooked.
- 10) Dish out with ground peanuts and bean sprouts as a side dish.



Prewwan pla/gai/mu/blamuck/gung
Sweet and sour fish, chicken, pork, squid or shrimp

Ingredients for 2 persons:

- | | |
|---|-----------------------------|
| 1) Onion 5 g | 2) Pineapple 20 g |
| 3) Cucumber 20 g | 4) Tomatoes 20 g |
| 5) Other vegetables as required | 6) 2 of Spring onions |
| 7) Fish (chicken, pork, squid or shrimp) 300g | 8) All purpose flour 100g |
| 9) Tomato ketchup 100 – 150 g | 10) Garlic 10 g |
| 11) Sugar 1 tablespoon | 12) Soya sauce 2 tablespoon |

Method

- 1) Coat the fish with just enough flour to cover the fish meat.
- 2) Heat some oil in a frying pan.
- 3) Fry in the pan until golden brown, then remove.
- 4) Fry the onion, pineapple and cucumber in the oil until golden brown, then remove.
- 5) Heat a pan and add a little oil. Add the garlic, and fry until golden brown.
- 6) Add the tomato ketchup and season to taste.
- 7) Add all the fried vegetables.
- 8) Arrange the fried fish (chicken, pork, squid or shrimp) on plates.
- 9) Pour the fried sauce over the pieces of fish (chicken, pork, squid or shrimp).
- 10) Dish out ready to serve.



Tom Ka Gai/Gung **Coconut milk soup with chicken or prawns**

Ingredients for 2 persons:

- | | |
|-----------------------------------|--------------------------------|
| 1) Chicken (shrimp or squid) 300g | 2) Galangal 10 g |
| 3) Lemon grass 10 g | 4) Kaffir lime leaves 3 leaves |
| 5) A carton of coconut milk | 6) Tomatoes 20 g |
| 7) Shallots 5 g | 8) Spring onions 5 g |
| 9) Fresh chili peppers 2 pieces | 10) Straw mushrooms 100 g |
| 11) Salt 1 teaspoon | 12) Sugar 1 teaspoon |

Method

- 1) Heat a saucepan and add the coconut milk and a moderate amount of water.
- 2) Add the shallots, galangal and lemon grass.
- 3) Wait for the water to boil, then add the chicken.
- 4) Wait until the chicken (shrimp or squid) is cooked and season to taste.
- 5) Add the straw mushrooms and tomatoes.
- 6) Serve in a bowl and sprinkle with coriander and fresh chilies.



Pad si you Moo **Noodles in soy sauce with pork,**

Ingredients for 2 persons:

- | | |
|---|----------------------------|
| 1) Pork (chicken, beef, shrimp or squid) 100g | 2) Noodles 200g |
| 3) Chinese kale 20 g | 4) Carrots 15 g |
| 5) Garlic 5 g | 6) Black pepper 1 teaspoon |
| 7) Sugar 1 teaspoon | 8) Soya sauce 1 tablespoon |

Method

- 1) Heat a frying pan and add the pork. Stir-fry until oil starts to run from the pork.
- 2) Remove the pork. Then, stir-fry the noodles in the oil until golden brown.
- 3) Remove the noodles and set to one side.
- 4) Add a little oil to the frying pan. Then, fry the garlic until golden brown.
- 5) Add the prepared pork (chicken, beef, shrimp or squid) and stir-fry until cooked.
- 6) Stir-fry the noodles that have been set aside in the frying pan.
- 7) Add the Chinese kale and carrots, and season to taste.
- 8) Stir-fry until the vegetables are cooked, then remove.
- 9) Dish out ready to serve.



Pie Kai Chicken Pie

Ingredients for 2 persons:

- | | | |
|---------------------------|------------------------------|-------------------------|
| 1) 4 pieces of Pie pastry | 4) Chicken 100 g | 7) Soy Sauce 3 teaspoon |
| 2) Potatoes 100 g | 5) Curry powder 1 tablespoon | |
| 3) Onions 25 g | 6) Sugar 1 teaspoon | |

Method

- 1) Dice the potatoes and onions.
- 2) Chop into small pieces.
- 3) Heat a frying pan and add a little oil.
- 4) Add the onions and fry until golden brown. Then, add the chicken and fry until cooked.
- 5) Fry the potatoes in the frying pan for approximately 10 minutes.
- 6) Add the curry powder and season to taste.
- 7) Fry until the potatoes are cooked.
- 8) Remove from the frying pan.
- 9) Put the pie filling on a plate and wait to cool.
- 10) Fill the prepared pie pastry with the cooled filling.
- 11) Preheat the oven to 220 degrees for approximately 5 minutes.
- 12) Put the prepared pie into the oven.
- 13) Bake for approximately 20-30 minutes.
- 14) Keep checking on the pie until the crust is yellow, crispy and a little brown.
- 15) When the pie is ready, remove from the oven.
- 16) Dish out ready to serve.



Cucumber salad



Potato salad



Tomato salad



Green salad



Vienna Schnitzel



fried potatos



Spagetti Bolognese



Pommes Frites

Deserts



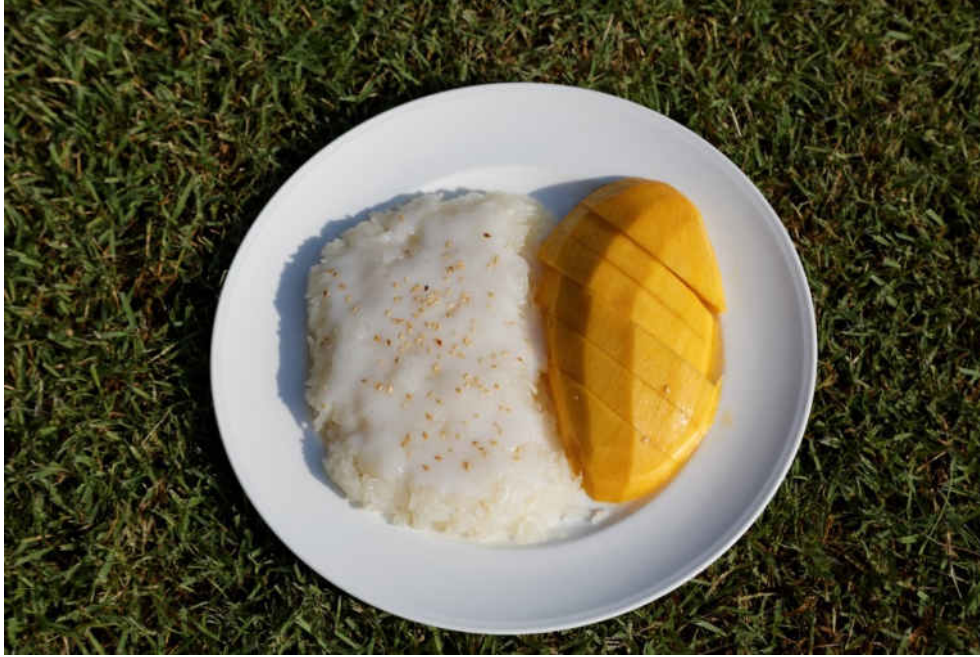
Gluy Thod Banana Fritters (Fried Bananas)

Ingredients for 2 persons:

- 1) 400 grams of pancake flour
- 2) Fresh milk 220g
- 3) Coconut milk 100g
- 4) 2 pieces of eggs
- 5) 2 pieces of Ripe bananas
- 6) Honey 2 tablespoon

Method

- 1) Pour the flour into a container and add the fresh milk, coconut milk and eggs.
- 2) Beat well, but don't let the mixture become too watery.
- 3) Slice the bananas into pieces.
- 4) Slice each banana into four pieces.
- 5) Coat the banana pieces in the prepared flour.
- 6) Heat some oil in a frying pan to a high heat.
- 7) Fry the coated banana pieces.
- 8) Fry them until golden brown.
- 9) Remove the banana pieces and drain.
- 10) Serve with honey.



Mango with sweet coconut rice
(Normally bought at market)



Vienna Palatschinken

4 Portionen: 150 g [flour](#), 2 egg, 250 ml Milk, 1 soup spoon butter (warm) , 0,5 teaspoon salt, 4 soup spoon butter for pan

Mix all(not the 4 spoon butter) together , must be thin liquid. Put in pan as thin as possible. Make it light brown on both sides. Put something inside, like jam, ice cream or Nutella, roll it and put ice sugar on top, depending on taste.



Vienna Waffeln

Portionen: 10 pieces for about 2 – 3 persons:

Sugar: 100 g butter: 100g eggs: 2 vanille sugar: 1 teaspoon
Rum brown: 1 teaspoon flour: 200g baking powder: 1 teaspoon
Mix all till liquid and put in waffle-machine. Eat with jam, ice sugar, sirup or.....

Free basic kitchen equipment:

- soy bean oil, sweet soy sauce, oyster sauce, sweet sauce, chili sauce, ketchup, chicken sauce spicy, Maggi sauce, sugar, salt, seasoning powder Chicken, • vinegar black, olive oil - extra virgin, black pepper, barbecue sauce, sweet flour, palm oil, flour bread, white vinegar, tom yum paste, maple syrup, icing sugar, oregano, Parmesan

Products in stock to buy:

The following products are not easy to get, therefore we have these in stock, partially frozen:

- Schnitzel (pork) about 20 baht / 100g
- Australian sirloin steak, Black Angus, 97 Baht / 100g
- Australian sirloin steak, Black Angus dry aged, 199 baht / 100g *
- Australian Cube Steak, Black Angus dry aged, 150 baht / 100g *
- Australian fillet, Black Angus, 122 baht / 100g
- raw pork sausage, 2 pcs: 60 Baht
- New Zealand lamb fillet: on request
- Thailand pork filet: 21 Baht / 100g
- bacon 0.5kg, 20 discs, 160 Baht
- bread crumbs / bread crumbs (handmade): free if for Schnitzel
- Chang Beer 24 CAN a 0.33l: 750 Baht
- White wine box 4l: 900 Baht
- Red wine box 5l: 1000 Baht
- Singha soda water 24 bottles a 0.4 liter (bottles in use): 150 Baht
- 400g Waffle (ready meal to make): 70 Baht
- Cola 24 cans a 0.33l: 290 Baht
- Diet Coke / Coke Zero 24 cans a 0.33l: 290 Baht
- Sprite 24 doses: 290Baht
- 500g italien spaghetti: 80 Baht
- Bolognese homemade for 2 persons: 100 Baht
- Rice 1 kg: 30 Baht
- 200g Nutella: 110 Baht
- Langnese honey 250 ml: 240 Baht
- Swiss Muesli 500g: 200 Baht
- Caffitaly delicato decaf or espresso or Arabica Capsule: 30 Baht

* Dry Aged: special treatment, see also "Beefen"



And from the Austrian bakery: rolls prebaked: 2 pieces 30 Baht

- rye bread: 200 baht per loaf, • Vinschgerl: 70 baht per piece