



Take-away

Enjoy fine Thai food at home!

Select from our menu and order by telephone at 02/512 18 77 or online.

To avoid delays, call us if possible before restaurant service starts, in other words before 12:00 or before 19:00.

Delivery possible in all 19 Brussels communes for an order amounting 50 euros with an extra charge of 11 euros for the delivery.

Warm starters

1	TODMAN PLA <i>Deep-fried curry-flavoured fish cakes</i>	9,00
2	SATE KAI <i>Small skewers of marinated chicken, with a peanut sauce</i>	8,50
3	ROULEAUX DE PRINTEMPS <i>Thai spring rolls</i>	8,50
4	TRIANGLES D'AMOUR <i>Caramelized chicken in honey, wrapped in a baitoey leaf</i>	9,50
5	L'EXTASE DES SIRÈNES <i>Grilled squid with lime juice, sweet and sour sauce</i>	9,00
6	GRILLADE AU TAMARIN <i>Grilled giant prawns, served with a tamarin sauce</i>	11,00
18	BOUQUET ROYAL <i>Selection of starters</i>	12,00

Steamed starters

7	CHAUSSONS DE FÉE (MIXED) <i>Steamed dumplings with meat, squid, prawns and vegetables</i>	8,50
16	DIM SUM KUNG <i>Steamed dumplings with prawns</i>	9,00

Yams

11	YAM WOON SEN <i>Salad of transparent noodles, prawns, squid, meat and lime</i>	9,50
14	SOM TAM KAI THOD <i>Salad of green papaya and fried chicken</i>	12,50



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Soup

21	WON TON	7,50
	<i>Soup made with prawns and squid dumplings</i>	
25	TOM KHA KAI	8,50
	<i>Soup with chicken, coconut milk and mushrooms</i>	
👉 27	TOM YAM KUNG NAM KHON	9,00
	<i>Prawn soup with lemon grass, mushrooms and creamy milk</i>	
👉👉 28	POE-TAEK	9,50
	<i>Seafood with Thai basil and lemon grass</i>	

Vegetarian

87	KHAO PHAD PHAK	9,50
	<i>Sauted rice vegetarian</i>	
100	DIM SUM CHE	8,50
	<i>Steamed dumplings</i>	
👉 102	TOM YAM PHAK	8,00
	<i>Soup with vegetables and lemon grass</i>	
103	ROULEAUX DE PRINTEMPS	8,50
	<i>Vegetarian spring roll</i>	
👉 105	PRAD CHE KA PAO	13,50
	<i>Vegetables and tofu with basil</i>	
👉👉 107	GAING PHED PHAK	13,50
	<i>Tofu and vegetables with red curry and coconut milk</i>	

Poultry

30	PRIAW WAN KAI <i>Sweet and sour chicken with vegetables and pineapple</i>	13,00
31	KAI PHAD KHING <i>Chicken with ginger and mushrooms</i>	13,00
33	KAI OB WOON SEN <i>Finely sliced chicken with transparent noodles and vegetables</i>	13,00
👄	36 PHAD KA PAO KAI SAB <i>Finely minced chicken with Ka Pao basil and French beans, thai style</i>	14,00
37	LAB KAI <i>Salad of chicken with lime and a mixture of exotic herbs</i>	13,00
38	GAING KHALI KAI <i>Chicken with yellow curry and coconut milk, potatoes and spring onions - thai style</i>	14,00
👄	39 GAING DAING KAI <i>Chicken with a red curry, coconut milk and bamboo shoot - thai style</i>	14,00
👄	40 GAING KHIAW WAAN KAI <i>Chicken with a green curry, coconut milk and Makhua - thai style</i>	14,00
👄	42 KAING PHED PED YANG (CANARD THAI) <i>Pieces of duck with a red curry, coconut milk and pineapple</i>	15,00

Meat

46	MOO PHAD METMAMUANG <i>Crispy pork with cashew nuts, sweet and sour sauce</i>	13,00
50	L'AGNEAU DE PATTANI <i>Lamb with matsamane curry, coconutmilk and tamarin juice</i>	15,00
51	NUA PHAD PHAK LOAMMIT <i>Finely sliced beef with vegetables</i>	13,00
👄	52 YAM NUA <i>Salad of finely sliced beef with lime, mint and chili</i>	14,00
👄	54 NUA PHAD PET <i>Beef with thai basil, kachai roots and makhua</i>	14,00
👄	55 BŒUF PANANG <i>Finely sliced beef with panang curry and lemon grass</i>	14,00

Fish

60	KUNG THOD SOD MAKHAM <i>Crispy prawns with a tamarind sauce</i>	14,00
👉	63 HAO MOK PLA <i>Three souffles of fish and curry, steamed in a banana leaf</i>	15,50
👉👉	64 LES TRÉSORS DE PATPONG <i>Tureen of seafood, shell-fish with Thai basil, kachai and green pepper</i>	15,00
	94 KUNG KHATIEM <i>Giant prawns with garlic, green pepper and mun kung</i>	14,50
👉👉	96 KUNG CHU CHI <i>Crispy prawns with red curry</i>	15,50

Side Dishes

80	PHAD THAI <i>Sauted noodles with prawns and vegetables</i>	10,00
81	PHAD PHAK <i>Sauted vegetables, Thai style</i>	9,50
82	KHAO PHAD MAN KUNG <i>Sauted rice with prawns and mun kung</i>	9,50
84	PHAD THAI KAI <i>Sauted noodles with chicken</i>	10,00
85	KHAO PHAD KAI <i>Sauted rice with chicken</i>	9,50
86	PHAD THAI CHE <i>Sauted noodles vegetarian</i>	10,00
87	KHAO PHAD CHE <i>Sauted noodles vegetarian</i>	9,50



Take-away

Desserts

Pastries

GÂTEAU AU CHOCOLAT AMER 4,50
Servi avec une glace au lait d'amande

TACO 5,00
Liserons d'eau et lait de coco dans une feuille de baitoey (Thai)

Ice creams

GLACE À LA CRÈME BRÛLÉE 5,00
de chez Wittamer

Pastries

JASMINE PIE 4,50

Ice creams

VANILLA ICE CREAM WITH CARAMEL 4,00
(3 boules)

THREE CHOCOLATE ICE 4,00
(3 boules)

ICE CREAM WITH ALMOND MILK 4,00

Fruit

SALADE DE FRUITS 4,50

Ice creams

⁰ LAIT D'AMANDE 4,00

Fruit

⁰ DUO MANGO AND PINEAPPLE 6,00



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Extra

0 THAI RICE ADDITIONAL	2,20
0 KROUPOUC (3 L)	4,00
0 NAM NAM PLA PIKINU 60 CC <i>Fish sauce 60 cc</i>	0,7
0 NAM SATE 250 ML <i>Peanut sauce 250 ml</i>	6,00
0 NAM PRIAW WAN 250 ML <i>Sweet and sour sauce 250 ml</i>	6,00
0 NAM SIRACHA 60 CC <i>Sauce siracha 60 cc</i>	0,70
0 NAM SAMBAL 60 CC <i>Sauce Sambal 60 cc</i>	0,70

Soft drinks

COCA (33 CL)	2,20
COCA ZERO (33 CL)	2,20
MAES (33 CL)	2,20
STILL WATER (50 CL)	3,00
SPARKLING WATER (50 CL)	3,00
SINGHA (33 CL) <i>(bière thai)</i>	4,00

Aperitif

LES LARMES DU TIGRE (25 CL) <i>Pisang, dry sherry, maracuja</i>	5,00
MAI THAI (25 CL) <i>Rhum, cointreau, ananas, orange, citron</i>	5,00

White wines

DOMAINE GALETIS - SAUVIGNON	15,00
SANCERRE LOIRE - WHITE	27,00

Rosé wines

DOMAINE GALETIS - ROSÉ	15,00
GRIS BLANC LANGUEDOC	19,00
SANCERRE LOIRE - ROSÉ	27,00



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Red wines

DOMAINE GALETIS - MERLOT	15,00
GUIGAL CÔTES DU RHÔNE	25,00
SANCERRE LOIRE - RED	27,00
CHÂTEAU FOUGEYRAT ST EMILION	35,00

Champagne

BRUT DE LOIRE <i>La Petite Bulle</i>	22,00
DRAPPIER CARTE D OR	40,00