

MENU

ENGLISH



3 COURSE MENU

CAN BE ORDERED 15.00-20.00

Ice cream for dessert and coffee are included for both menus

MENU A FOR 2 PERSONS 499,-

Green curry
with beef



Shrimp
crackers

Pad prik paw with pork

Spare ribs with red wine sauce

MENU B FOR 3 PERSONS 799,-

Pad med ma muang
with chicken

Red curry
with duck

Panang curry
with pork



Spring rolls

Satay chicken

APPETIZERS

11. SPRING ROLLS (3 pcs) ปอเปี๊ยะทอด 85,-
Fried spring rolls with chicken.
Served with sweet chili sauce. (1, 6)
13. WONTON (4 pcs) เกี๊ยวทอด 85,-
Fried wontons with chicken and scampi.
Served with plum sauce. (1, 6)
14. SATAY CHICKEN (2 pcs) สะเต๊ะไก่ 85,-
Grilled, satay marinated chicken on skewer.
Served with our special peanut sauce. (1, 4, 6)
(Large portion with 5 skewers and rice: 199,-)
16. SI KHRONG MOO WINE DAENG ซีโครงหมูไวน์แดง 95,-
Juicy spare ribs, drizzled with our
asian red wine sauce. (1, 6, 11)
20. APPETIZER FOR 2/3/4 PERSONS 109,- pr. person
Perfect for you who want to try our best appetizers!
Includes one: satay chicken skewer, spring roll, wonton
and spare ribs in red wine sauce per person. (1, 2, 4, 6)
21. VEGETARIAN SPRING ROLLS (4 pcs) ปอเปี๊ยะผัก 80,-
Fried vegetarian spring rolls.
Served with sweet chili sauce. (1, 6)



#11



#16



#20

205. THE CHEF'S FAVORITE SOUP ก๋วยเตี๋ยววสุโขทัย 219,-
Authentic thai noodle soup, made with meat broth,
crispy vegetables, noodles and juicy pieces of meat.
Choose between chicken, beef and prok. (1, 6)
31. TOM YAM ต้มยำไก่ small: 89,- / large (with rice): 209,-
Spicy and sour soup with galangal, tomatoes and
mushrooms. Choose between chicken or scampi. (4, 5)
38. TOM KHA ต้มข่าไก่ small: 89,- / large (with rice): 209,-
A sweet and sour soup with creamy consistency.
Made with asian coconut milk, galangal, tomatoes,
mushrooms and onions.
Choose between chicken and scampi. (2, 4)



#205

ALLERGIES

- | | |
|-----------------|-------------------|
| 1. Wheat gluten | 7. Lactose |
| 2. Shellfish | 8. Nuts |
| 3. Egg | 9. Celery |
| 4. Fish | 10. Malted barley |
| 5. Peanuts | 11. Sesame seeds |
| 6. Soy | 12. Sulfites |

EXTRAS

01. Rice 25,-
02. Shrimp crackers 39,-
03. Extra meat for main course 59,-
04. Extra vegetables 29,-
05. Cashew nuts 29,-

MAIN COURSES

Choose between chicken, pork, beef or scampi for all main courses (duck: + 25,-)
(Main courses can also be made without meat for 189,-)



#415



#401

LAN NA SPECIALTIES

415. CHU CHI LAN NA เป็ดฉู่ฉี่ 249,-
Fried duck breast, served with a creamy and well seasoned chu chi sauce and Thai herbs. Garnished with fresh lime leaves and basil. (1, 4)

401. WINE DAENG เป็ดไวน์แดง 249,-
Fried duck breast with our Asian red wine sauce and vegetables. (1, 6, 11)

423. PAD NAMMAKAM เป็ดไวน์แดง 249,-
Fried duck breast served on a bed of fried rice noodles, with a sweet and sour tamarind sauce. (1, 6, 11)

THAI SALAD

42. TAM TAD ตำถาด 299,-
Classic papaya salad from Northern Thailand. Made with shredded papaya, egg, noodles, scampi, bamboo shoots, shrimp crackers and fried pork. (Can take up to 45 minutes to make) (1, 3, 4)



#42

CURRY

314. PHA NANG พะแนง 209,-
Salty and sweet panang curry with a nutty flavour. Made with Asian coconut milk, kaffir lime, cabbage, carrots and peanuts. One of our most popular dishes! (4, 5)

311. GANG KHIW WAN แกงเขียวหวาน 209,- 🌶️
Spicy and sweet green curry with Asian coconut milk, basil, bamboo shoots and peas. (4)

310. GAENG DENG แกงเผ็ด 209,-
Red curry with Asian coconut milk, peas, basil, bamboo shoots and pineapple. (4)



#410

WOK

617. PAD THAI ผัดไทย 209,-
A classic thai street food dish! Fried rice noodles, egg, tofu, vegetables and peanuts. Made with our pad thai sauce with sweet, salty and sour flavours. (1, 3, 5, 6)
609. PAD MED MA MUANG ผัดเม็ดมะม่วง 209,-
Wok with cashew nuts, onion and bell pepper. Flambéed on a wok skillet with a medium spicy chili sauce to give a unique caramelized taste. (1, 4, 6, 7, 8)
622. PAD PRIK PAW ผัดพริกเผา 209,- 
Wok in a sweet and spicy chili paste sauce with crispy broccoli, bell pepper, onion, and mushrooms. (1, 6, 8)
621. PAD PHONG CURRY ผัดผงกระหรี่ 209,-
Wok with a fresh, yellow curry sauce, onions, celery, carrots, bell pepper and spring onion. (1, 3, 6, 7, 9)
616. PAD PRIEW WAN เป็ร็ยวหวาน 209,-
Wok with a sweet and sour sauce and vegetables. (1, 6)



#617



#609

HOT PLATES

204. PAD SAMONPAI LAN NA ผัดสมุนไพอร 229,- 
Wok with juicy strips of beef, fried chili, basil and thai herbs. Served on a smoking hot plate. (1, 6)
224. SPICY SAUCE ผัดสไปซี่ 229,- 
Juicy slices of beef cooked with a spicy chili sauce and vegetables. Served on a smoking hot plate. (1, 6)



#122



#204



You can choose mild, medium or spicy for most of our dishes.