

# Chanadda

ROYAL THAI CUISINE

## Enjoy the taste of Thailand

*For centuries, the expertise of Thai cuisine has been world - renowned for its savory tastes and the appetizing appeal of its ornaments, Whether full-bodied or succulent, Thai cuisine has the embodiment of genuine harmony within each dish, truly reflecting the culture in its purest essence, Thais place strong emphasis on the harmonious selection of herbs and fresh ingredients for each dish, thus resulting in an ideal blend of spiciness, yet subtle , with a hint of sweetness and sourness that are destined to gratify all of your senses.*

*Chanadda Royal Thai Cuisine intends to emulate such a feast in providing you with a truly authentic and unique Thai culinary experience.*

### Appetizer

<i>Thoong Thong Sai Phak</i> <i>Deep fried golden bag filled with vegetables</i>	250
<i>Kha Nom Jeeb Thai</i> <i>Steamed rice dumpling with minced chicken</i>	250
<i>Mee Krob Kratong Thong</i> <i>Crispy noodle with shrimp and bean sprout filled in golden pastry cup</i>	250
<i>Pan Clib Sai Pla</i> <i>Stuffed rice dumpling with fish</i>	250
<i>Mung Korn Carb Kaew</i> <i>Orange segment stuffed with minced pork</i>	250
<i>Rhoom</i> <i>Minced pork and shrimp wrapped in an egg lattice</i>	250
<i>Cho Meuang Savoey</i> <i>Flower - shaped dumplings filled with minced chicken</i>	250
<i>Khao Tang Natang</i> <i>Minced chicken and shrimp dip served with golden crispy rice cake</i>	290
<i>Muan Thong Clong Jai</i> <i>Old - fashion spring rolls filled with pork, chicken and taro</i>	250

<i>Gai Hor Bai Toey</i> <i>Fried marinated chicken wrapped in pandans leaves</i>	290
<i>Tord Man Ghoong</i> <i>Golden - fried shrimp patties served with sweet chili sauce</i>	350
<i>Ghoong Hom Sabai</i> <i>Fried white prawns wrapped in an egg lattice</i>	350
<i>Kan Chiang Poo Jahr</i> <i>Golden fried stuffed crab claw with crab meat and shrimp Served with Phuket pineapple salad and plum sauce</i>	350

### Salad

<i>Plah Ghoong Takrai On</i> <i>Salad of herb marinated shrimp and lemon grass heart</i>	390
<i>Nam Tok Plakapong</i> <i>Spicy fish salad with shallot and mint leaves</i>	390
<i>Yam Som Oh</i> <i>Pomelo salad with grilled shrimp, dried coconut and spices dressing</i>	390
<i>Som Tum Khao Mun</i> <i>Shredded papaya salad . Served with coconut rice and dried meat</i>	390



*If you would like to request a special Thai dish not included in this menu, please ask your server*

# Ghanadda

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*Yam Thua Plu* 390  
Wing bean salad with shredded chicken and coconut cream

*Kor Moo Yang Yam Yod Kana* 430  
Grilled marinated pork neck served with young kale salad

*Yam Nua Nual* 430  
Thai spicy salad of grilled imported beef tenderloin

## Soup

*Tom Kha Gai Krathi Sod* 250  
Galenga flavored coconut milk soup with chicken

*Gaeng Liang Noppakao* 250  
Soup of garden vegetable and shrimp

*Tom Yam Ghoong Nang* 390  
Flavored spicy soup with blue prawn and lemongrass

*Tom Krathi Talay Mapraow On* 390  
Young coconut and seafood soup with coconut cream and chili, lime flavored

## Curries

*Gaeng Karee Gai* 420  
Yellow chicken curry, sweet potato, peanut and coconut cream

*Gaeng Keow Wahn Gai* 420  
Famous green curry of chicken with crisp eggplant and basil leaves

*Gaeng Ped Yang Ros Ded* 450  
Red curry of roasted duck with Phuket pineapple and cherry tomatoes

*Gaeng Nua Prik Kee Noo* 450  
Curry of beef with chili, herbs and young tamarind leave

*Nua Massaman* 450  
Massaman beef curry with sweet potatoes

*Ghoong Phad Phong Garee* 590  
Wok fried prawns and vegetable flavored with yellow curry

*Choo Chi Ghoong Mung Korn* 950  
Phuket Lobster in chili creamy sauce topped with fried herbs

## Thai Favorites

*Phad Makhua Yao Ghoong Siab* 280  
Stir fried green aubergin with smoked shrimp, red chili and sweet basil

*Phad Normai Lae Hed Sod* 280  
Sauteed green asparagus and fresh mushroom

*Gai Phad Med Mamuang* 340  
Stir fried chicken with cashewnut & spring onion

*Gai Tord Krob Samunprai* 340  
Crispy fried chicken with salt and garden herb

*Nuayang Ros Num* 520  
Sliced BBQ imported beef striploin served with chili in tamarind sauce

*Nua San Phad Prik Wan* 520  
Stir fried imported beef with sweet bell pepper and black pepper corn

*Pla Preow Wahn* 550  
Fried fish in sweet and sour sauce

*Pla Tord Kreung Thes* 550  
Fried marinated fish fillet with herb and spices

*Ghoong Tord Krathiam Krob* 750  
Deep-fried prawn with minced garlic



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