

Authen'Thai Cuisine

LUNE
SIAMOISE

พระจันทร์สยาม

STARTERS

Suggestion: start your meal with Lune Siamoise's homemade starters.

PHO PIA KAI 13.00

(4 pcs)

Chicken nems, duo of sweet and sour and plum sauces

KHUNG HOM SABAI 14.00

(4 pcs)

Scampi nems, radish, onion and peanut, sweet and sour sauce.

KAI SATAY 14.00

(4 pcs)

A dish from the South, of Malaysian origin: chicken brochettes marinated in mild curry, with a duo of sauces, peanuts and sweet cucumber vinegar..

TOD MON PLA 14.00

(4 pcs)

Fish fritters with a duo of sweet and sour sauces and sweet cucumber vinegar.

TOD MON KHUNG 16.00

(4 pcs)

Scampi fritters with a duo of sweet and sour and plum sauces.

ASSIETTE LUNE SIAMOISE 18.00 / 27.00

(6 / 12 pcs)

Assortment of starters.

KANUM JEEP KHUNG 16.00

(6 pcs)

Steamed bites (Dim Sum) with scampi and soy sauce.

LAAP & YAM

SALADS

Laap and **Yam**, the yummy Thai salads with flavours and spices...
It's up to you to decide whether you want it mildly, moderately or very spicy...

Starter / Main

YAM WOONSEN 15.00/ 20.50

Vermicelli salad with prawns, fresh herbs and lime juice.
Definitely spicy.

LAAP MOO 15.00 / 20.50

Pork with mint and lime, roasted rice and fresh herbs..

LAAP KAI 16.00 /21.00

Chicken with mint and lime, roasted rice and fresh herbs.

YAM NUEA 25.00

Grilled Picanha beef strips, tomatoes, celery, cucumber, onion, lime juice.

Not forgetting the emblematic ...

Starter / Main

SOMTAM 15.00 / 18.90

Thailand's national dish par excellence, green papaya salad, served with tomatoes, yardlong beans (!) and sprinkled with roasted peanuts. Originating in Issan, the north-east of Thailand, and made with a pestle and mortar, somtam is a balanced combination of sweet and sour flavours.

Choose your Somtam 'Thai Style' or 'Issan Style' (prepared with fermented fish sauce)

Last but not least : decide whether you want your Somtam lightly, medium or very spicy.

TOM SOUPS

Often hailed as one of the best dishes in the world for its flavour and aroma, **Tom Yam** is a traditional tangy soup with lemongrass, galanga and kaffir leaves. Tom Yam is slightly spicy.

Starter / Main

TOM YAM KAI

13.00 / 21.50

Tom yam with chicken.

TOM YAM KHUNG

15.00 / 22.50

Tom yam with scampi.

TOM KHA KAI

15.00 / 22.50

This chicken soup with lemongrass, galanga and lime juice differs from the others in that it is cooked in coconut milk..

THAI BOAT NOODLES

In the old days, Bangkok's canals were teeming with small hawkers on their boats selling a particularly aromatic noodle soup that came to be known as 'Boat Noodles'. It's a soup with multiple ingredients (pork, rice noodles, bean sprouts, among others), rich in spices and herbs.

22.50

TUK-TUK DRIVER DELIGHT

A typical taxi driver's lunch: papaya salad (Som Tam), sticky rice and honey-roasted chicken. Rice is normally eaten with the fingers, but you don't have to.

26.50

PAD

STIR-FRIED

(Dishes served with plain white rice)

Pad Kapao, a very popular dish with a Thai basil flavour (recognisable by its aniseed taste). Traditionally served with a fried egg. It's up to you whether you prefer your Kapao lightly, medium or very spicy...

KAI PAD KAPAO 20.50

Minced chicken sautéed with Thai basil.

MOO PAD KAPAO 21.50

Minced porc sautéed with Thai basil.

NUEA PAD KAPAO 22.50

Minced pork sautéed with Thai basil.

KHUNG PLAMUK PAD KAPAO 25.00

Seafood sautéed with Thai basil.

But Kapao is not the only stir-fried dish - far from it. Lune Siamoise also offers you a range of stir-fries with cashew nuts, sweet and sour sauce, or with mild garlic.

KAI PAD MED MAMUANG 22.00

Stir-fried chicken with cashew nuts.

PAD PIOW WAN KAI 20.50

Stir-fried chicken in a sweet and sour tomato sauce with pineapple, peppers and tomatoes.

PAD PIOW WAN KHUNG 22.50

Scampis sautéed in a sweet and sour tomato sauce with pineapple, peppers and tomatoes.

KHUNG PLAMUK PAD KATIEM 25.00

Sautéed seafood with garlic.

PAD THAI

Strangely enough, one of the best-known dishes in Thai cuisine, the famous **Pad Thai**, is not a traditional dish. In fact, it's quite recent. It was invented less than a century ago by the Siamese prime minister of the time (whose name was obviously unpronounceable), who wanted to seal the country's unity with a new national dish and make it one of the pillars of Thailand's future national identity.

PAD THAI KAI 21.50

Fried rice noodles with chicken, bean sprouts, peanuts, egg and tamarind sauce wrapped in an omelette.

PAD THAI KHUNG 23.00

Fried rice noodles with scampi, bean sprouts, peanuts, tamarind sauce, wrapped in an omelette.

PAD SEE YOU 21.00

Fried rice noodles with beef, egg, broccoli, carrots and soy sauce.

CURRYS

Can you imagine a Thai meal without curry? It's possible, but it would be a shame, because curries are so full of flavour! Lune Siamoise has come up with a colourful selection...

(Dishes served with plain white rice)

Slightly spicy, subtly sweet, **CURRY PANANG** is a dish that originated in central Thailand. It's a pure delight!

PANANG KAI 21.50

Chicken panang curry, small Thai aubergines, flavoured with kaffir lime leaves.

PANANG NUEA 24.00

Chicken panang curry, small Thai aubergines, flavoured with kaffir lime leaves.

Spicy, but less so than green curry, **RED CURRY** is the most popular.

KANG DANG KAI 21.50

Red chicken curry, Thai aubergines and basil.

KANG PHED PED YANG 26.00

Red duck curry, cherry tomatoes, Thai aubergines, pineapple and lychee. **Lune Siamoise's signature dish.**

The **YELLOW CURRY**, a curry that doesn't sting!

KANG KARI 21.50

Chicken and potato yellow curry served with roti bread

The **MASAMAN CURRY** is a traditional Muslim curry of Persian origin, served with roti bread. **Lune Siamoise's signature dish**, a very fragrant curry that doesn't sting!

MASSAMAN KAI 22.00

Masaman curry with chicken, tamarind, cashew nuts and potatoes, served with roti bread

MASSAMAN NUEA 24.00

Beef masaman curry, tamarind, cashew nuts, potatoes, served with roti bread.

INDIAN CURRY, which is richer and not spicy, occupies a very special place in the range of Thai curries. It is the only one to be made without coconut milk.

KHUNG PLAMUK PAD PON CURRY 25.50

Indian seafood curry.

The **GREEN CURRY** is the king of curries, but also the spiciest (not for the faint-hearted!).

KENG KIOWAN KAI 21.50

Green chicken curry with Thai aubergines, flavoured with kaffir lime leaves.

KENG KIOWAN NUEA 24.00

Green beef curry with Thai aubergines, flavoured with kaffir lime leaves..

KENG KIOWAN KHUNG 24.50

Green scampi curry with Thai aubergines, flavoured with kaffir lime leaves.

KENG KIOWAN PED YANG 26.00

Green duck curry with cherry tomatoes, Thai aubergines, pineapple and lychee. **Lune Siamoise's signature dish.**

DUCK

A marvel of flavours, combining the tangy taste of tamarind with the sweetness of palm sugar and the crispiness of fried onions.

(Dishes served with plain white rice)

PED YANG MAKAM 25.00

Roast duck with tamarind sauce.

FISH

(Dishes served with plain white rice)

Depending on availability, preparation of the day. 27.00

FRIED RICE

The **Kao Pad**, rustic, basic, but so good!

KAO PAD KAI 19.00

Fried rice with chicken, tomatoes, onions and carrots.

KAO PAD KHUNG 21.00

Fried rice with scampis, tomatoes, onions and carrots

KAO PAD SAPPAROT 22.00 / 24.00

Royal stir-fried rice with a choice of chicken or scampi served in a pineapple cradle. **Lune Siamoise's signature dish.**

SIDE DISHES

PLAIN RICE 3.50

Extra portion

ROTI 4.50

Extra portion

STICKY RICE 4.50

PAK PAD NAMAN HOY 13.00

Vegetables sautéed in oyster sauce.

KAO PAD PAK 13.00

Plain rice sautéed with vegetables.

— VEGETARIAN —

Nems

PHO PIA PAK 13.00

(4 pcs)

Vegetarian nems, bean sprouts, taro, carrots, cabbage, vermicelli served with a duo of sweet and sour sauces.

Soups

Starter / Main

TOM YAM PAK 13.00 / 20.00

Traditional tangy scampi soup with lemongrass and fresh herbs. Slightly spicy.

TOM KHA PAK 13.00 / 20.00

Coconut milk soup with lemongrass vegetables, galanga and lime juice. Slightly spicy.

Sautéed dishes served with white rice

PAK PAD KAPAO 19.00

Vegetables sautéed with Thai basil, tofu, mildly, moderately or hotly spiced

PAK PAD NAMAN HOY 20.00

Stir-fried vegetables with oyster sauce.

Currys served with white rice

PANANG PAK 20.00

Panang curry with lemongrass vegetables, tofu, galanga and lime juice, flavoured with kaffir lime leaves. Slightly spicy.

KENG KIOWAN PAK 20.00

Vegetarian green curry with tofu, bamboo shoots and Thai aubergines.

Fried rice noodles

PAD THAI PAK 20.00

Fried rice noodles with vegetables, tofu and eggs, wrapped in an omelette

Fried rice

KAO PAD PAK 19.00

Fried rice with vegetables, corn, carrots, tomatoes and eggs.

DESSERTS

KHAO NIAO MAMUANG 15.00

This particularly tasty dessert is made with a variety of rice that sticks together when cooked (hence the name sticky rice). Add coconut milk and a slice of mango and you have a delicious dessert. It's even tastier with a scoop of vanilla ice cream.

MANGO AND ICE CREAM 12.00

ROTI GLUAY 12.00

Thai banana pancakes, vanilla ice cream and honey with a drizzle of nutella.

DUET OF ICE CREAM SCOOPS 7.00

Vanilla - Mango.

Chef Jiw de Lune Siamoise offers authentic Thai cuisine based on traditional recipes.

The heart of traditional Thai cuisine is the subtle alchemy of salty, sweet, sour, bitter and spicy flavours, enhanced by the fragrance of spices.

Thai cuisine originated in China. They date back more than two thousand years when tribes from Yunnan came to settle in Siam, bringing with them their culinary traditions (based on rice, noodles and soya). The Indian influence was considerable in the evolution of Thai cuisine, with the addition of spices and curries. Strangely enough, the Portuguese, great traders and navigators, also played a significant role by importing chillies from South America. Finally, some southern dishes (masaman curry and satay kebabs) are of Malay and Muslim influence.

Strangely enough, the best-known Thai dish is fairly recent: Pad Thai was created less than a hundred years ago by the Prime Minister of Siam, who wanted to seal the unity of the country with a new name (the Land of the Thais) and also with a new national dish. Ironically, Pad Thai is much more popular with 'farangs' (foreigners) than with the Thais themselves.

Thailand's favourite dish is undoubtedly SomTam, the green papaya salad that shakes the walls of Thai homes with mortar and pestle, at any time of the day or night, and makes your palate explode with flavour!

Kin na kaaa! Bon appétit!