

Authen'Thai Cuisine

LUNE
SIAMOISE

พระจันทร์สยาม

STARTERS

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

PHO PIA KAI 14.00

(4 pcs)

Chicken spring rolls with sweet and sour sauce.

KHUNG HOM SABAI 15.00

(4 pcs)

Spring rolls with scampi, radishes, onions, peanuts, sweet and sour sauce.

KAI SATAY 14.00

(4 pcs)

A dish from the South, originally from Malaysia: chicken skewers marinated in mild curry, served with two sauces, peanuts and mild cucumber vinegar.

TOD MON PLA 14.00

(4 pcs)

Fish fritters, duo of sweet and sour sauces and mild cucumber vinegar.

TOD MON KHUNG 16.00

(4 pcs)

Scampi fritters with sweet and sour and plum sauces.

LUNE SIAMOISE PLATE 19.00 / 28.00

(6 / 12 pcs)

Assortment of starters: vegetable, chicken and scampi spring rolls, chicken skewers, and fish and scampi fritters.

KANUM JEEP 17.00

(6 pcs)

Steamed dumplings (Dim Sum) with scampi, served with a duo of soy and Siracha sauces.

KAI HAW BAI TOEY 15.00

(3 pcs)

Marinated chicken pieces cooked in pandan leaves and served with a soy and sesame sauce.

LAAP & YAM

SALADS

Laap and **Yam**, delicious Thai salads with herbs and spices... You can choose whether you want them mild, medium or very spicy...

S / L

YAM WOONSEN 16.00 / 21.00.

Vermicelli salad with scampi and shredded pork, fresh herbs and lime juice. Spicy is a must.

LAAP MOO 16.00 / 21.00.

Minced pork with mint and lime, roasted rice and fresh herbs.

LAAP KAI 16.00 / 22.00.

Minced chicken with mint and lime, roasted rice and fresh herbs.

PHLA PLA 26.00

Refreshing spicy fish salad with Thai herbs served with a homemade crumble sauce and peanuts

YAM NUEA 27.00

Grilled beef strips, tomatoes, celery, cucumber, onion, dressed with a spicy vinaigrette made with lime juice and fresh herbs.

Not forgetting the unmissable, iconic...

S / L

SOMTAM 4 p.m. / 7 p.m.

The quintessential Thai national dish, green papaya salad, accompanied by tomatoes, long beans (!) and sprinkled with roasted peanuts. Originating in Issan, in north-eastern Thailand, and prepared using a pestle and mortar, som tam combines sweet and sour flavours in perfect balance.

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

Last (but important) thing: decide whether you want your Somtam mild, medium or very spicy.

SOMTAM KHUNG 22.00

A variation on the traditional recipe, this Somtam is sprinkled with scampi and corn.

TOM SOUPS

Often acclaimed as one of the best dishes in the world for its flavour and aroma, **Tom Yam** is a traditional sour soup made with lemongrass, galangal and kaffir lime leaves. Tom Yam is slightly spicy.

S / L

TOM YAM KAI

13.00 / 22.50

Chicken tom yam.

TOM YAM KHUNG

15.90 / 23.50

Tom yam with scampi.

TOM KHA KAI

15.00 / 22.50

This chicken soup with lemongrass, galangal and lime juice differs from previous recipes in that it is cooked with coconut milk. What's more, **Tom Kha Kai** is not spicy, making it suitable for those with more sensitive stomachs!

TUK-TUK DRIVER DELIGHT

Here's a dish that smells like street food! **Tuk-Tuk Driver Delight** has quickly become one of Lune Siamoise's signature dishes. It's the typical meal eaten by taxi drivers in Bangkok between fares: papaya salad (Som Tam), sticky rice and roast chicken (accompanied by a spicy tamarind sauce). A perfect balance of flavours. Sticky rice is normally eaten with the fingers, but you don't have to.

28.50

DUCK

Duck is a speciality at Lune Siamoise! Try this wonderful combination of flavours, blending the tangy taste of tamarind with the sweetness of palm sugar and the crunchiness of fried

(Dish served with white rice)

PED YANG MAKAM

26.00

Roast duck with tamarind sauce served on a bed of crispy noodles, sprinkled with pomegranate seeds and garnished with a sesame salad. Not spicy!

PAD

STIR-FRY DISHES

(Dishes served with white rice)

Pad Kapao, a very popular dish with the flavour of holy basil (recognisable by its aniseed taste). Traditionally served with a fried egg. You can choose whether you want your Kapao mild, medium or very spicy...

MOO PAD KAPAO 21.00

Sautéed minced pork with holy basil.

KAI PAD KAPAO 22.00

Sautéed minced chicken with holy basil.

NUEA PAD KAPAO 23.00

Sautéed minced beef with holy basil.

KHUNG PLAMUK PAD KAPAO 26.00

Seafood (scampi and squid) sautéed with holy basil.

But Kapao isn't the only stir-fry dish. Lune Siamoise also offers a non-spicy chicken stir-fry with cashew nuts.

KAI PAD MED MAMUANG 22.00

Sautéed chicken with cashew nuts.

PAD THAI

Strangely enough, one of the most famous dishes in Thai cuisine, the famous **Pad Thai**, is not a traditional dish. It is actually quite recent. It was invented less than a century ago by the Siamese Prime Minister of the time (with an obviously unpronounceable name), who wanted to unite the country with a new national dish. (whose name was obviously unpronounceable) who wanted to seal the unity of the country with a new national dish and make

PAD THAI KAI 22.50

Rice noodles stir-fried with chicken, bean sprouts, peanuts, egg, and tamarind sauce wrapped in an omelette.

PAD THAI KHUNG 24.50

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

KHUNG OB WOONSEN 26.00

A fragrant Thai dish in which scampi are cooked with transparent vermicelli noodles (glass noodles), soy sauce, oyster sauce, sesame oil, celery and aromatics such as garlic, ginger, coriander root and white pepper. A signature dish of sesame oil, celery and aromatics such as garlic, ginger, coriander root and white pepper. **Lune Siamoise's signature dish.**

CRAB

Tasting the incomparable flavour of crispy soft-shell crab meat is an incomparable and little-known pleasure! It's a real delicacy that would make **SpongeBob's "Crispy Crab"** green with envy! We offer two different preparations of soft-shell crab:

(Dishes served with white rice)

POO NIM PAD PRIK THAI 29.00

Crispy crab with black pepper sauce.

POO NIM TAMARIN 29.00

Crispy crab with tamarind sauce served on a bed of crispy noodles, sprinkled with pomegranate seeds and garnished with a sesame salad.

CURRYS

Can you imagine a Thai meal without curry? It's possible, but it would be a shame, as they are so full of flavour! Lune Siamoise offers you a whole range of colours...

(Dishes served with white rice)

Somewhat spicy, **PANANG CURRY** is a dish originating from the plains of central Thailand. Panang curry gets its unique flavour from its kaffir leaf marinade. It is a pure delight!

PANANG KAI 22.00

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

PANANG NUEA 25.00

Beef 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 22.00

Red chicken curry, bamboo shoots, small Thai aubergines and basil.

KANG PHED PED YANG 27.00

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

Head to north-western Thailand! There you will find the famous **KHAO SOI**, Chang Mai's signature curry. What makes this curry unique is that it is a noodle curry rather than a rice curry like other Thai curries.

KHAO SOI 26.00

Thick chicken curry with wheat noodles, topped with crispy fried noodles and served with condiments. Don't forget to squeeze and pour the lemon juice to bring out the flavours! **Lune Siamoise's signature dish.**

CURRYS

We now head to southern Thailand to discover **MASAMAN CURRY**, a Muslim tradition of Persian origin. It is served with roti bread. **A signature dish of Lune Siamoise**, this is a very fragrant curry that is not spicy!

MASSAMAN KAI

11:00

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

MASSAMAN NUEA

25.00

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

Let's finish our tour of Thai curries with His Majesty, the **GREEN CURRY** ! It is also the spiciest (not for the faint-hearted). A real green curry for the daring!

KENG KIOWAN KAI

22.00

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

KENG KIOWAN NUEA

25.00

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

KENG KIOWAN KHUNG

26.00

Green scampi curry with small Thai aubergines, bamboo shoots, flavoured with kaffir leaves.

KENG KIOWAN PED YANG

27.00

Green duck curry with cherry tomatoes and Thai aubergines.
Signature dish of Lune Siamoise.

MUSSELS

Forget mussels marinières! Here are mussels prepared according to the famous Thai recipe Tom Yam:

(Dish served with white rice)

MUSSELS TOM YAM

26.00

Mussels cooked in an aromatic broth flavoured with lemongrass, galangal, coriander and kaffir lime leaves. Slightly spicy.

FRIED RICE

Kao Pad: rustic, basic, but so delicious!

KAO PAD SAPPAROT

24:00 / 26:00

Royal fried rice: choice of chicken or scampi served in a pineapple bowl.

SIDE DISHES

WHITE RICE

4.00

Portion supplémentaire

ROTI

4.50

Extra portion

STICKY RICE

5.00

PAK PAD NAMAN HOY

13:00

Sautéed vegetables with oyster sauce.

KAO PAD PAK

13:00

Sautéed white rice with vegetables.

— VEGGIES DISHES —

Nems

PHO PIA PAK

13.50

(4 pcs)

Vegetarian spring rolls, bean sprouts, taro, carrots, cabbage, vermicelli noodles served with a sweet and sour sauce.

Soups

S / L

TOM YAM PAK

14.00 / 21.00

Traditional soup with a tangy flavour of lemongrass and fresh herbs. Slightly spicy.

TOM KHA PAK

14.00 / 21.00.

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

Stir-fried dishes served with white rice

PAK PAD KAPAO

21:00

Sautéed vegetables with Thai basil, tofu, mild, medium or very spicy.

PAK PAD NAMAN HOY

21.00

Sautéed vegetables with oyster sauce.

Curries served with white rice

PANANG PAK

21:00

Vegetarian panang curry, tofu, small Thai aubergines, flavoured with kaffir leaves. Moderately spicy.

KENG KIOWAN PAK

21:00

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

Sautéed rice noodles

PAD THAI PAK

21:00

Rice noodles stir-fried with vegetables, tofu and eggs, wrapped in an omelette.

Sautéed rice

KAO PAD PAK

21.00

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

DESSERTS

MANGO STICKY RICE

15.50

The ultimate Thai dessert! Carved mango, black and white sticky rice and spiced coconut milk combine to create a deliciously simple dessert. Even more delicious with a scoop of vanilla ice cream.

ROTI GLUAY

13:00

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

CHOCOLATE LAVA CAKE

11:00

Chocolate lava cake with a scoop of vanilla ice cream.

MANGO AND ITS SORBET

12:00

Mango sorbet mixed with mango pieces.

ICE CREAM DUO

7.50

Choose from: Vanilla, Mango (sorbet), Chocolate, Coconut (sorbet) and Thai Basil & Lime (sorbet)...

*Our ice creams and sorbets are prepared
by the most famous ice cream parlour in Brussels*



Chef Jiw from Lune Siamoise offers authentic Thai cuisine, close to traditional recipes... and homemade!

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

The origins of Thai cuisine are Chinese. 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 soybeans). Indian influence has been considerable in the evolution of Thai cuisine through the introduction of spices and curries. Strangely enough, the Portuguese, who were great traders and navigators, also played a significant role by importing chillies from South America. Finally, some southern dishes (masaman curry and satay skewers) are influenced by Malay and Muslim cultures.

Strangely enough, the most famous Thai dish is actually quite 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 Thai people themselves.

Because the favourite dish of Thai people is undoubtedly SomTam, green papaya salad, the one that makes the walls of Thai houses shake with the sound of pestles and mortars at any time of the day or night, the one that makes flavours explode in your mouth!

Cheers! Bon appétit!