

Authen'Thai Cuisine

LUNE
SIAMOISE

พระจันทร์สยาม

STARTERS

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

PHO PIA KAI 14.00

(4 pcs)

Chicken noodles with sweet and sour sauce.

KHUNG HOM SABAI 15.00

(4 pcs)

Scampi, radish, onion and peanut noodles in a sweet and sour sauce.

KAI SATAY 14.00

(4 pcs)

A dish from the South, originally from Malaysia: chicken kebabs marinated in mild curry, with a duo of sauces, peanuts and mild cucumber vinegar.

TOD MY 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.

PLATE SIAMESE MOON 19.00 / 28.00

(6 / 12 pcs)

A selection of starters: vegetable, chicken and scampi egg rolls, chicken kebabs and fish and scampi fritters.

KANUM JEEP KHUNG 17.00

(6 pcs)

Dim sum with scampi and a duo of soy and siracha sauces.

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 course

YAM WOONSEN 15.90 / 21.00

Vermicelli salad with scampi and minced pork, fresh herbs and lime juice. Must be spicy.

LAAP MOO 15.90 / 21.00

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

LAAP KAI 16.00 / 22.00

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

YAM NUEA 27.00

Grilled strips of beef, tomatoes, celery, cucumber and onion, tossed in a spicy vinaigrette with lime juice and fresh herbs.

Not forgetting the emblematic ...

Starter / Main course

SOMTAM 16.00 / 19.00

Thailand's national dish par excellence, green papaya salad, served with tomatoes, kidney beans (!) and sprinkled with roasted peanuts. Originally from Issan, in the north-east of Thailand, Somtam is made with a pestle and mortar and combines sweet and sour flavours in a balanced way.

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

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

THAI CARPACCIO 18.00

Aïe Aïe Aïe, we're a bit ashamed: carpaccio is obviously not a traditional Thai dish like the other dishes on the menu ... But the chef couldn't resist offering you a beef carpaccio prepared Siamese style:

Thinly sliced raw beef, Thai herbs and lime vinaigrette 'Lune Siamoise' style.

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 course

TOM YAM KAI 13.00 / 22.50

Tom yam with chicken.

TOM YAM KHUNG 15.90 / 23.50

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. What's more, **Tom Kha Kai** doesn't sting, so it's sure to please even the most sensitive stomachs!

TUK-TUK DRIVER DELIGHT

Tuk-Tuk Driver Delight has quickly become a favorite among customers at 'Lune Siamoise'. It's the typical Bangkok taxi driver's meal in between errands: papaya salad (Som Tam), sticky rice and honey-roasted chicken (with a spicy tamarind sauce): a perfect balance of flavours. Sticky rice is normally eaten with the fingers, but you don't have to.

28.00

PAD STIR-FRIED

(Dishes served with 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 mildly, moderately or hotly spiced...

MOO PAD KAPAO 21.00

Minced pork sautéed with Thai basil.

KAI PAD KAPAO 22.00

Minced chicken sautéed with Thai basil.

NUEA PAD KAPAO 23.00

Minced beef sautéed with Thai basil.

KHUNG PLAMUK PAD KAPAO 26.00

Seafood (scampi and squid) sautéed with Thai basil.

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

KAI PAD MED MAMUANG 22.00

Sautéed chicken with cashew nuts.

PAD PIOW WAN KAI 22.00

Sautéed chicken in a sweet and sour tomato sauce with pineapple, peppers and tomatoes.

PAD PIOW WAN KHUNG 24.00

Sautéed shrimps in a sweet and sour tomato sauce with pineapple, peppers and tomatoes.

KHUNG PLAMUK PAD KATIEM 26.00

Seafood (scampi and squid) sautéed in 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

22.00

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

PAD THAI KHUNG

24.00

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

PAD SEE YOU

22.00

Rice pasta 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 is here to show you how...

(Dishes served with white rice)

PANANG CURRY is a slightly spicy dish from central Thailand. Panang curry gets its unique flavour from its marinade with kaffir lime leaves. It's a pure delight!

PANANG KAI 22.00

Panang curry with chicken and small Thai aubergines, flavoured with kaffir lime leaves.

PANANG NUEA 25.00

Panang curry with beef and small Thai aubergines, flavoured with kaffir lime leaves.

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

YELLOW CURRY, a curry that doesn't sting!

KANG KARI 22.00

Yellow chicken and potato curry, served with roast bread.

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

MASSAMAN KAI 23.00

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

MASSAMAN NUEA 25.00

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

GREEN CURRY is the king of curries, but also ... the spiciest (sensitive souls please). 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 lime leaves.

KENG KIOWAN PED YANG 27.00

Green duck curry, cherry tomatoes and Thai aubergines.

Signature dish from Lune Siamoise.

DUCK

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

(Served with white rice)

PED YANG MAKAM 26.00

Roast duck in tamarind sauce served on a bed of crispy noodles, sprinkled with pomegranate berries and garnished with a sesame salad.

CRAB

Tasting the incomparable flavour of crispy soft-shell crabmeat is an incomparable and little-known pleasure! It's a real treat that would make **Sponge Bob's "Crunchy Crab"** jealous! 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.

TAMARIND POO NIM 29.00

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

FISH

Depending on availability and preparation for the day...28.00

(Served with white rice)

RICE DISHES

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

KAO PAD KAI 22.00

Fried rice with chicken, tomatoes, onions and carrots.

KAO PAD KHUNG 24.00

Fried rice with scampi, tomatoes, onions and carrots.

KAO PAD SAPPAROT 24.00 / 26.00

Royal sautéed rice: a choice of chicken or scampi served in a pineapple cradle..

SIDE DISHES

WHITE RICE 4.00

Extra portion

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

White rice sautéed with vegetables.

— VEGETARIAN —

Nems

PHO PIA PAK

13.50

(4 pcs)

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

Soups

Starter / Main course

TOM YAM PAK

14.00 / 21.00

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

TOM KHA PAK

14.00 / 21.00

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

Carpaccio

THAI CARPACCIO

16.00

Thinly sliced raw beetroot, Thai herbs and lime vinaigrette 'Lune Siamoise' style.

Stir-fried dishes served with white rice

PAK PAD KAPAO

21.00

Vegetables sautéed with Thai basil, tofu, lightly, medium or very spicy.

PAK PAD NAMAN HOY

21.00

Sautéed vegetables with oyster sauce.

Currys served with white rice

PANANG PAK

21.00

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

KENG KIOWAN PAK

21.00

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

Fried rice pasta

PAD THAI PAK

21.00

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

Fried rice

KAO PAD PAK

21.00

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 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 and honey ice cream with a drizzle of nutella.

DUO OF ICE CREAM SCOOPS 7.00

Choice of: Vanilla, Mango, Chocolate.

Chef Jiw From Lune Siamoise offers you authentic Thai cuisine based on traditional recipes... and all homemade!

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 has its origins 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. Lastly, some southern dishes (masaman curry and satay kebabs) are of Malay and Muslim influence.

strangely enough, Thailand's best-known dish is relatively 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 all hours of the day and night, the one that makes your palate explode with flavour!

Kin na kaaa! Enjoy your meal!