

*Authen'Thai Cuisine*

LUNE  
SIAMOISE

พระจันทร์สยาม

# STARTERS

**PHO PIA KAI** 13.00  
(4 pcs)

Spring rolls with chicken, duo of sweet and sour and plum sauces

**KHUNG HOM SABAI** 14.00  
(4 pcs)

Spring rolls with scampi, sweet and sour sauce.

**KAI SATAY** 13.00  
(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** 15.00  
(4 pcs)

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

**ASSIETTE LUNE SIAMOISE** 17.00 / 24.00  
(6 / 12 pcs)

Assortment of starters.

**KAI TOD** 14.00  
(4 pcs)

Fried chicken wings with sweet and sour sauce.

**KANUM JEEP KHUNG** 15.00  
(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...

### **YAM WOONSEN** 14.00

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

### **LAAP MOO** 18.00

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

### **LAAP KAI** 18.00

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

### **LAAP SALMON** 25.00

Raw salmon 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 ...**

### **SOMTAM** 14.00

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. It's up to you whether you prefer it mildly, moderately or hotly spiced..

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# TOM SOUPS

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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 / 20.50

Tom yam with chicken.

**TOM YAM KHUNG** 15.00 / 22.50

Tom yam with scampi.

**TOM KHA KAI** 13.00 / 20.50

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

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## TUK-TUK DRIVER DELIGHT

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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.

26.00

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# PAD

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## 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** 19.50

Minced chicken sautéed with Thai basil.

**MOO PAD KAPAO** 19.50

Minced porc sautéed with Thai basil.

**NUEA PAD KAPAO** 20.50

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 MAMUAUNG** 20.50

Stir-fried chicken with cashew nuts.

**PAD PIOW WAN KAI** 19.00

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

**PAD PIOW WAN KHUNG** 22.00

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

19.00

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

## PAD THAI KHUNG

22.00

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

## PAD SEE YOU

20.00

Large 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** 19.50

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

### **PANANG NUEA** 22.00

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** 19.50

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** 21.00

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** 21.00

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

### **MASSAMAN NUEA** 22.00

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 24.00**

Indian seafood curry.

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

**KENG KIOWAN KAI 19.50**

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

**KENG KIOWAN NUEA 22.00**

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.



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## DUCK

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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.

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## FISH

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(Dishes served with plain white rice)

**PLA SAM ROT** 26.00

Fish of the day fried and topped with a sweet and sour tamarind sauce.

**PLA GRAPOG NUENG KHING** 28.00

Steamed sea bass with soy and ginger sauce.

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## FRIED RICE

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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** 23.00

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

# — VEGETARIAN —

## **PHO PIA PAK** 12.00

(4 pcs)

Vegetarian spring rolls with a duo of sweet and sour and plum sauces.

## **TOM YAM PAK** 12.00

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

## **TOM KHA PAK** 12.00

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

## **PANANG PAK** 18.00

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

## **KENG KIOWAN PAK** 18.00

Vegetarian green curry.

## **PAK PAD KAPAO** 18.00

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

## **PAD THAI PAK** 18.00

Rice pasta sautéed with vegetables, tofu and eggs.

## **PAK PAD NAMAN HOY** 18.00

Stir-fried vegetables with oyster sauce.

## **KAO PAD PAK** 18.00

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

# DESSERTS

## **KHAO NIAO MAMUANG** 14.00

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, honey and crème fraiche with a drizzle of nutella.

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!