

Dinner Expedition “Bangkok Street Food”

Served family-style and in no particular order. Wherever appropriate, the dish can be eaten with fragrant white jasmine rice to balance out the flavors.

Tung Tong

A popular appetizer also known as Golden Money Bags due to their appearance, filled with a savory mix of minced meat

Yam Saab

A refreshing mixed salad with shrimps

Gaeng Som Pak Raum

A vegetable soup with a nice balance of sweet, sour and salty but not too spicy

Larb Ped

This refreshing and tasty minced meat salad is considered the unofficial national dish of Laos. This version is made with duck.

Hor Mok Pla

This steamed curried fish custard is a heavenly combination of fish, red curry paste, kaffir lime leaves and coconut cream

Pad Med Ma Muang Gai

Chicken stir-fried with cashew nuts and dried chillies – a Thai interpretation of the Szechuan “Kung Pao” style of dishes. The Thais replaced peanuts with cashew nuts since some of the world’s finest cashews nuts are grown in Phuket!

Pla Tod Rad Prik

Crispy, deep fried whole fish bathed in a mild and sweet chilli sauce

Pad Pak Ruam Mit

A garlicky stir-fry with a mixture of seasonal vegetables

Thai Suki Soup

A Thai variant of hot pot, a communal dish where diners cook meats, vegetables and glass noodles in a tasty broth

Thapthim Krob

A cold and refreshing dessert popular amongst the Thais when the weather is hot. It’s also good as a sweet treat after a spicy meal!