Every dish is crafted with care, made from scratch and by hand.





A 2 ไก่ป๊อป GAIPOP €4.40 (8PCS) Deep-fried, marinated chicken bites, Thai-style popcorn chicken! Served with peanut sauce.



A3 ปอเปี้ยะทอด POH PIE THOD €5.50 (3PCS) Crispy spring rolls filled with cabbage, shiitake mushrooms, carrots and glass noodles.

44 เกี้ยวกุ้งทอด KEIW KUNG THOD €4.90 (3PCS) Golden deep-fried wontons filled with marinated minced prawns. Served with spicy mayo.



A 5 หมูปังจับแจ่ว GLUTEN MOO PING €5.90(3PCS) Marinated pork on bamboo skewers. Served with spicy sauce.

Served with sweet chilli sauce.





🗚 🐧 สะเต๊ะไก่ SATAY GAI €5.90 (3PCS) of Marinated chicken on bamboo skewers. Served with peanuts sauce and pickled cucumber.



A7เกี่ยว **DHIEO** €9.99 A mixed starter for one, with one of each item (Al-A6). Served with three dipping sauces. **48** ແມ່ນປັນ BAENG PAND €18.88 A mixed platter for two, with Two of each item (Al-A6). Served with five dipping sauces.



TOM KHA GAI/ COCONUT SOUP WITH CHICKEN GLUTEN €5.90 (half) | €10.90 (Main)



Soups

A creamy coconut soup with mushrooms and cherry tomatoes, infused with lime leaves, galangal, lemongrass and lime juice. Garnished with coriander and spring onions.

SZ เกี่ยวน้ำ KEIW NAM KUNG/ **PRAWNS WONTON SOUP**

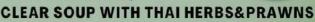
€5.90 (half / 4 PCS) | €10.90 (Main / 8 PCS) A comforting clear soup with shiitake mushrooms and radish. Homemade wontons filled with prawns.

Garnished with spring onions and coriander.

\$4 เส้นหมี่น้ำไก่ SEN MEE NAM GAI €11.50 RICE NOODLE SOUP WITH CHICKEN

A clear soup with rice noodles, chicken, cabbage, shiitake mushrooms, bean sprouts and radish. Garnished with spring onions and coriander.

ต้มยำก้ง **TOM YAM KUNG**



€5.90 (half) | €10.90 (Main)

Spicy and tangy prawn soup with mushrooms, cherry tomatoes, lime leaves, galangal, lemongrass, chilli and lime juice. Garnished with spring onions and coriander.

MAA-MA TOM YAM MOO €12.50 TOM YAM NOODLES WITH PORK

Spicy Tom Yum soup with wheat noodles, pork, Thai herbs, boiled egg, carrots, cherry tomatoes, mushrooms, cabbage, and lime juice. Garnished with spring onions and coriander.





Noodles & Fried Rice

VII ผัดไทย PADTHAI

Stir-fried rice noodles in tamarind sauce, eggs, vegetables and spring onions. Carnished with bean sprouts, crushed peanuts and a wedge of lime.



Stir-fried rice noodles in soy sauce, eggs, broccoli, cabbage, carrots and cauliflower. Served with a wedge of lime.

VI3 ผัดซีอิ๊วมาม่า PAD SEE-IUW MAMA

Stir-fried wheat noodles in soy sauce, eggs, broccoli, cabbage, carrots and cauliflower. Served with a wedge of lime.



Stir-fried rice noodles with garlic, chilies, fresh green pepper, green beans, carrots, baby corn and basil leaves

ช้าวผัด KAO PAD V15

Fried rice with soy sauce, egg, mixed vegetables. Garnished with spring onions, coriander, and a wedge of lime.

Stir-fried in a wok!

VI6 PADPAK

Stir-fried mixed vegetables in soy sauce, garnished with fresh coriander.

VI7 ผัดผงกระหรื่ PAD PONG KAREE

Stir-fried Vegetables with yellow curry powder and soy sauce. Carnished with fresh coriander.

V18 ผัดเปรี้ยวหวาน PAD PEO WHAN

A sweet and sour sauce stir-fried with cucumber, cherry tomatoes, white onions, diced pineapple and spring onions.

Garnished with fresh coriander.

V19 ผัดกะเพรา PAD KAPRAO

Sautéed vegetables with garlic, chilies, green beans and basil leaves.







€ 10.50

emenu

• Vegan (no Eggs -no Fish Sauce)€ 10.50

Add organic tofu

€1.00

Curries

V2O แกงกระหรี่ KAENG KRA REE

A mild yellow curry with turmeric, cumin, cooked in coconut milk with mixed vegetables. Garnished with fresh coriander.



V21 PANANG

A mildly spicy Panang curry with thick coconut milk, red peppers, mixed vegetables kaffir lime leaves, and fresh chilies. Garnished with a drizzle of coconut cream.



V22 แกงเขียวหวาน KAENG KHEW HWAN

A spicy green curry with a vibrant flavor. Made with coconut milk, Thai herbs, mixed vegetables, fresh chilies, and a hint basil.



V23 KAENG DEANG

A spicy red curry enriched with creamy coconut milk, mixed vegetables and bamboo shoots.

Enhanced with fresh basil.



V24 แกงมัสมั่น KAENG MASSAMUN

A thick, mild curry with mixed vegetables, infused with coconut milk and tamarind juice, and garnished with peanuts.



V25 KAENG PHA แกงป่า

A clear curry with mixed vegetables, fresh green pepper and thai herbs (No added coconut milk)









ปอเปี๊ยะทอด POH PIE TOD €5.50 (3PCS)

Crispy Spring rolls filled with cabbage, shiitake mushrooms, carrots and glass noodles. Served with sweet chilli sauce.



TAU-HU THOD €4.90 (3PCS) Deep-fried Tofu served with peanuts sauce.

/eggie lover!



V 5 ปอเปี้ยะสด

POH PIE SOD/

V3 ເລລສ TAU-HU/ TOFU WITH MINTS SALAD €9.90

A Flavorful mix of minced tofu, red onions, mint leaves, spring onions and Thai spicy dressing.



(when available) ส้มตำ V4

SOM TAM THAI/ PAPAYA SALAD €9.90 Shredded green papaya salad with

cherry tomatoes, green beans, peanuts,

fresh chilli and lime juice.



V 7 ย้านะม่วง

YAM MAMOUNG/ MANGO SALAD €5.90

FRESH ROLLS €9.90(4 PCS)

A vibrant mixed salad with carrots, cucumbers, rice noodles, mint, spring onions and coriander.

Thai-style mango salad with red onions, red pepper. cherry tomatoes, spring onions, coriander, and toasted coconut.

Served with peanut sauce and a spicy mayo chili sauce.

สลัดผักรวม V 6 MIXED SALAD €5.90 A salad of carrots, cucumbers. red onions, cherry tomatoes and fresh mint with Thai dressing.



TOM KHA PAK/VEGETABLES COCONUT SOUP

Half portion €5.90 Main portion €10.90 Coconut soup mixed vegetables, mushrooms, cherry tomatoes, lime leaves, galangal, lemongrass and lime juice. Carnished with coriander and Spring onions.

Salad

V9 ຕ້ມຍຳผ<mark>ั</mark>ก

TOM YAM PAK **CLEAR SOUP VEGGIE**

Half portion €5.90 Main portion €10.90

A spicy soup with vegetables, mushrooms, cherry tomatoes, lime leaves, galangal, lemongrass, chilies and lime juice. Garnished with coriander and Spring onions.

มาม่าต้มยำผัก

MAA-MA TOM YAM PAK €10.90 V TOM YAM NOODLES WITH VEGGIE

Tom Yum soup featuring wheat noodles, Thai herbs, chilies, boiled eggs, carrots, cherry tomatoes, mushrooms, cabbage and lime juice. Garnished with spring onions and coriander.



มันทอด Maan Thod Chips.

€ 2.00

ข้าว Steamed Rice. Side Order

ไข่ดาว Khai Dao Fried Egg. € 2.00



Khao € 2.50



ข้าวผัดไข่ Khao Pad Khai Egg Fried Rice. € 3.50



เส้นผัดไข่ Sen Pad Khai Egg Fried Noodles. € 3.50



เส้นเล็ก Sên Lek Plain Rice Noodles. € 2.50



เส้นมาม่า Sên Maa-Ma Plain Maa-Ma Wheat Noodles. € 2.50





แกงกระหรี **KAENG KRA REE** YELLOW CURRY

A mild curry flavoured with turmeric and cumin, cooked in coconut milk, Includes potatoes and white onions.

Garnished with coriander.



Spicy green curry with coconut milk, green beans, courgette, aubergine, chili and fresh basil.

GREEN CURRY

Curries

Select your perfect match!

Chicken € 11.50 € 12.50 Pork

€ 13.50 Prawns

Beef €16.50 Seafood € 16.50

Chicken & Prawns combo! € 16.50

CZ PANANG **PANANG CURRY**

A rich, mildly spicy curry with thick coconut milk, red peppers, kaffir lime leaves and fresh chili. Carnished with a drizzle of coconut cream.



Spicy curry with creamy coconut milk, bamboo shoots, red peppers, carrots, chilli and fresh basil.



A mild, thick curry with coconut milk tamarind juice, white onions and potatoes. Garnished with peanuts.



🗜 น้ำมะขาม NAM MA KHAM

Aromatic stir-fried sea hass with tamarin sauce, garlic, red onions, and fresh chili.

19,90 Sea Bass



F2 ga





Rich, thick and aromatic curry sauce with coconut milk, kaffir lime leaves and chili.



F3 ผักอ่า PAD CHÁ



Stir-fried sea bass with fresh ginger. white onions, celery and chili.



มันทอด Maan Thod Chips.

€ 2.00

Side Order





ไข่ดาว Khai Dao Fried Egg.

€ 2.00



ข้าว Khao Steamed Rice. € 2.50

ข้าวกระทิ Khao Krathi Coconut Rice. € 3.50



ข้าวผัดไข่ Khao Pad Khai Egg Fried Rice.

€ 3.50



เส้นผัดไข่ Sen Pad Khai Egg Fried Noodles.

€ 3.50



เส้นเล็ก Sên Lek Plain Rice Noodles. € 2.50



เส้นมาม่า Sên Maa-ma Plain Maa-Ma Wheat Noodles.

€ 2.50



ข้าวเหนียว Khao Niuw Sticky Rice. € 3.50



Closed on Wednesdays

Noodles & Fried Rice

NI PADTHAI



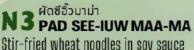
Stir-fried rice noodles in tamarind sauce with eggs. cabbage and spring onions. Garnished with bean sprouts, crushed peanuts, and a wedge of lime.



2 ผัดซีอิ๊ว PAD SEE-IUW



Stir-fried rice noodles in soy sauce with eggs, broccoli, cabbage, carrots, and cauliflower, Served with a wedge of lime.



with eggs, broccoli, cabbage, carrots, and cauliflower. Served with a wedge of lime.

ผัดมาม่าต้มยำ PAD MAA-MA TOM YAM Stir-fried wheat noodles in chilli paste with lime leaves, galangal, lemongrass, eggs, cabbage, white onions, carrots, and

mushrooms. Served with a wedge of lime.





Spicy stir-fried rice noodles with garlic. chilli, fresh green peppercorns, thai herbs, green beans, carrots, baby corn and basil.





Fried rice with soy sauce, egg, carrots, onions, cabbage, broccoli, and cauliflower. Garnished with spring onions, coriander, and a wedge of lime.

ข้าวผัดสัปรด KAO PAD SAPPAROD / FRIED RICE PINEAPPLE

Fried rice with soy sauce and yellow curry powder, egg, carrots, onions, cashew nuts, raisins and pineapple. Garnished with spring onions. coriander, and a wedge of lime.

Chicken €12.50 **Prawns €14.50**

Chicken & Prawns Combo! € 17.50

Select Your Perfect Match!

- Chicken € 11.50
- Pork €12.50
- €13.50 Prawns
- Beef €16.50
- Seafood €16.50
- Chicken & Prawns Combo € 16.50

Stir-fried in a wok!

ผัดน้ำมันหอย PI PAD NAM MUN HOI

Stir-fried broccoli and white onion in oyster sauce. Carnished with coriander.



ผัดผงกระหรี่ PZ PADPONG KAREE

Stir-fried with yellow curry powder and homemade soy sauce, white onions, carrots and spring onions.



Garnished with fresh coriander.

P3 ผัดเปรี้ยวหวาน PAD PEO WHAN

Sweet and sour stir-fried with cucumber. cherry tomatoes, red pepper, white onions, pineapple, and spring onions. Garnished with coriander



P4 PAD PHRIK GHENG

Spicy stir-fried red curry paste with coconut milk, green beans, chilli and lime leaves.



P > PAD KA PRAO

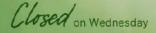
Stir-fried with green beans with garlic, chilli, white onions, and basil leaves.



P6 PAD KHINK

Stir-fried with garlic, fresh ginger, white onions, black mushrooms, celery and spring onions.





Largo Das Estrelas, Loja 6.3 Vilamoura 8125-432

Prices are inclusive of VAT







Each dish is prepared fresh to order, with care and dedication.

Our kitchen is small, thank you for your patience!

Thai Salad (Yam)

Y2 สลัดผักรวม GLUTEN

MIXED SALAD €5.90 A colorful mix carrots.

cucumbers, red onion, mixed salad and fresh mint.
Served with Thai dressing.

(when available)

Y4 ส้มตำ

GLUTEN

PAPAYA SALAD €9.90 Shredded green papaya salad with carrot, cherry tomatoes, garlic, green beans, peanuts, chilli and lime juice.



YI ຢ່າມະນ່ວນ (small portion)

YAM MAMOUNG/ MANGO SALAD €5.90 Thai-style fresh mango salad with red onions, spring onions, red pepper, cherry tomatoes, coriander, and toasted coconut.

Y3 ปอเปี๊ยะสดกุ้ง (4 PCS) เมายา

POH PIE SOD KUNG / FRESH ROLL PRAWNS €9.90 Fresh salad rolls with prawns, carrots, cucumbers, rice noodles, mint, spring onions, and coriander, served with peanut sauce and a spicy mayo chilli sauce.

Y5 ลาบไก่

GLUTEN

LAAB GAI/ CHICKEN MINTS SALAD €9.90 A spicy Thai-style chicken salad with garlic, Thai herbs, minced chicken, red onion, mint, spring onion, chilli and Thai spicy dressing.

Y6 ยำวุ้นเส้นทะเล

GLUTEN FREE

YAM WOON SÉN/ GLASS NOODLES SALAD €15.90 Glass noodles, minced pork, prawns, squid, shellfish, black mushrooms, white onion, cherry tomatoes and spring onions. Dressed

in spicy lime sauce and topped with crunchy peanuts.

Y 7 ยำมาม่าหมู → YAM MAA-MA MOO SAB/NOODLES PORK SALAD €10.90

A tangy salad with mixed wheat noodles, minced pork, cherry tomatoes, red onions and spring onions in spicy lime dressing.

DADTHAIL

Largo Das Estrelas, Loja 6.3 Vilamoura 8125-432 Price are inclusive of VAT Reservation +351-926-945-405







Gelado de Mochi lce Cream Mochi

Farinha de arroz glutinoso doce recheada com sorvete: Coco, Cheesecake e Manga

Sweet glutinous rice flour filled with ice cream: Coconut, Cheesecake and Mango



Gelado Ice Cream 1 Scoop

2 Colher 2 Scoops

€ 3.30

Baunilha, Morango ou Chocolate Vanilla, Strawberry or Chocolate



Mochi

€ 4.90

Farinha de arroz glutinoso doce Três tipos de recheios feijão vermelho, manteiga de amendoim, pasta de sesamo.

Sweet glutinous rice flour Three kinds of fillings red beans, peanut butter, sesame paste.



Rolinhos de Banana

Banana Rolls

Envolto em folhas de massa de farinha de trigo cobertas com molho de chocolate

Wrapped with wheat flour dough sheets topped with chocolate sauce



€ 5.90

€ 7.90

Arroz pegajoso com Manga

Mango Sticky Rice

Coberto com leite de coco e sementes de sesamo misturadas

Topped with coconut milk and blended sesame seeds

Affogato

Gelado de baunilha coberto com dose de café expresso

Vanilla ice cream topped with shot of espresso

Adicione uma porção de Baileys por € 4.50.

Include a shot of Baileys for € 4.50.







Milk Thai Green Tea with glass jelly (Mesona plant) Chá Verde Tailandêsa com leite e Gelatina de Mesona



Milk Thai Tea with glass jelly (Mesona plant) Chá Tailandêsa com leite e Gelatina de Mesona €4.50



PAD THAIL

Pink milk Rosa Leite € 3.90





Green Soda Refrigerante Verde €3.60



Red Soda Refrigerante vermelho €3.60



Honey ginger lemon tea Refrigerante de limão com mel €3.90



Thai Lemon Tea Chá de Limão Tailandês €3.90



Mango Smoothie Smoothie de manga €5.60



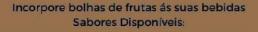
Pineapple, ginger & mint Smoothie

Smoothie de ananás,

gengibre e menta

€5.90







Lychee wat



watermelon melancia



passion frunt maracujá



blackburry blackburry

