Special Offer Menu

THREE SMALL DISHES + DESSERT

Number 01

Fried spring rolls or chicken or shrimps
Red curry with chicken,
coconut milk & vegetables
Stir-fried beef with thai basil
Served with rice.
Dessert: Fried banana with ice cream.

Number 02

Grilled chicken with peanut sauce
Panang curry with beef,
coconut milk & lime leaves
Stir-fried pork with ginger & vegetables
Served with rice.
Dessert: Fried banana with ice cream.

Number 03

Fried spring rolls or chicken or shrimps
Matssaman curry with chicken,
roasted peanuts and vegetables
Stir-fried beef with chilli paste
Served with rice.
Dessert: Fried banana with ice cream.

Number 04

Fried spring rolls or grilled chicken # Fried chicken # Fried shrimps Served with rice. Dessert: Fried banana with ice cream.

SPICY 🌶 Little 🚧 Medium 🊧 Strong

179:-

179:-

179:-

Vegetarian options

Most dishes can be cooked as vegetarian with tofu & vegetables.

139:-

Larger portion +40:-

Egg noodles instead of rice + 30:-

Extra accessories + 20:-Extra rice + 30:-



1. Tom yam gong or gai 🏄

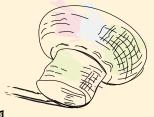
149:-

139:-

Traditional Thai soup with **shrimp or chicken**, mushrooms, onion, tomato, coriander & lime leaves. With or without coconut milk. Served with rice.

2. Tom kha gai 💋

Thai chicken soup with fresh spices, lemongrass, galangal, cauliflower, onion, coriander, fresh chili & lime juice. Served with rice.



149:-

149:-

Deep-Fried

3. Fried shrimps with salad, sweet & sour sauce or curry sauce. Served with rice.

5. Fried chicken

with salad, sweet & sour sauce or curry sauce. Served with rice.

6. Fried vegetarian spring rolls 139:-

with salad, sweet & sour sauce. Served with rice.

Thai Grill

7. Satay gong Grilled marinated shrimps with peanut sauce & salad. Served with rice.

8. Satay gai

Grilled marinated chicken with peanut sauce or curry sauce. Served with rice. 149:-

Thai Curry

Choose between

Vegetarian with tofu	139:-
Chicken	139:-
Pork	49:-
Beef	49:-
Shrimps	49:-
Squids	149:-

9. Panang curry が

with coconut milk, carrot, onion, green bean & lime leave. Served with rice.

10. Red curry 🏄

with coconut milk, bamboo shoot, bell pepper, squash & basil. Served with rice.

11. Green curry 💋

with coconut milk, squash, pea, bamboo shoot, basil & lime leave. Served with rice.

12. Matssaman curry が

with coconut milk, potato, carrot, onion & roasted peanut. Served with rice.

13. Yellow curry 🌶

with coconut milk, onion, tomato, pineapple & coriander. Served with rice.

Thai Stir Fried Dishes

Choose between	
(*except number 23-33*)	

Vegetarian with tofu	139:-
Chicken	139:-
Pork	149:-
Beef	149:-
Shrimps	149:-
Squids	149:-

14. Pad bai kraprao 💋

Thai stir-fried, baby corn, onion, mushroom, bell pepper, basil in oyster sauce. Served with rice.

15. Pad med mamuang 💋

Thai stir-fried, cashew nut, onion, broccoli, bell pepper & coriander in oyster sauce. Served with rice.

16. Pad preaw wan

Thai stir-fried, pineapple, cucumber, tomato, onion, carrot, tomato sauce. Served with rice.

17. Pad king 🥖

Thai stir-fried, ginger, mushroom, onion, bell pepper & tomato. Served with rice.

18. Pad prik kaeng 💋

Thai stir-fried, red curry, bamboo shoot, bell pepper, onion & basil. Served with rice.

19. Pad wonsen 🌶

Thai stir-fried, glass noodles, egg, onion, carrots & cabbage. Served with rice.

20. Pad thai

Thai stir-fried, rice noodles, egg, bean sprout, cabbage, peanuts & lemon.

21. Pad me long

Thai stir-fried, egg noodles, carrot, cabbage & lemon in chili sweet & sour sauce.

22. Kaow pad

Thai stir-fried, rice, egg, onion, pea, cauliflower, tomato & lemon.

23. Ha mok tale (seafood mix)* 💋

Steamed seafood red curry, bamboo shoot, pepper, onion, basil & lime leave. Served with rice.

24. Vegetarian thai curry* 🍻

Select between Red curry, Green curry or Massaman curry, with various vegetables & tofu. Served with rice.

25. Pad pak roam mitt* 🌶

Thai stir-fried with chicken, garlic, chili, broccoli, cauliflower, carrot, zucchini, bamboo shoot & more in soy sauce & oyster sauce. Served with rice.



fu

139:-

159:-

26. Neua kratiem phrikthai* ガ 🔰 169:-

Thai stir-fried with beef with garlic, pepper in oyster sauce. Served with rice & salad.

27. Moo kratiem phrikthai* 💋 👘 169:-

Thai stir-fried with pork with garlic, pepper in oyster sauce. Served with rice & salad.

28. Chu chi phla* 💋

Salmon in red curry, coconut milk & vegetables. Served with rice.

29. Phla radt phrik* 💋

Salmon in chilli sweet & sour sauce, pineapple, bell pepper, onion & coriander. Served with rice.

30. Gaeng ped phetyang* 💋 169:-

Duck breast in red curry, coconut milk, bamboo shoot, pineapple, tomato, bell pepper & basil. Served with rice.

31. Kaeng Saparodt* 🏄

Red curry with chicken, coconut milk, basil, pineapple & coriander. Served with rice.

32. Pad num prik phao* 🏄 🚽

Thai stir-fried with chicken, chili paste, onion, bell pepper, broccoli & cashew nut. Served with rice.

33. Pad kee mao* 🏄

Thai stir-fried with rice noodles with chicken, garlic, onion, carrot, chili, broccoli, green bean & basil.

159:-

169:-

169:-

159:-



Kids Menu (under 12 years old)

03. Fried shrimps with salad, sweet & sour sauce or curry sauce. Served with rice.

05. Fried chicken

with salad, sweet & sour sauce or curry sauce. Served with rice.

06. Fried vegetarian spring rolls

with salad, sweet & sour sauce. Served with rice.

08. Satay gai

Grilled chicken with peanut sauce or curry sauce. Served with rice.

09. Panang curry 🌶

Thai curry with chicken or shrimp, coconut milk, carrot, onion & lime leave. Served with rice.

021. Pad sen

Thai stir-fried with egg noodles, chicken & vegetables

022. Kaow pad

Thai stir-fried with rice, chicken, egg & vegetables



Fried banana & ice cream	69:-
--------------------------	------

Vanilla ice cream & chocolate sauce 69:-

115:-

119:-

119:-

109:-

115:-

115:-

119:-

00.

Drink



Non-alcoholic drinks

Soda/soft drink 33 cl **29:-**Loka lemon, Loka original, Sprite, Fanta, Coca cola, Coca cola light

Mango juice	45:-
Coconut juice	45:-
Tap water	5:-

Non-alcoholic beer& wine

Mariestads, 33 cl	49:-
Heiniken, 33 cl	55:-
Non-alcoholic wine - please, ask ou	ır staff

Beer Light beer 33 cl 2,1%vol	35:-
Thai beer in a bottle	
Chang beer 33cl 5%vol	68:-
Singha beer 33cl 5%vol	68:-
Chang beer 64cl 5%vol	90:-
Singha beer 64cl 5%vol	90:-
Leo beer 64cl 5%vol	90:-
Others	
Mariestad 33cl 3,5%vol	65:-
Carlsberg Hof 33cl 4,2%vol	65:-
Mariestad 50cl 5,2%vol	80:-
Falcon Export 50cl 5,2%vol	80:-
Mariestad 50cl 6,9%vol	89:-

Wine

House wine, red or white in a small bottle 13,5%vol

Cider

Smirnoff	75:-
Breezer	75:-

79:-

Whisky

Famous Grouse	35:-/	
Jameson	35:-	cl

Cognac

Grönstedts	35:-/	cl
Larsen	35:-/	cl

Gin, vodka etc.

Dry Gin Bombay Sapphire	35:-/c	
Vodka	35:-/c	
Sierra Tequila	35:-/c	
Jägermeister	40:-/c	I



Suriyothai Restaurant Kungsgatan 12, Ljungby Tel: 0372-134 50 www.suriyothai.se