



Restaurant
Le Thai Cuisine



The Thai kitchen

The Thai kitchen reflects the richness of a tropic country in Asia.

Fish, meat, vegetables and herbs are available in countless different variations.

All these variations make The Thai menu an bookwork. Our kitchen is originating from central Thailand.

Le Thai Cuisine is a member of TRA (*Thai Restaurant Association*)

This is association only for the best restaurants in the Netherlands.

At Le Thai Cuisine we cook with fresh ingredients and we make it as authentic as it can be, just not that spicy as in some regions of Thailand. We import our ingredients once a week straight out of Thailand.

Our different sauces are home made by the owner, we use fresh ingredients for the sauces. We also make our dishes last minute with a wok pan on a big flame. This is how the people in Thailand cook so we do the same in our restaurant. Because the preparation time is short, the taste of the fresh herbs and vegetables stay highly good detained. Typical Thai vegetables are the Thai eggplant and bamboo. Characteristic Thai herbs are cilantro, garlic, Thai holy basil, Thai sweet basil, green and red chili pepper, lemongrass, Laos root, ginger, lemon leaf and fresh mint. The Thai dishes are given extra taste with fish sauce, oyster sauce, chili sauce, coconut milk, lemon and sugar. Experience has taught us that some people have to get used to the specific taste of fresh cilantro. This herb is mainly used to bring the soup (Tom Yam and Tom Kha) and some salads some extra flavor.

The consumption of a meal is a part of the social life in Thailand. In a Thai restaurant it is usual to share the food with the whole table.

To make it a little easier for you, we have chosen a selection of the best dishes the Thai kitchen has to offer. Our advice is to order as a Thai and share!



We are happy to help you, if you have trouble choosing the dishes

We use no flavor enhancer or preservatives in our dishes.






If you have special wishes or an allergy please let the staff know.







Have a lovely meal

STARTERS

- | | |
|---|-------|
| 1. Pho Phia Thod | 9,50 |
| 3 chicken spring rolls. | |
| 2. Ped Yang Nam Jin | 10,25 |
| Grilled duck breast, marinated with sesame. | |
| 3. Kai Ping (grilled) | 9,25 |
| 3 sticks of chicken satay with homemade sauce. | |
| 4. Le Thai Krob | 9,25 |
| 4 pieces of deep fried wonton dough with marinated chicken. | |
| 5. Thod Man Koong | 10,50 |
| 4 pieces of Thai marinated shrimp cake. (deep fried) | |
| 6. Thod Man Plaa | 10,50 |
| 4 pieces of deep fried fish cake. | |
| 7. Neua Takrai | 10,50 |
| 3 sticks grilled of beef satay with homemade sauce. | |
| 8. Yam Hed  | 9,75 |
| Thai mushroom salad with cilantro, shallots, spring onion and lemon juice. | |
| 9. Yam Plaa Look Foo  | 14 |
| Deep fried catfish salad with mango, ginger, mint, peanuts and shallots. | |
| 10. Le Thai Tempura | 16 |
| 2 vegetarian spring rolls, 2 fish cakes and 2 deep fried shrimps. | |
| 11. Hoi Nung Nam Jim | 12,50 |
| 5 steamed mussels with a special Thai sauce. | |

SOUP

- | | |
|---|-------|
| 12. Tom Jued Woensen Kai | 9,50 |
| Bright chicken soup with vermicelli, mushroom and cilantro. | |
| 13. Tom Kha Kai  | 10,75 |
| Creamy Thai chicken soup with coconut milk, cilantro, lemon leaf, lemon grass and Thai mushroom. | |
| 14. Tom Yam Kai  | 9,25 |
| Thai chicken soup with cilantro, lemon leaf, lemongrass and Thai mushroom. | |
| 15. Tom Kha Koong  | 11,50 |
| Creamy Thai soup with shrimps, coconut milk, cilantro, lemon leaves, lemon grass and Thai mushroom. | |
| 16. Tom Yam Koong  | 11,50 |
| Thai spicy soup with shrimps, cilantro, lemon leaf, lemon grass and Thai mushroom. | |
| 17. Tom Yam Poteak  | 15 |
| Thai soup with seafood, cilantro, lemon leaf, lemongrass and Thai mushroom | |

a little spicy 
medium spicy  
very spicy   

We can make every dish spicier and some dishes less spicy, please ask our staff.

Surprise menu from our chef (3 courses)

47,50 p/p

(Ask our staff for the possibilities)

WOK - Meat or Fish

20. Phad Kra Prow  Wok dish with Thai holy basil, red peppers, long beans and onion.


Kai	Moo	Neua	Koong	Talee	Ped
23	23	25	26,50	29	26,50

21. Phad Priow Waan Wok dish with pineapple, cucumber, tomato, green beans bell pepper, baby corn and onions in a sweet sour sauce.


Kai	Moo	Neua	Koong	Plaa
23	23	25	26,50	26,50

22. Phad Med Ma Muang Wok dish with bok choy, bell peppers, baby corn, spring and white onions and cashew nuts.

Kai	Moo	Neua	Koong
23	23	25	26,50

23. Phad King  Wok dish with ginger, long beans, bamboo, Thai mushrooms and spring onions.


Kai	Moo	Neua	Koong	Plaa
23	23	25	26,50	26,50


23. Phad Prik Pow  Wok dish with home made black pepper sauce, Thai sweet basil, garter, snow peas, Thai eggplant, long beans, spring onion

Kai	Moo	Neua	Koong	Ped
23	23	25	26,50	26,50

24. Phad Krathiam Wok dish with garlic, oyster sauce and black pepper.
(Dish is stir-fried without vegetables: tip as a side dish 51 or 53)

Kai	Moo	Neua	Koong	Talee	Ped
23	23	25	26,50	29	26,50

25. Susi Plaa  deep fried catfish with garlic, spring onions, sweet Thai basil in a creamy red curry sauce **27**

26. Plaa Sam Rod  deep fried catfish with pineapple, onions, tomato, cucumber in a sauce with three different flavours (sweet, sour and spicy) **27**

27. Phad Thai Stir fried rice noodles with tofu, egg, bean, sprouts, spring onions and peanuts.

Kai	Neua	Koong
25	27	27

Kai (chicken) Moo (pork) Neua (beef) Koong (shrimps) Plaa (catfish) Ped (duck) Talee (seafish)

All the main dishes are served with white pandan rice.

a little spicy  **medium spicy**   **very spicy**   
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CURRY MEAT or FISH

30. Keng Kiew Waan

Kai	Moo
23	23

🌶️🌶️ Green curry with bamboo, Thai eggplant, long beans, Thai sweet basil, anion and coconut milk.

Neua	Koong	Talee
25	26,50	29

31. Keng Massaman

Kai	Moo
23	23

🌶️ Massaman curry with sweet potato, onion, cashew nuts and coconut milk.

Neua	Koong
25	26,50

32. Keng Karee

Kai	Moo
23	23

🌶️ Yellow curry with sweet potato, anion, pumpkin, babycorn and coconut milk.

Koong
26,50

33. Keng Phed

Kai	Moo
23	23

🌶️🌶️ Red curry with Thai eggplant, long beans, bamboo, onion, Thai sweet basil and coconut milk.

Neua	Koong
25	26,50

34. Keng Paneng

Kai	Moo
23	23

🌶️🌶️ Red Paneng curry with onion, peanuts, long beans, Thai sweet basil, lemon leaves and coconut milk.

Neua	Koong
25	26,50

35. Keng Sappa Rod

Kai	Moo
23	23

🌶️🌶️ Red curry sauce with anion, pineapple, Thai sweet basil and coconut milk.

Neua	Koong	Ped
25	26,50	26,50

36. Keng Phed Ped Yang

🌶️🌶️ Duck in red curry sauce with onion, mango, grapes, small tomatoes, duck breast, Thai sweet basil and coconut milk. **27**



Kai (chicken) Moo (pork) Neua (beef) Koong (shrimps) Plaa (catfish) Ped (duck) Talee (seafood)

All the main dishes are served with white pandan rice

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SALADS

- | | | |
|---------------------------------|---|-------|
| 40. Yam Woensen Kai 🌶️ | Cooked minced chicken salad with cilantro, spring anion, lemon, vermicelli, shallots, tomato and peanuts, | 18 |
| 41. Yam Le Thai 🌶️ | Thai green salad with chicken, mango, mint, peanuts, ginger, fried onions, shallots and grind coconut. | 15 |
| 42. Yam Pak | Thai country salad with lemon juice, cilantro, tomato, spring onions, shallots and cucumber. | 10,50 |
| 43. Yam Talee 🌶️ | Seafood salad with lemon juice, cilantro, tomato, shallots, vermicelli, celery, cucumber and thai chili pepper. | 20 |
| 44. Yam Phed Le Thai 🌶️ | Salad with grilled duck, cucumber, spring onion, mint, shallots and cashewnuts. | 17 |
| 45. Laap Moo 🌶️ | Grilled pork with lemon juice, mint, dried chili pepper, cilantro and shallots. | 16,50 |
| 46. Yam woensen koong 🌶️ | Cooked shrimp salad with cilantro, spring onion, lemon, vermicelli, tomatoes and peanuts. | 18 |

SIDE DISHES

- | | | |
|------------------------------|---|-------|
| 50. Khao Phad | Stir fried rice with egg and vegetables. | 7,50 |
| 51. Phad Pak Roam | Stir fried bok choy, broccoli, cabbage, green beans, bean sprouts, mushrooms and garlic in oyster sauce. | 9,50 |
| 52. Phad Thai | Rice noodles with tofu, egg, spring onions, bean sprouts and grindes peanuts. | 10,50 |
| 53. Phad Pak Roam Gai | Stir fried bok choy, broccoli, cabbage, green beans, bean sprouts, mushrooms, garlic, oyster sauce and egg. | 11 |

Kai (chicken) Moo (pork) Neua (beef) Koong (shrimps) Plaa (catfish) Ped (duck) Talee (seafood)

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VEGETARIAN STARTERS

60. Pho Phia Jee	9,50
3 vegetarian spring rolls.	
61. Le Thai Tempura	9,50
Deep fried vegetables.	
62. Tod Man Pak	9,50
4 pieces of deep fried vegetables cake.	
63. Thod Man Khao Poth	9,50
4 pieces deep fried corn cakes.	
64. Tofu Tempura	9,50
3 pieces of tofu, deep fried in batter.	

VEGETARIAN SOUP

70. Tom Jued Jee	9,50
Bright Thai soup with tofu and vegetables	
71. Tom Kha Hed 	10,25
Spicy vegetarian soup with mushrooms, pieces of tofu, coconut milk and cilantro.	
72. Tom Yam Jee 	9,50
Spicy Thai soup with cilantro, mushrooms and lemon juice.	

WOK VEGETARIAN

80. Phad Kra Pow Jee 	18,50
Stir fried mushrooms, vegetables, egg in a Thai holy basil sauce.	
81. Choo Chee Pak 	18,50
Stir fried vegetables with tofu in red curry sauce with coconut milk and Thai sweet basil.	
82. Taow Hoe Med Ma Muang	18,50
Stir fried vegetables with tofu and cashew nuts in a creamy sauce.	
83. Phad Pak King 	18,50
Stir fried vegetables with ginger and egg.	
84. Phad Pak Priow Waan	18,50
Stir fried vegetables with tofu in a sweet and sour sauce.	
85. Phad Woensen Pak 	18,50
Stir fried vermicelli, long beans, bok choy, bamboo, bell peppers, onion and Thai mushrooms in a tamarinde sauce.	

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VEGETARISCHE CURRY

90. **Kaeng Karee Pak** 🌶️ **18,50**
Yellow curry with tofu, sweet potato, onion, vegetables and coconut milk.
91. **Kaeng Massaman Pak** 🌶️ **18,50**
Massaman curry with vegetables, tofu, sweet potato, cashew nuts and coconut milk.
92. **Kaeng Kiew Waan Pak** 🌶️ **18,50**
Green curry with vegetables, tofu, bamboo, sweet basil, Thai eggplant and coconut milk.
93. **Kaeng Phed Pak** 🌶️ **18,50**
Red curry with egg, bamboo, long beans, coconut milk, green beans, Thai eggplant, Thai mushrooms, sweet basil and onions.
94. **Kaeng Paneng Pak** 🌶️ **18,50**
Red paneng curry, vermicelli, vegetables, ginger, peanuts, sweet basil and coconut milk.

VEGETARISCHE SALADES

100. **Yam Jee Le Thai** 🌶️ **10,50**
Thai green salad with mango, peanuts, ginger, fried onions, grinded coconut and mint.
101. **Yam Roammid** **10,50**
Thai country salad with lemon juice, cilantro, tomato, spring onions and cucumber.



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DESSERTS

201.	Ice cream Roam	11
	3 scoops of ice cream.	
202.	Deep Fried banana	11,50
	Deep fried banana with 2 scoops of ice cream.	
203.	Ice cream katee	10,50
	3 scoops of coconut ice cream.	
204.	Ice cream dek	7,25
	Kids ice cream.	
205.	Kluay Buatchee	10,50
	Hot sweet coconut milk with sesame and pieces of banana.	
206.	Sweet sticky rice	11,50
	Sticky rice served with mango and a scoop of ice cream.	
207.	Irish coffee	9,50
208.	Special coffee	9,50
209.	Thai coffee	9,50



DRINKS

Various soft drinks	3,25
Fresh orange juice	4,75
Chaudfontaine red/blue ½ liter	5,75
Coffee	3,50
Coffee wrong	4,10
Latte Machiatto	4,20
Espresso	3,10
Cappuccino	4,25
Double espresso	4,20
Tea	3,50
Fresh mint tea	4,10
Rose tea	4,10
Jasmin tea	4,10
Fresh ginger tea	4,10
Grolsch	3,75
Heineken 0.0%	3,50
Singha Thais beer	4,75
Chang Thais beer	4,75
Grolsch Radler 0.0%	3,60

STRONG LIQUORS

Sherry dry	5,25
Sherry medium	5,25
Martini	5,25
Young Gin	5,25
Old gin	5,25
Port red	5,25
Port white	5,25
Vodka	5,50
Bacardi	5,50
Dom Benedictine	6,25
Mekong	6,50
Jameson	5,50
Gin	5,25
Red Label	5,60

LIQUEURS

Tia Maria	6,50
Cognac	6,50
Amaretto	6,50
Grand Marnier	6,50
Liqueur 43	6,50



Enjoy our Dishes

Bon Appétit !



Le Thai Quisine

opened

*Wednesday to Sunday
from 4:30 pm*

Phone: 0570 61 39 22

 *info@lethai.nl*
www.lethai.nl

