

petit thai

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starters.

explore traditional thai cuisine with our starters.

POPAI TOD ปอเปี๊ยะทอด (vegetarian)	10,00
crispy spring rolls with noodles and vegetables	
KAI TOD ไก่ทอด	10,00
south-style fried chicken with a topping of thai herbs and crispy onions	
KAI SATE ไก่สะเต๊ะ	13,00
chicken in a soft coconut and curry marinade, served with peanut sauce	
KRADUK MOO TOD กระดูกหมูทอด	12,00
pork ribs in a soft thai herb marinade	
KA LAM PAD กะหล่ำปลีผัดนำปลา (vegetarian)	11,50
stir-fried cabbage with soy sauce	
TOM KHA HED ต้มข่าเห็ด (vegetarian) 🌶️	12,00
mushrooms in coconut soup with fresh thai herbs	

grill and salad.

savor the fresh and spicy taste of thai grill and salads.

SEAU RONG HAI เสือร้องไห้	26,00
grilled beef served with 'tiger tears', a sauce based on small chilies, spicy enough to make a tiger cry	
YAM PED YANG ยำเป็ดย่าง 🌶️	24,00
spicy duck salad with apple and lime dressing	
NAM TOK MOO นำตหมู 🌶️🌶️	21,00
grilled juicy pork slices tossed in a fresh mint dressing	
YAM NEUA ยำเนื้อ 🌶️🌶️	22,50
grilled beef with herbs and fresh chili	
SOM TAM ส้มตำ (vegetarian) 🌶️	18,00
green papaya salad	

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wok.

discover the celebrated thai street food with our interpretations of the stir-fried classics.

KA PRAO ผัดกะเพรา (vegetarian option) 🌶️	19,00
stir-fry with chili and holy basil options: chicken, pork, tofu, beef (+1,00) or scampi (+2,00) delicious with a fried egg (+2,00)	
KRATIEM PRIEK THAI ผัดกระเทียมพริกไทย	18,00
stir-fry with garlic and pepper options: chicken, pork or prawns (+2,00)	
PAD MED MA MUANG ผัดเม็ดมะม่วง (vegetarian option)	18,00
stir-fry with vegetables and roasted cashew nuts in soy sauce options: chicken or tofu	
PAD BROCCOLI เนื้อผัดบร็อกโคลี่	19,00
stir-fried marinated beef with a thai herbs dressing and broccoli in oyster sauce	
PAD THAI ผัดไทย (vegetarian option)	18,00
stir-fry with rice noodles in tamarind sauce, eggs, crushed peanuts and coconut sugar options: chicken, tofu or prawns (+2,00)	

curry.

ready to add some spice? our curries bring the flavor of the traditional thai cuisine.

MASSAMAN มัสมัน (vegetarian option) 🌶️	19,00
red curry with coconut milk, thai spices, sweet potatoes, cashew nuts and garnished with fried shallots options: chicken, tofu or scampi (+2,00)	
KEANG KIEW WHAN แกงเขียวหวาน (vegetarian option) 🌶️	18,50
green curry with coconut milk, thai aubergine, bamboo, kaffir lime and thai sweet basil options: chicken, tofu or scampi (+2,00)	
KEANG DANG แกงกะหรี่ผัก (vegetarian option) 🌶️	18,00
red curry with coconut milk, thai aubergine, bamboo, kaffir lime and thai sweet basil options: chicken, tofu or scampi (+2,00)	

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new in.

PAD NO MAE FARANG stir-fried asparagus and prawns	22,00
KAENG PED 🌶️🌶️ red curry with grilled duck, pineapple and vegetables	24,00
PAD NAAM MAN HOI fried duck in oyster sauce with vegetables	23,00

drinks.

COLD

home made thai ice tea	4,00
home made lemonade	5,00
roman soda (coke, zero, lemon or orange)	3,20
ginger beer	4,00
yugen kombucha	5,00
virgin mojito	7,00
bottled water (still or sparkling, 20 cl / 75 cl)	3,00 / 7,00

HOT

fresh tea (jasmine, mint or ginger)	4,20
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BEER

singha (thai lager, 5,0% alc.)	4,50
wildebeest (craft ipa, 6,0% alc.)	4,70
13 pils (ghent craft pils, 5,6% alc.)	3,70
waar is loca? (belgian pale ale, 6,5% alc.)	5,00

WINE

cava brut	7,00 / 30,00
house wine (white, rosé or red)	5,00 / 21,50

planning an event? give it a thai twist and ask us about our catering options,
or mail to info@petitthai.be.