

petit thai

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## starters.

*explore traditional thai cuisine with our starters.*

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

## grill and salad.

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

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

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## wok.

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

<b>KA PRAO</b> ผัดกะเพรา (vegetarian option) 🌶️🌶️ stir-fry with chili and holy basil options: chicken, pork, tofu or beef (+1,00); delicious with a fried egg (+2,00)	19,00
<b>KRATIEM PRIEK THAI</b> ผัดกระเทียมพริกไทย stir-fry with garlic and pepper options: chicken, pork or prawns (+2,00)	18,00
<b>PAD MED MA MUANG</b> ผัดเม็ดมะม่วง (vegetarian option) stir-fry with vegetables and roasted cashew nuts in soy sauce options: chicken or tofu	18,00
<b>PAD BROCCOLI</b> เนื้อผัดบร็อคโคลี่ stir-fried marinated beef with a thai herbs dressing and broccoli in oyster sauce	19,00
<b>PAD THAI</b> ผัดไทย (vegetarian option) stir-fry with rice noodles in tamarind sauce, eggs, crushed peanuts and coconut sugar options: chicken, tofu or prawns (+2,00)	18,00
<b>PAD NO MAE FARANG</b> ผัดหน่อไม้ฝรั่ง stir-fry with asparagus and prawns	22,00
<b>PAD NAAM MAN HOI</b> ผัดน้ำมันหอย fried duck in oyster sauce with vegetables	23,00

## curry.

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

<b>MASSAMAN</b> มัสมัน (vegetarian option) 🌶️ red curry with coconut milk, thai spices, sweet potatoes, cashew nuts and garnished with fried shallots options: chicken, tofu or prawns (+2,00)	19,50
<b>KEANG KIEW WHAN</b> แกงเขียวหวาน (vegetarian option) 🌶️🌶️ green curry with coconut milk, thai aubergine, bamboo, kaffir lime and thai sweet basil options: chicken, tofu or prawns (+2,00)	19,50
<b>KEANG DANG</b> แกงกะหรี่'ผัก (vegetarian option) 🌶️ red curry with coconut milk, thai aubergine, bamboo, kaffir lime and thai sweet basil options: chicken, tofu or prawns (+2,00)	19,50
<b>KEANG PED</b> แกงเป็ด 🌶️🌶️ red curry with grilled duck, pineapple and vegetables	24,00

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## 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](mailto:info@petitthai.be).