

## **COOK & LEARN WITH CHEF**

Discover the authenticity and rich heritage  
of South East Asian cuisine,  
At Tasanee we pay an ode to the diversity of  
Thai, Indonesian and Vietnamese culinary art.  
We invite you to join "The Sanchaya" cooking class  
Held daily upon request

10:30 am - 2:00 pm

Let your culinary artisan guide you to create  
3 mouthwatering South East Asian dishes  
Which you may then enjoy with your family

please advise our artisans  
if you have any dietary restriction or allergy

## **asian journey**

### **kai haw bai toey (thailand)**

sesame chicken in pandanus leaf

### **muc nhoi thit (vietnam)**

BBQ filled squid

### **bubur sumsum (indonesia)**

fragrant coconut, pandan scented rice pudding

## **gỏi cuốn journey**

### **gỏi cuốn (vietnam)**

fresh rice paper rolls

### **geang kiew wan gai goong (thailand)**

braised chicken, tiger prawns in green curry  
thai eggplant

### **khaow neaw mamuang hom sabai (thailand)**

crisp fried spring roll, black sticky rice, fresh mango

## **thai journey**

### **som tam (thailand)**

spicy thai salad, shredded papaya, carrot, tomato, chilli,  
pandan, dry shrimp

### **pepes ikan (Indonesia)**

BBQ fish in banana leaf

### **black sticky rice pudding (thailand)**

black sticky rice, coconut milk, mix fresh fruits

## **spicy starters**

### **yum mun sen**

assorted seafood salad, glass noodles, yum sauce

### **gai satay**

marinated chicken skewer, grilled thai pickle,  
peanut sauce

### **yum nua yang**

grilled beef tenderloin, sliced, tossed in spicy salad,  
chef's special sauce

### **poh piah tod**

spring rolls, minced chicken, sweet chili sauce

### **som tum poo nim**

green papaya salad, crispy fried soft shell crab,  
ground peanuts

### **makhue pao, poo**

bbq long eggplant fresh crab meat, roasted  
chili – coconut dressing

### **goong thod mamuang**

shredded young mango, prawn, red shallots, cashew nuts  
yum dressing, crispy fried cat fish roll

### **popiah sod goong**

fresh vegetable spring rolls, filled with grilled prawn,  
tofu, carrot and avocado, peanut dip

### **crab cake**

fresh crab meat marinated in bell pepper, garlic mayo,  
avocado dressing

## **vegetarian starters**

### **tod mun khao pod**

crispy fried corn cake, mango-sweet chili dip

### **popiah sod**

fresh vegetable spring rolls filled with tofu and carrot,  
peanut tamarind sauce

### **som tum jea**

spicy green papaya salad

### **yum som o jea**

pomelo salad, toasted coconut, crunchy water chestnut,  
red shallots, crispy tofu, kaffir lime, chili, tamarind dressing

## **soups**

**(served with Thai paddy herbs)**

### **tom kha hoi shell**

coconut –young galangal, grilled sea scallops,  
mussels, mushrooms

### **tom kha gai**

chicken in sweet sour soup, galangal, lemongrass,  
lime leaves, coconut milk

### **tom yum goong**

spicy hot and sour soup, prawns, coriander, tomato,  
fragrant lemongrass broth

### **tom pho teak ta - le**

refreshing spicy thai basil soup, assorted seafood,  
mushrooms

### **tom juad goong - gai**

thai soup with glass noodles, minced chicken, king prawns,  
fried garlic, fresh coriander

## **vegetarian soups**

### **tom kha hed**

assorted mushrooms, cherry tomatoes, coconut galangal

### **tom yum pak**

lemongrass soup, vegetables, mushrooms

## **thai grill**

### **pla pao**

rock salt grilled whole sea bass with lemongrass, kaffir lime, spicy garlic dip and lime pepper salt

### **moo yang takrai**

lava stone grilled pork belly marinated, with avocado, lemongrass coriander, sweet and sour pickles

### **kung mang korn yang lam takrai**

lava stoned grilled berakit lobster marinated with lemongrass, thai spices, pickles, chef's special sauce

### **pla yang**

tom yum flavored boneless whole grouper  
grilled on lava stone, fresh calamansi lime

### **gai yang**

boneless chicken leg, lava stone grilled, marinated avocado  
thai spices, extra virgin coconut oil

### **gae yang**

marinated grilled lamb chop, long beans, massaman curry,  
extra virgin coconut oil

### **moo tod kratiem prik**

deep fried pork sliced with garlic, chives, pickles

## signature bbq

**marinated ocean fresh seafoods, prime meats  
accompanied with tasanee selection of dipping sauces,  
plus accompaniments**

**crayfish tail** 100 grams

**tiger prawns** 100 grams

**baby squid** 100 grams

**wagyu beef** 100 grams

## mains

### **phad thai poo nim**

stir fried rice noodles, tamarind sauce, crispy  
fried soft shell crab

### **kho pat goong**

grilled tiger prawns, tom yum herb butter,  
pineapple fried rice

### **gai pad med mamuang himmapan**

wok fried chicken, bell pepper, cashew nuts, mushrooms  
roasted chili

### **pla hee ma nueng manao**

steamed whole coral fish with coriander in lime  
garlic sauce, steamed pok choy

### **thai omelet**

traditional fried eggs, minced chicken, coriander, pickles,  
thai dip

### **nam prik kapi pla**

fried crispy sea bass, fresh garden vegetables,  
spicy thai shrimp, chili paste

### **gai phad kapro**

stir fried minced chicken, thai basil, bell pepper

## curries

### **gaeng kiew wan gai goong**

tender prawns with chicken in spicy green curry, fresh basil, baby eggplant, fresh coconut milk

### **gaeng phed ped yang**

roasted duck with lychees, pineapple and sweet basil, cooked in rich fragrant red coconut curry

### **khao soi nue**

beef tenderloin in yellow curry infused with galangal, turmeric crispy fried noodles salad

### **panaeng gai yang**

grilled chicken thigh fillet in mild massaman curry, smooth coconut milk, thai spices

### **poo pad pong gare**

crispy fried soft shell crab wok tossed in fragrant yellow curry sauce

## sides

### **phad pak ruam**

stir fried assorted vegetables, light soy, oyster sauce

### **phad kana nam manhoy**

wok fried young kai - lan in oyster sauce, crispy fried garlic

### **gaeng kiew wan pak**

gently braised mix vegetables, thai eggplant, green curry

### **tow hoo phad kapro**

wok tossed tofu, mushrooms, hot basil, chili sauce

## **sweets**

### **lod chong**

pandan flavored thin rice flour noodles in sweet smooth aromatic coconut ice cream

### **khaow niaew mamuang**

thai sweet mango spring roll, sticky rice, black sesame ice cream

### **gluay thod**

banana fritter, homemade honey ice cream

### **kao niaw dam sida**

black sticky rice, coconut milk fresh fruit, mango ice cream

### **selection of homemade ice cream (per scoop)**

coconut, tamarind, mango, honey, black sesame,

**sharing is caring**  
**artisan option (2 persons)**



**goong thod mamuang**

shredded young mango, red shallots, cashew nuts,  
yum dressing crispy fried cat fish roll

**yum mun sen**

glass noodles salad with assorted fresh seafood

**gai satay**

marinated grilled chicken skewer, thai pickle, peanut sauce



**pla hee ma nueng manao**

steamed cod fish fillet, coriander in lime, garlic sauce  
steamed pok choy

**gae yang**

marinated grilled lamb chop long bean, massaman curry

**gai pad med mamuang himmapan**

wok fried chicken, bell peppers, cashew nut  
mountain mushrooms, roasted chili

**sharing is caring**  
**companion option (2 persons)**



**poh piah tod**

thai spring rolls with minced chicken, sweet chili sauce

**som tum poo nim**

green papaya salad, crispy fried soft shell crab  
and ground peanuts

**makhue pao, poo**

bbq long eggplant, fresh crab meat  
and roast chili coconut dressing



**poo pad pong gare**

crisp fried soft shell crab wok tossed in fragrant yellow  
curry sauce

**gaeng kiew wan gai goong**

tender prawns with chicken in spicy green curry,  
fresh basil, baby eggplant hint of fresh coconut milk

**moo yang takrai**

lava stone grilled pork belly, avocado, lemongrass  
red curry paste, sweet and sour pickles