

# มา ต๋าม

À LA CARTE MENU

the  
deli

EST. 1983  
MAI THAI

RAM QUARTER

\*\*\* A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL \*\*\*



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## APPETIZERS

### PRAWN CRACKERS ๓ 4.5 GF

Tapioca made spicy prawn crackers and plum sauce

### CHICKEN SATEH (สะเต๊ะไก่) ๓ 9 GF

Barbecued chicken skewers, sourdough and peanut sauce.

### CHAW MUANG (ซอ่ม่วง) ๓ 9 GF

Beautifully hand-crafted purple flower steamed dumplings with a chicken and nut filling.

### KANOM JEEP (ขนมจีบ) ๓ 8.5

Pork and prawn steamed dumplings topped with soy sauce and garlic oil.

### DELI SUMMER ROLLS (โปเปี้ยะสด) GF

Tofu ๓ 10 ✓ Prawns ๓ 12

Fresh spring rolls wrapped with vegetables served with a basil, mint coriander sauce.

### SPRING ROLLS (โปเปี้ยะทอด) ๓ 8 ✓

Deep fried vegetarian and glass-noodle spring rolls served with plum sauce.

### MEE GROAB (หมี่กรอบ) ๓ 8.5 ✓ GF

Crispy noodles in tamarind sauce with cashew nuts.

### SEE KRONG MOO (ซี่โครงหมูทอด) ๓ 8

Deep fried pork spare ribs marinated with garlic and pepper.

### MONEY BAGS (ถุงเงินถุงทอง) ๓ 9

Seasoned prawn filling wrapped in thin pastry hand crafted into small "Money Bags".

### 🍴 TORD MUN PLA (ทอดมันปลา) ๓ 9

Our homemade Traditional Thai spicy fish cakes served with a sour cucumber and carrot relish.

### LEMON GRASS CHICKEN (ไก่ทอดสมุนไพร) ๓ 8.5 GF

Deep-fried chicken wings marinated in salt, lemon grass and lime leaves.





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## SOUPS & SALADS

 **TOM YUM / TOM KHA GOONG** 9.5 GF  
(ต้มยำ / ต้มข่า กุ้ง)


The Traditional Thai favourite, a clear/creamy hot & sour soup seasoned with prawns, lemon grass, Galanga, Kaffir lime leaves, mushrooms and roasted chilli oil.

 **SOM TUM GAI YARNG (ส้มตำไก่ย่าง)** 18

The unique Som Tum 'green papaya salad, served with Thai style grilled chicken and sticky rice. (Contains peanuts)

 **YUM BEEF (ยำเนื้อ)** 16 GF

Beef Sirloin hot & sour style salad made up of tomato, cucumber, coriander, red onions, chilli and lemon juice.

 **LARB GAI (ลาบไก่)** 14 GF

A Traditional Northern style salad containing roasted ground rice, minced chicken, lime leaves, coriander, spring onions, chilli and lemon juice.



## MAIN COURSES



### PAD GA PROW MOO SUB/SIRLOIN (ผัดกะเพรา)

Thailand's favourite stir-fry of basil, chilli-garlic, peppers, spring greens, fine beans, onions, topped with a fried egg and served with Organic Butterfly Pea flower infused Jasmine rice.

*Minced Pork* → 16 *Beef Sirloin* → 18

### PAD KHING GAI (ผัดขิง) → 15

Chicken stir-fry in ginger, pepper, onions, mushrooms and brown bean sauce served with Organic Butterfly Pea flower infused Jasmine rice.

### PAD MED MA-MUANG GOONG → 18 (ผัดเม็ดมะม่วง)

King-size River Prawns Stir-fried in Cashew nuts, onions and roasted chilli served with Organic Butterfly Pea flower infused Jasmine rice.

### TAMARIND DUCK/PRAWNS (ผัดซอสมะขาม)

Our home-made sweet Tamarind sauce topped on to grilled duck breast or deep fried king prawns, served with Organic Butterfly Pea flower infused Jasmine rice.

*Duck Breast* → 16 *King-size River Prawns* → 18

### KAO MUN GAI (ข้าวมันไก่) → 16

Hainanese chicken and rice - garlic and ginger rice served with chicken and home-made spicy soy bean sauce.

### PAD PAK (ผัดผักรวม) → 10

Quick stir-fry of seasonal vegetables in garlic and soya bean sauce.

## RICE

### PINEAPPLE FRIED RICE → 16 / 18 GF (ข้าวผัดสับปะรด)

A refreshing rice stir-fry containing **chicken or prawn**, sultana's, peppers, onions, cashew nuts, pineapple and a touch of exotic turmeric powder, beautifully presented in a pineapple half.


### KAO PAD GAI/GOONG → 15 / 17 (ข้าวผัดไก่/กุ้ง)


Street Style fried rice with **egg**, vegetables, soya sauce and a choice of either **chicken or prawns**.







## THAI CURRIES

 **GAENG KIEW WARN GAI (แกงเขียวหวานไก่) 16 GF**  
Chicken Thai green curry; peppers, bamboo shoots, aubergine, courgettes & Organic Butterfly Pea flower infused Jasmine rice.

 **PANANG BEEF SIRLOIN (พะเนียงเนื้อ) 18 GF**  
sliced sirloin in a creamy panang curry; peppers & kaffir lime leaves & Organic Butterfly Pea flower infused Jasmine rice.

 **GAENG GAREE GOONG (แกงกะหรี่กุ้ง) 18**  
King-size River prawn yellow curry; potatoes, onions, carrots, shallots & Organic Butterfly Pea flower infused Jasmine rice.

 **GAENG PED YARNG (แกงเป็ดย่าง) 17**  
Duck red curry, lychees, pineapple, baby tomatoes, peppers & Organic Butterfly Pea flower infused Jasmine rice.

**MASSAMUN BEEF / LAMBSHANK (แกงมัสมั่น) 17 / 22**  
Slowed cooked **brisket of beef or lambshank**, potato in Massamun curry & Organic Butterfly Pea flower infused Jasmine rice.



GAENG GA REE  
(แกงกะหรี่)





## NOODLES

### PAD THAI GOONG (ผัดไทยกุ้ง) - 18 **GF**

Special Thai-style stir-fried noodles synonymous with the Thai food culture. The dish contains River Prawns, bean sprouts, green Kow Choi leaves, peanuts and egg.

### PHAD SIEYU GAI (ผัดซีอิ๊วไก่) - 15

Stir-fried noodles with chicken, egg, and mixed seasonal vegetables in a soy sauce.

### PHAD KEE MAO TALAY (ก๋วยเตี๋ยวผัดซี๊เมา) - 18

Spicy seafood rice noodle stir fry with chill, garlic, basil, king prawns, mussels, scallops, squid & fish balls

### KAO SOY (ข้าวซอย) - 16

Northern style curry noodle with chicken leg served with crispy noodle, pickled cabbage and red onion.

### BHA MEE PED YARNG (หมี่เป็ดย่าง) - 16

Clear noodle soup with egg noddles and duck breast.





## VEGAN DISHES

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### STARTERS

#### DELI SUMMER ROLLS (โปะเป็ยะสด) ๓ 10 GF

Fresh spring rolls wrapped with vegetables and tofu served with a basil, mint coriander sauce.

#### SPRING ROLLS (โปะเป็ยะทอด) ๓ 8

Deep fried vegetarian and glass-noodle spring rolls served with plum sauce.

#### MEE GROAB (หมี่กรอบ) ๓ 8.5 GF

Crispy noodles in tamarind sauce with cashew nuts.

#### 🔥 TOM YUM HED (ต้มยำเห็ด) ๓ 8 GF

Hot and sour soup; mushrooms, galangal, lemon grass, red onion, home-made chill paste.

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### MAIN COURSES

#### PAD PAK (ผัดผักรวม) ๓ 14

Quick stir-fry of seasonal vegetables in garlic and soya bean sauce served with Organic Butterfly Pea flower infused Jasmine rice.

#### PREAW WAN PAK (เปรี้ยวหวานผัก) ๓ 14 GF

Fruity sweet & sour vegetables and tofu served with Organic Butterfly Pea flower infused Jasmine rice.

#### 🔥 SOMTUM PAPAYA SALAD (ส้มตำ) ๓ 15 GF

Green Papaya salad with swede, baby tomato, carrot, long bean, lime, garlic, chilli, topped with crushed peanuts and sticky rice.

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### CURRY

#### 🔥🔥 GAENG KIEW WARN TOFU ๓ 16 GF

(แกงเขียวหวานเต้าหู้)

Vegan Thai green curry; tofu peppers, bamboo shoots, aubergine, courgettes & Organic Butterfly Pea flower infused Jasmine rice.

#### 🔥 PANANG JAY (พะเนียงเต้าหู้) ๓ 16 GF

Tofu and mixed seasonal vegetables in a creamy panang curry; kaffir lime leaves & Organic Butterfly Pea flower infused Jasmine rice.

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### NOODLES

#### 🔥🔥 PAD KEE MOW JAY (ก๋วยเตี๋ยวมัดจี้เมาผัก) ๓ 15

Spicy vegan rice noodle stir fry with chill, garlic, basil, tofu, seasonal vegetables.

#### PAD THAI TOFU (ผัดไทยเต้าหู้) ๓ 15 GF

Rice noodles, carrot shavings, tofu, Kow Choi chives, beansprouts, peanuts stir fried in our Pad Thai sauce.







DELI LUNCH MENU  
12 NOON - 3 PM

PRIME MINISTERS CHOICE ↗ 14

Rice noodle pad thai with king-size river prawns accompanied by chicken sateh and **peanut** sauce.

MONK CHAN-PAGNE ✓ ↗ 10

Thick rice noodles, **egg**, tofu, mixed vegetables stir fried in soy sauce and vegetarian spring rolls and plum sauce.

🔥 MORAKOD GREEN ✓ ↗ 10

Thai green curry; tofu, seasonal vegetables, peppers, bamboo shoots, Organic Butterfly Pea flower infused Jasmine rice and vegetarian spring rolls and plum sauce.

🔥 TUB TIM CHICKEN ↗ 12

Chicken in creamy panang curry; peppers & kaffir lime leaves and Organic Butterfly Pea flower infused Jasmine rice served with vegetarian spring rolls and plum sauce.

🔥 BOODSARAKAM RIVER PRAWNS ↗ 14

King-sized River prawns in yellow curry; potatoes, onions, carrots, shallots, Organic Butterfly Pea flower infused Jasmine rice and pork & prawn steamed dumplings.

🔥 SIMPLY DELICIOUS RICE BOWL ↗ 13

Fried rice with chilli-garlic, minced pork, mixed vegetables topped with a fried egg and vegetarian spring rolls and plum sauce.

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