

## LUNCHMENY V.08

### A LA CARTE

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<b>No 1   VIETNAMESE RAW ROLLS</b>	<b>130:-</b>
Rice paper rolls with paprika, red cabbage, romaine lettuce, apple and mint topped with sesame seeds.	
<b>No 2   SOM TAM THAI</b>	<b>125:-</b>
Green papaya salad, carrot, tomato, chilli and small dry-roasted prawns. Served with peanuts, cucumber sticks and long beans.	
<b>No 3   GOONG CHOOPANG TOD</b>	<b>135:-</b>
Fried giant prawns with sweet chili & plum sauce.	
<b>No 4   POH PEA TOD</b>	<b>125:-</b>
Homemade fried vegetarian spring rolls with sweet chili sauce.	
<b>No 5   BÁT-MIX</b>	<b>165:-</b>
Chicken skewers, fried giant prawns & vegetarian spring rolls. Served with peanut sauce, sweet chili sauce and plum sauce.	
<b>No 7   GAI TOD</b>	<b>125:-</b>
Fried chicken thigh fillet. Served with cucumber and sweet chilli sauce.	
<b>No 11   KAO PAT</b>	<b>240:- /215:-</b>
Fried rice with giant prawns, chicken or pork loin, vegetables and eggs. Served with lime, sweet chilli sauce and prik nam pla & topped with coriander. Giant prawns/Chicken or pork	
<b>No 12   PAD KEE MAO TALAY</b>	
Stir-fried giant prawns, squid & mussels with dark rum, long beans, chilli, eggplant & fresh green pepper.	
<b>No 13   GAI PAD MED MA MOUNG</b>	<b>240:-</b>
Stir-fried chicken with cashew nuts, mushrooms and vegetables.	
<b>No 14   PAD BAI GRAPAO</b>	<b>250:- /240:-</b>
Stir-fried giant prawns or steak with Thai basil, bamboo shoots, long beans, paprika, garlic, chilli. Served with fried egg, cucumber & prik nam pla. Giant prawns/Steak	
<b>No 15   PAD PAK</b>	<b>215:-</b>
Stir-fried chicken or loin of pork with skewers & vegetables. Served with prik nam pla & topped with cilantro.	
<b>No 16   PAD THAI</b>	<b>255:- /240:-</b>
Stir-fried rice noodles with giant prawns or chicken, carrot, green onion, bean sprouts and egg. Served with coriander, lime, crushed peanuts & chili flakes. Giant prawns/Chicken	
<b>No 21   PANENG</b>	<b>250:- /265:-</b>
Chicken or steak with vegetables in paneng curry and coconut milk. Chicken/Steak	
<b>No 22   GENG KEOWAN</b>	<b>250:-</b>

Giant prawns, chicken or tofu with vegetables in green curry and coconut milk. Giant prawns/Chicken/Tofu	<b>/245:- /225:-</b>
<b>No 23   MASSAMAN GAI</b> Massaman curry & coconut milk with chicken, potato, carrot, paprika, onion and peanuts.	<b>245:-</b>
<b>No 31   TOM KHA GAI</b> Soup with chicken, oyster wedges, tomato, coconut milk, lemongrass & lime leaves.□ Served with coriander & chopped chilli on the side.	<b>220:-</b>
<b>No 32   TOM YAM GOONG □</b> Soup with giant prawns, oyster wedges, lemongrass, tomato, chilli and lime leaves.	<b>235:-</b>
<b>No 42   YAM NUA □</b> Grilled beef salad with tomato, cucumber, celeriac, onion, lime juice and chilli. Topped with coriander. Small/Great	<b>175:- /245:-</b>
<b>No 43   SOM TAM THAI □</b> Green papaya salad, carrot, tomato, chilli and small dry-roasted prawns. Served with peanuts, cucumber sticks and long beans. Want to add chicken wings? SEK 25/pc	<b>165:-</b>
<b>No 51   PLA NUNG MA NAO □</b> Whole steamed seabass with garlic, coriander, lime and chilli. Served with stir-fried vegetables & topped with coriander.	<b>335:-</b>
<b>No 52   PLA PRIK THAI DAM □</b> Stir-fried fish fillet with black pepper, bell pepper, paprika and long beans. Topped with coriander	<b>280:-</b>
<b>No 53   MIANG PLA PAO</b> Whole grilled Seabass with salt, lime leaves and lemongrass. Served with vegetables, seafood sauce and noodles.	<b>335:-</b>
<b>No 61   SATAY GAI</b> Grilled chicken skewers. Served with peanut sauce & pickled cucumber. Want to add stir-fried vegetables? 35:-	<b>235:-</b>
<b>No 62   PED YANG NAM PRIK POW □</b> Grilled duck breast with pak choy, grilled mushrooms & a magical sauce.	<b>295:-</b>
<b>No 63   BÂTENS GRILLSPETT</b> Grilled skewers on beef fillet. Served with corn on the cob and three different Thai dipping sauces.	<b>395:-</b>
<b>No 71   PAD PAK</b> Stir-fried vegetables & skewers with Vegan chicken/Vegan shrimp/Tofu	<b>210:- /220:- /220:-</b>
<b>No 72   PAD THAI PAK</b> Stir-fried rice noodles, vegetables and tofu. Served with bean sprouts, lime, crushed peanuts and chili flakes.	<b>220:-</b>

<b>No 73   PANENG PAK</b> □	<b>210:-</b>
Paneng curry & coconut milk, vegetables, mushrooms, eggplant and long beans. Vegan chicken/Vegan shrimp/Tofu	<b>/220:-</b> <b>/220:-</b>
<b>No 75   TOFU PRIK THAI DAM</b> □	<b>220:-</b>
Stir-fried tofu with black pepper, bell pepper, paprika and long beans.	
<b>No 76   VIETNAMESE RAW ROLLS</b>	<b>260:-</b>
Rice paper rolls with raw carrots, peppers, red cabbage, romaine lettuce, apple and mint topped with sesame seeds. Served with peanut sauce & Asian herb sauce.	
<b>No 78   SOM TAM PONLAMAI</b> □	<b>210:-</b>
Green papaya salad with carrots & fresh fruit, lime & chilli. Served with peanuts, cucumber sticks and long beans.	
<b>No 80   PAD THAI</b>	<b>120:-</b>
Stir-fried rice noodles with carrot, green onion & egg. Served with bean sprouts, lime & crushed peanuts. Chicken/Giant prawns/Tofu	<b>/120:-</b> <b>/115:-</b>
<b>No 81   SATAY GAI</b>	<b>125:-</b>
Grilled chicken skewers. Served with rice, peanut sauce & cucumber. Want to add stir-fried vegetables? 35:-	
<b>No 83   KAO PAT</b>	<b>115:-</b>
Fried rice with chicken, vegetables and eggs. Served with lime and sweet chili sauce.	
<b>No 87   GAI TOD</b>	<b>125:-</b>
Fried chicken with rice. Served with pickled cucumber and sweet chili sauce.	

## SIDE ORDERS

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<b>Ris</b>	<b>Per</b>
Boiled jasmine rice	<b>portion</b>
	<b>25 :-</b>
<b>Ris Nudlar</b>	<b>Per</b>
Soggy rice noodles	<b>portion</b>
	<b>25 :-</b>
<b>Grönsaker</b>	<b>Per</b>
Stir-fried vegetables	<b>portion</b>
	<b>25 :-</b>
<b>Kycklingvingar</b>	<b>25:- /pc</b>
Grilled chicken wings	

## DESSERTS

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<b>No 91   BANANA PANCAKE</b>	<b>120:-</b>
Fried rotee with banana, condensed milk, chocolate sauce and vanilla ice cream.	
<b>No 92   PON LA MAI RUAM GAB</b>	<b>115:-</b>
Tropical sorbet with fresh fruit.	

**No 93 | ICE-CREAM MA PRAW**

Exotic coconut ice cream with coconut flakes & chocolate sauce

(Not served with dragon fruit)

**105:-****No 94 | BÅTENS GLASSDRINK**

Baileys, Kahlua, dark rum, chocolate sauce and vanilla ice cream.

**160:-****No 95 | CHOKLADFONDANT**

Served with passion puree, chocolate sauce and vanilla ice cream.

**120:-****IGLOO****C H A T U C H A K - Taste of Land & Sea**

minimum 2 people

**525:-  
/person**

\* Start with a little snack for starters \*

**-MIANG KHAM-**

Salmon, roasted prawns, chilli, lime, ginger, red onion, peanuts and coconut flakes.

Served on betel leaves with nam jim sauce.

\* Enjoy the main attraction \*

**-VIETNAMESE RAW ROLLS-**

Rice paper rolls with raw peppers, red cabbage, romaine lettuce, apple and mint topped with sesame seeds.

Served with an Asian herb sauce and crushed peanuts.

**-MOO YANG-**

Soy marinated pork skewers with salad and nam jim jaew.

**-CHOO CHEE GOONG-**

Choo chee curry with giant prawns, betel leaves, coconut milk and chilli.

Garnished with lime leaves, crispy chili and crushed peanuts.

**-GAI PAD WITH MA MOUNG-**

Fried chicken in a wok with cashew nuts, onions, vegetables, lemongrass & krispy chili. (G)

**-YAM NUEA-**

Grilled beef salad with tomato, cucumber, celeriac, onion, lime juice and chilli. Topped with coriander.

\* The entire menu is lactose-free

\* Contains Gluten, Soy, Shellfish, Sesame seeds & Nuts (Sesame seeds & Nuts can be removed from the menu)

If you have a shellfish allergy, you can enjoy our VEGAN menu LAMAI

PLEASE INFORM US OF ANY ALLERGIES

**L A M A I - Veggie Fusion**

minimum 2 people

**525:-  
/person**

\* Start with a little snack for starters \*

**-MIANG KHAM-**

Vegan salmon, chilli, lime, ginger, red onion, peanuts and coconut flakes.

Served on betel leaves with nam jim sauce.

\* Enjoy the main attraction \*

### **-VIETNAMESE RAW ROLLS-**

Rice paper rolls with raw peppers, red cabbage, romaine lettuce, apple and mint topped with sesame seeds.  
Served with Asian herb sauce & crushed peanuts.

### **-SOM TAM HED KROB-**

Crispy enoki mushrooms with a tame sauce, long beans, peanuts, tomato, lime & chili.

### **-CHOO CHEE JE-**

Red curry with vegan soy prawns, coconut milk, beetroot and chilli.

Garnish with lime leaves and crushed peanuts.

### **-TOFU PAD WITH MA MOUNG-**

Stir-fried tofu with cashew nuts, onion, vegetables and crispy chili.

### **-CRISPY LEMONGRASS BITES-**

Asian tofu & cashew nut mixture on crispy rice paper & nori.  
Topped with chili flakes, lemongrass & coriander. served with a tamarind sauce.

\*Entire menu is Lactose Free & Gluten Free

\* Contains Soy (Tofu) Sesame Seeds & Nuts (Sesame Seeds, Cashew Nuts & Peanuts can be removed from the menu)

PLEASE INFORM US IN CASE OF ANY ALLERGIES

## **THAI MIX**

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### **THAIFUSION MIX**

Tasting menu with four exciting dishes from Thai cuisine.  
Choose a menu with meat or vegetarian.

At least 2 pers.

#### **BANGKOK**

Yam Nuea: Thai beef salad

Paneng Goong: King prawns in paneng curry

Gai Pad Med Ma MOUNG: Stir-fried chicken with cashew nuts

Pla Prik Thai Dam: Stir-fried fish fillet with black pepper

**425 :-  
/per  
person**

#### **SANCTUARY (Vegetarian)**

Paneng Pak : Vegan chicken in paneng curry

Vietnamese Raw Rolls: Rice paper rolls with peppers, red cabbage, romaine lettuce, apple & mint.

Som Tam Ponlamai: Green papaya salad

Tofu Prik Thai Dam: Stir-fried tofu with black pepper

**425 :-  
/per  
person**

Ask the staff about any allergens

## **WINE & BEER**

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### **SPARKLING**

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#### **PROVETTO SPUMANTE BIANCO BRUT**

Spain

Glass/Bottle

**112:-  
/560:-**

#### **CREMANT D'ALSACE CHARDONNAY**

Domaine Fernand Engel, Alsace, France

An elegant and fruity sparkling wine. Intense and fresh scent of citrus, grapefruit, pear, yellow apples and brioche.

**125:-  
/625:-**

Glass/Bottle

**SPECIAL CUVÉE BRUT CHAMPAGNE N.V.** **1295:-**

BOLLINGER, France

Bottle

**LA GRANDE ANNÉE CHAMPAGNE 2014** **2900:-**

BOLLINGER, France

Bottle

**CHAMPAGNE R.D. 2007** **5200:-**

BOLLINGER, France

Bottle

## WHITE WINES

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**LEX DEUX PINS SAUVIGNON BLANC** **120:-**

France

**/480:-**

Fresh, expressive and well-balanced wine with floral tones and hints of exotic fruits and citrus peel.

Glass/Bottle

**MORGAN BAY CHARDONNAY** **160:-**

USA

**/640:-**

Glass/Bottle

**DONATUSHOF RIESLING** **140:-**

Germany

**/560:-**

Nice fruit, balanced acidity with grape and citrus tones

Glass/Bottle

**DA LUCA PINOT GRIGIO** **115:-**

Italy

**/460:-**

Glass/Bottle

**CHABLIS DOMAINES DES MALANDES** **790:-**

Burgundy, France

Aromatic, light floral scent with fine fruit, ripe lemon, a splash of wool and chocolate. Fairly medium-bodied taste with fresh, rigorous fruit acidity, good fruit in a fair-sized body with good length.

Bottle

**CHATÉAU LA RABOTINE SANCERRE BLANC** **1055:-**

France

Bottle

## RED WINES

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**LEX DEUX PINS CABERNET SAUVIGNON** **140:-**

Fruity and spicy wine with character of red berries and black currants and hints of licorice.

**/480:-**

Glass/Bottle

**SOLANDIA PRIMITIVO IGT** **145:-**

Solandia, Puglia, Italy

**/580:-**

Velvety with flavors of ripe blackberry and plum fruit with a hint of vanilla.

Glass/Bottle

**CÉPAGES PAYS D'OC PINOT NOIR** **145:-**

France

**/580:-**

Glass/Bottle

**MORGAN BAY CABERNET SAUVIGNON** **155:-**

USA

**/680:-**

Tempranillo

Glass/Bottle

**BORGOGNO BAROLO CLASSICO NEBBIOLO** **1505.-**

Piedmont, Italy

Bottle

## **ROSÉ WINES**

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**LEX DEUX PINS MERLOT** **128.-**

Fresh and fruity rosé wine with hints of raspberry and pomegranate.

**/515:-**

Glass/Bottle

**CO LA COUR DES DAMES GRENACHE** **695.-**

France

Bottle

## **BEER ON TAP**

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**CARLSBERG EXPORT** **84.-**

Beer on tap

**/94:-**

40 cl/50 cl

**BROOKLYN PALE ALE** **92.-**

Beer on tap

**/102.-**

40cl/50cl

**BROOKLYN STONEWALL IPA** **105.-**

Beer on tap

**/115.-**

40cl/50cl

**CARLSBERG HOF** **80:-**

Beer on tap

**/90.-**

40cl/50cl

## **BEER BOTTLE**

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**SINGHA** **84:-**

Bottle(33 cl)/Bottle(63 cl)

**/125:-**

**CHANG** **84:-**

Bottle(33 cl)/Bottle(62 cl)

**/125:-**

**CORONA** **82:-**

Bottle

**SIERRA NEVADA PALE ALE** **99:-**

Bottle

**PERONI GLUTENFRI** **105:-**

Bottle

**BROOKLYN LAGER** **92:-**

Bottle

**CARLSBERG ALCOHOL FREE** **55:-**

Non-alcoholic (0.5%)

Bottle

**BROOKLYN SPECIAL EFFECTS****65:-**

Non-alcoholic (0.4%)  
Bottle

**NAPA PALE ALE****65:-**

Non-alcoholic (0.5%)  
Bottle

**DRINKS**

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**DRINKS**

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**FROZEN DAIQUIRI****165:-**

Havana Club Rum and Lime with any fruit:  
Strawberries / Mango / Passion

**FROZEN MARGARITA****165:-**

Olmecca Tequila and Lime with any fruit:  
Strawberries / Mango / Passion

**FROZEN MOJITO****170:-**

Havana Club Rum, lime and mint.

**ABSOLUTELY CRUSHED****170:-**

Absolut Lemon Vodka, Kumquats, Passoa, Lemon and  
Passion Fruit.

**MOJITO PASSION****170:-**

Havana Club Rum, Lime, Mint and Passion Fruit.

**CHILL OUT****165:-**

Havana Club Rum, Triple Sec, Lime, Chili and Bitter Lemon.

**MAI TAI****165:-**

Havana Club light rum, dark rum, pineapple juice, lemon,  
orgeat and grenadine.

**THAIBOAT****170:-**

Absolute lemon vodka, chilli, raspberry, cranberry juice and  
lemon juice.

**SUMMER OF LOVE****170:-**

Absolut Vodka, passoa, passion fruit and cranberry juice.

**THAI PASSION****170:-**

Absolute lemon vodka, chilli, fresh ginger, passion fruit and  
passion juice.

**GREEN DREAM****175:-**

Copper Club Dry Lime Gin, Lime, Thai basil and coconut  
cream.

**COOL PASSION****125:-**

Passoa, white wine, 7up free.

**DAGENS****115:-**

White wine, 7up free

**APEROL SPRITZ**  
Aperol, Sparkling wine

**145:-**

## **ALCOHOL FREE**

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**MOJITO PASSION** **95:-**  
Passion fruit, mint and lime

**THAIBOAT** **95:-**  
Raspberries, Cranberry juice, Chili and Lime

**LONG TAIL** **85:-**  
Guanabana, Passion, Cranberry and Lime.

**THAI PASSION** **95:-**  
Chilli, Ginger, Passion fruit & Passion juice

**SUMMERDREAM** **95:-**  
Freshly squeezed juice with apple, pineapple, lime, ginger and mint.

**TUK TUK** **85:-**  
Guava, pineapple and lime.

**FRESH SHAKES** **95:-**  
Choose between Passion, Mango or Strawberry.

**SODAS & WATER** **38:-**  
Pepsi, Pepsi Max, Zingo, 7up, Juice, Loka

**SOMERSBY PEAR 0,0%** **52:-**  
Non-alcoholic pear cider (0.0%)  
Bottle

## **CIDER**

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**XIDE RASPBERRY BLOSSOM** **82:-**  
Bottle

**CIDRAIE BLOND** **92:-**  
APPLE (semi-dry).  
Bottle

**SOMERSBY PEAR** **82:-**  
Pear cider  
Bottle

## **HOT DRINKS**

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**THAI COFFEE** **160:-**  
Mekong, Kahlua, coffee and cream.

**CAPTAINS COFFEE** **160:-**  
Captain Morgan Rum, Kahlua, coffee and cream.

**IRISH COFFEE** **160:-**  
Jameson, coffee and cream.

## **AVEC**

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**MARTELL VS** **SEK**  
Cognac **33/cl**

<b>GRÖNSTEDTS VSOP</b> Cognac	<b>SEK</b> <b>33/cl</b>
<b>RENAULT CARTE NOIR</b> Cognac	<b>SEK</b> <b>33/cl</b>
<b>JACK DANIELS</b> Whiskey	<b>SEK</b> <b>33/cl</b>
<b>JAMESON</b> Irish Whiskey	<b>SEK</b> <b>33/cl</b>
<b>GLENLIVET 12 Yo</b> Whiskey	<b>SEK</b> <b>38/cl</b>
<b>ABERLOUR 12 Yo</b> Whiskey	<b>SEK</b> <b>40/cl</b>
<b>OBAN 14 Yo</b> Whiskey	<b>SEK</b> <b>40/cl</b>
<b>LAGAVULIN 12 Yo</b> Whiskey	<b>SEK</b> <b>43/cl</b>
<b>BAILEY´S</b> Liquor	<b>SEK</b> <b>31/cl</b>
<b>COINTREAU</b> Liquor	<b>SEK</b> <b>31/cl</b>
<b>EI DORADO 15 Yo</b> Dark rum	<b>SEK</b> <b>38/cl</b>

## **SHOTS**

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<b>FISH SHOT</b>	<b>SEK</b> <b>26/cl</b>
<b>JIM BEAM WHITE</b>	<b>SEK</b> <b>26/cl</b>
<b>GAMMELDANSK CHILLI &amp; LAKRIDS</b>	<b>SEK</b> <b>26/cl</b>
<b>SAMBUCA RAMAZZOTTI</b>	<b>SEK</b> <b>30/cl</b>
<b>TEQUILA OLMECA</b>	<b>SEK</b> <b>30/cl</b>
<b>FIREBALL</b>	<b>SEK</b> <b>30/cl</b>
<b>FERNET BRANCA / BRANCA MENTA</b>	<b>SEK</b> <b>30/cl</b>
<b>MINTTU</b>	<b>SEK</b> <b>30/cl</b>
<b>HOT SHOT</b>	<b>SEK 115</b>

## **COFFEE & TEA**

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<b>COFFEE   AMERICANO</b>	<b>38:-</b>
<b>CAPPUCCINO   CAFFÉ LATTE</b>	<b>44:-</b>
<b>ESPRESSO</b>	<b>38:-/44:-</b>
Simple/Double	
<b>TEA</b>	<b>35:-</b>
Green tea, Earl Grey, Green tea coconut/pineapple, Rooibos chai caffeine free	

## **GIN & TONIC**

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<b>TROPICAL BEAUTY</b>	<b>170.-</b>
Copper Club Tropical Fruits Gin with Mediterranean Tonic. Served with passion fruit and mint. Handcrafted gin infused with fresh mango, passionfruit, coconut and pineapple, all selected to balance a delicate blend.	
<b>RASPBERRY DREAM</b>	<b>180:-</b>
Copper Club Raspberry Gin with Mediterranean tonic. Served with raspberry and mint. Handcrafted delicate pink gin infused with sun-ripened raspberries and a hint of Thai chili.	
<b>LIME FRESH</b>	<b>160:-</b>
Copper Club Dry Lime Gin with Mediterranean tonic. Served with lime and lemon peel. Handcrafted dry gin balanced to perfection with rare and exotic Jampur lime and Buddha's hand citrus.	

## **BAR MENU**

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<b>GRILLADE KYCKLINGVINGAR</b>	<b>100:-</b>
Grilled chicken wings (4 pcs)	
<b>FRIED VEGETARIAN SPRING ROLLS</b>	<b>100:-</b>
Served with sweet chili sauce and plum sauce.	
<b>VIETNAMESE RAW ROLLS</b>	<b>130:-</b>
Rice paper rolls with tofu, raw vegetables, mint and sweet basil. Served with peanut sauce and an Asian herb sauce.	
<b>SATAY CHICKEN</b>	<b>135:-</b>
3 chicken skewers served with chopsticks and peanut sauce.	
<b>FRIED SHRIMPS</b>	<b>135:-</b>
Fried giant prawns, served with sweet chili and plum sauce.	
<b>BAR-MIX</b>	<b>165:-</b>
Chicken skewers, fried giant prawns and vegetarian spring rolls. Served with peanut sauce and sweet chili sauce.	
<b>SNACKS</b>	<b>45:-</b>
Chips/Nut Mix	<b>/40:-</b>