

à la carte

STARTERS

- 10. POPIE TOD** 69 kr
Vegetarian deep-fried spring rolls served w. home-made sweet 'n' sour sauce
- 11. KOONG CHOP PENG TOD** 79 kr
Deep-fried baked scampi w. home-made plumsauce
- 12. TODMAN PLA** 69 kr
Deep-fried fish cake scampi w. vegetables served w. home-made Sweet 'n' sour sauce & penauts
- 13. TIM SAM** 69 kr
Steamed dumplings Special Waan Thai
- 15. AVOCADO KOFF** 79 kr
Avocado-mix Thai Style, carrots, celery, coriander, lemon and chilli
- 16. SOM TAM** 89 kr
Hot and sourish papaya salad w. chilli, garlic, peanuts & roasted minishrimps
- 17. GAI CHOP PENG TOD** 72 kr
Deep-fried baked chicken served w. home-made sweet 'n' soursauce
- 19. KOONG YAM VON SEN** 89 kr
Glazed-noodlesalad w. scampi or beef, tomato, lemon, coriander & chilli
- 25. MIX PLATE** 149 kr
Mixture of four popular dishes just right for 2-3 people nr,10,11,16,& 17

SOUP

- 20. TOM YAM KOONG** 85/155 kr
Spicy scampisoup w. chillipaste, mushrooms, galanga & lemon
- 21. TOM KHA GAI** 79/144 kr
Chicken soup w. coconut milk, onion & mushrooms
- 22. TOM KHA KOONG** 85/155 kr
Scampi w. coconut milk, onion, mushroom lemongrass, galangal and fresh coriander

MAIN DISHES

- 32. PAT KRPAW GAI/MOO** 144 kr
Chicken or pork frizzled w. fresh Holy basil, chilli & garlic
- 33. PAT KRPAW KOONG** 155 kr
Scampi frizzled w. fresh Holy basil, chilli & garlic
- 34. LAP GAI, NUA/MOO** 156/166 kr
Chicken, beef/pork, w. lime, chilli, fresh coriander & mint
- 35. PLA TOD** 155 kr
Fried salmon w. Waan Thai sauce, fresh coriander, garlic, chilli lime & ginger
- 36. YAM VONSEN TALEY** 155 kr
Squid, clams & scampi fried w.glassnoodle, lime, chilli & fresh coriander
- 37. GAI SATAY** 159 kr
Curry marinated chicken brochette w. peanutsauce
- 38. YAM NUA YANG** 154 kr
Beef salad w. lime, fish sauce, cucumber and coriander
- 50. GAI PAT MET MAMOANG** 135 kr
Deep-fried chicken wokked w. vegetables, garlic, chili, pepper, carrots, sugar peas & cashew nuts




BANGKOK MENU

82. CRYING TIGER
Carved beef, w.spicy tiger sauce, fresh herbs and thaibasil
195 kr

83. THAI RIBS
Our own marinated ribs with sweet sauce, honey vegetable dip
175 kr

23. PLA NUNG
A whole steamed fish w. chilli, garlic, lime & fresh coriander
205 kr

27. KRAPOW NUA SAB
Cut beef w. thaibasilika & chilli dressed w. fried egg
163 kr

81. DJAJ TALEY
Big grilled tiger prawns, stir fried vegetables, yamyam sauce
189 kr



ALCOHOL FREE
Mixed Fruit with crushed Ice
Passion, Banana, Pineapple,
Lime & Mint, Coconut
58 kr

FRESH COCONUT
68 kr

THAI CURRY

- 70. GAENG KIEW WAN GAI** 139 kr
Green curry w. chicken, bamboo shots & pepper in a creamy coconut milk
- 71. CHO CHI KOONG** 155 kr
Scampi in red curry w. a creamy coconut milk & limeleaves
- 72. GAENG PHANENG NUA/GAI** 149 kr
Beef or chicken w. phanengcurry in coconut milk & lime
- 73. MASSAMAN CURRY** 139/155 kr
Chicken/scampi in yellow curry w. creamy coconut milk, peanuts & roasted onion
- 75. GENG PET PED YANG** 169 kr
Duck in red curry, coconut milk, sweetbasil & fresh fruit
- 76. GENG PED GAI** 139 kr
Chicken in coconut milk w. hot red curry & vegetables

WAAN THAI SPECIAL

- 23. PLA NUNG** 205 kr
A whole steamed fish w. chilli, garlic, lime & fresh coriander
- 24. PLA TOD** 205 kr
A whole deep-fried fish, (samrotsauce), vegetables in a sweetsauce
- 25. PED YANG** 179 kr
Grilled duck in chillipaste w. honey & vegetables
- 26. GAI/KOONG PAD KRUENG GENG** 167 kr
Wokked chicken/scampi w. red curry, broccoli, pepper, carrot & bamboo shots
- 27. KRAPOW NUA SAB** 163 kr
Cut beef w. thaibasilika & chilli dressed w. fried egg

RICE & NOODLES

- 40. KAO PAD PAK** 129 kr
Fried rice w. carrots, leek, broccoli, egg & fresh coriander
- 41. KAO PAD KOONG** 145 kr
Fried rice w. scampi, vegetables, egg & fresh coriander
- 42. KAO PAD GAI/MOO** 135 kr
Fried rice w. chicken or pork, vegetables, egg & fresh coriander
- 43. PAT THAI PAK** 129 kr
Wokked rice noodles w. leek, sprouts topped with peanuts & lemon
- 44. PAT THAI GAI** 139 kr
Wokked rice noodles w. chicken, egg, leek, sprouts, peanuts & lemon
- 45. PAT THAI KOONG** 145 kr
Wokked rice noodles w. scampi, egg, leek, sprouts, peanuts & lemon
- 46. PATH SI YOU** 135/145 kr
Fried rice noodles w. chicken/beef in black suece w. soya
- 47. ME LUANG PATH NAMAN HOI** 135/145 kr
Wokked egg noodles w. chicken,pork/beef, scampi in oystersauce
- 48. PAD WOON-SEN GARI** 139/149 kr
Stir fried glasnodles w. chicken, pork/beef, scampi. Carrots, broccoli, celery, cabbage, snowpeas, bean sprouts, whitepepper & egg
- 53. GAI/NUA KRATIEM PRIK THAI** 137/147kr
Wokked chicken/beef w. garlic, black peppar & fresh coriander
- 54. GAI/KOONG, NUA PAT NAMAN HOI** 144/154 kr
Wokked chicken/scampi, beef w. oystersauce, pepper, onion, broccoli & sugar peas
- 55. PAT PREO WAAN GAI/MOO** 139 kr
Wokked chicken/pork w. cucumber, pepper & pineapple in a sweet 'n' soursauce
- 56. KOONG PAD KING** 152 kr
Wokked scampi w. garlic, ginger & vegetables
- 57. PAT PAK KING TOFU** 129 kr
Wokked vegetables w. tofu, garlic, chili & ginger
- 59. KOONG PAD MAMPRIK PAW** 156 kr
Wokked shrimps w. garlic, chili paste, vegetables & sweetbasil
- 60. GAI PAD MAMPRIK PAW** 144 kr
Wokked chicken w. chili paste, vegetables and sweetbasil



COCKTAILS

WAAN THAI MAI TAI 119 kr/6 cl

Rhum, Cointreau, fresh lemon, pineapple, orange

BANGKOK PUNCH 139 kr/8 cl

Rhum, Apricotbrandy, Orange juice, Passions fruit, Cranberry juice

MEKONG KISS 119 kr/6 cl

Mekong, Amaretto, Lemon, Egg white, Sugar

FORBIDDEN FRUIT 125 kr/6 cl

Calvados, pommeverte, Green apple, Lime juice, Sugar, Cinnamon

GINGER & CHILI CRUSH 119 kr/6 cl

Vodka, Chili, Ginger, Lime juice, Sugar, Egg white

Sparkling

PROSECCO TREVISO EXTRA DRY DOC

Italy Veneto

Glera Medium bodied, fresh, fruity flavor of citrus, pear, peach and mineral. Rich sparkling with tiny bubbles.

GLASS 69 kr BOTTLE 295 kr

CODORNÍU CLASICO BRUT

Spain, Catalonia Cava

Macabeo, Xarel-Love parellada and Dry, fresh, with pleasant fruitiness of yellow apples.

GLASS 69 kr BOTTLE 295 kr

PHILIPPONNAT ROYALE RÉSERVE BRUT NV

France, Champagne

Pinot Noir, Chardonnay Pinot Meunier

Elegant, fruity, crisp, tart dry and balanced flavor with clear apple tones.

BOTTLE 695 kr

POPULAR STARTERS

- 10. POPIE TOD 69 kr**
Vegetarian deep-fried spring rolls served w. home-made sweet `n` soursauce
- 11. KOONG CHOP PENG TOD 79 kr**
Deep-fried baked scampi w. home-made plumsauce
- 12. TODMAN PLA 69 kr**
Deep-fried baked scampi w. vegetables served w. home-made Sweet `n` sour sauce & penauts
- 16. SOM TAM 89 kr**
Hot and sourish papaya salad w. chilli, garlic, peanuts & roasted minishrimps
- 17. GAI CHOP PENG TOD 72 kr**
Deep-fried baked chicken served w. home-made sweet `n` soursauce
- 25. MIX PLATE 149 kr**
Mixture of four popular dishes just right for 2-3 people nr.10,11,16 & 17

SNACKS

HOT THAI CASHEW

Hot cashew w. red onion, chilli, with a hint of lime

45 kr

KOONG-CHIPS

Crispy white chip

45 kr

NUA HENG

Dry-age entrecote with tomato dip

69 kr

THAI WINGS

Marinated chicken wings served w tigerssauce and dip

79 kr

WHITE WINE

Glass/Bottle

CONO SUR TOCORNAL SAUVIGNON BLANC 75/295 kr
Chile. Dry, medium-bodied wine with good freshness and hints of tropical fruit and citrus.

ESSENCE RIESLING S.A PRÜM 85/355 kr
Germany, Mosel. Light to medium-bodied, medium dry with a fresh, juicy flavor, hints of lime, apelsfiskal, peach and mineral notes.

ANIMA DE RAIMAT BLANCO 89/375 kr
Spain. Chardonnay, Xarel-lo & Albariño Dry, fresh and fruity, soft rounding.

CHABLIS DOMAINE LOUIS MOREAU 109/445 kr
France. Chardonnay, Fresh, with minerals, fresh acidity. Tones of winter apples, citrus and marzipan, crispy finish.

SANCERRE BLANC DOMAINE LA CROIX ST LAURENT 105/425 kr
France. Sauvignon Blanc, Dry and fruity, hints of black currant leaves, pear and green apple. Fine structure, Lovely freshness.

ROSÉ

COTEAUX D' AIX EN PROVENCE EKO 75/295 kr
Grenache, Syrah, Cinsault
Dry, fruity and fresh taste with hints of raspberries, strawberries, currants, citrus, tangerine and blood orange.

ROSE PAVILLION 75/295 kr
Sydafrika, Merlot, Cabernet, Sauvignon, and Shiraz
dry-rounded flavor with balanced fresh and lovely red fruit. Fresh acidity with a delightful crunchiness.

CIDER

ASTRAKAN 58 kr Elder, half-dry 33cl

BRISKA 54 kr Pomegranate or pear 33cl

RED VINE

Glass/Bottle

CONO SUR TOCORNAL CABERNET SAUVIGNON 75/295 kr
Chile. Medium bodied, soft wine with pleasant fruitiness. Aftertaste of dark berries.

TRAPICHE PINOT NOIR OAK CASK 77/305 kr
Argentina, Mendoza. A medium-bodied, Tasty wine, hints of cherry. A slight spiciness with a long aftertaste

TRALCETTO MONTEPULCIANO D' ABRUZZO DOC 82/325 kr
Italy. Medium bodied, Taste of black cherry, black pepper and violets. The acid is juicy with fruity final.

SUD NEGROAMARO SALENTO IGT 85/355 kr
Italy. Medium-bodied, Taste of dark berries, dried fruits, herbs, spices, dry aftertaste of dark chocolate.

BAREFOOT ZINFANDEL 78/315 kr
USA, California. Medium bodied wine with a warm berry fruity flavor and hints of vanilla, spices, soft round finish.

BEER

THAI BEER 33cl/63 cl	DRAFT	40 cl/50cl
Singha 56/89 kr	Starobrno	58/69 kr
Chang 54/87 kr	Norrlands Guld	58/69 kr
Tiger 56 kr	Tail of Whale	62/75 kr

ALE 33cl	ALCOHOL FREE BEER	33cl
Sleepy Bulldog 62 kr	Mariestad	44 kr
IPA Brew Dog 68 kr	ALCOHOL FREE WHITE VINE	
	Bottle	215 kr

SOFT DRINKS

Loka, Coca Cola, Fanta etc. **32 kr**

Dessert & Avec in separate menu

BANGKOK MENU

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Carved beef, w.spicy tiger sauce, fresh herbs and thaibasil

195 kr

83. THAI RIBS

Our own marinated ribs with sweet sauce, honey vegetable dip

175 kr

23. PLA NUNG

A whole steamed fish w. chilli, garlic, lime & fresh coriander

205 kr

27. KRAPOW NUA SAB

Cut beef w. thaibasilika & chilli dressed w. fried egg

163 kr

81. DJAJ TALEY

Big grilled tiger prawns, stir fried vegetables, yamyam sauce

189 kr

Most dishes can be made vegetarian upon request

POPULAR MAIN DISHES

- 26. GAI/KOONG PAD KRUENG GENG 167 kr**
Woked chicken/scampi w. red curry, broccoli, pepper, carrot & bamboo shots
- 32. PAT KRPAW GAI/MOO 144 kr**
Chicken or pork frizzled w. fresh Holy basil, chilli & garlic
- 34. LAP GAI, NUA/MOO 156/166 kr**
Chicken/beef, w. lime, chilli, fresh coriander & mint
- 54. GAI/KOONG, NUA PAT NAMAN HOI 144/154 kr**
Woked chicken/scampi, beef w. oystersauce, pepper, onion, broccoli & sugar peas
- 44. PAT THAI GAI 139 kr**
Woked rice noodles w. chicken, egg, leek, sprouts, peanuts & lemon
- 50. GAI PAT MET MAMOANG 135 kr**
Deep-fried chicken woked w. vegetables, garlic, chili, pepper, carrots, sugar peas & cashew nuts
- 59. KOONG PAD MAMPRIK PAW 156 kr**
Woked shrimps w. garlic, chili paste, vegetables & sweetbasil
- 71. CHO CHI KOONG 155 kr**
Scampi in red curry w. a creamy coconut milk & limeleaves
- 72. GAENG PHANENG NUA/GAI 149 kr**
Beef or chicken w. phanengcurry in coconut milk & lime
- 73. MASSAMAN CURRY 139/155 kr**
Chicken/scampi in yellow curry w. creamy coconut milk, peanuts & roasted onion

If you have food allergies please ask the staff

