



Choc Dee

THAI RESTAURANT & TAKEAWAY

Tel: 4059 2533

Sawasdee,
Choc Dee Yin Dee Ton Rap

Good Evening,
Welcome to Choc Dee

**Bar open from 4.30pm for Dine In, pre-dinner drinks.
Kitchen open 5.30pm, Tuesday to Sunday Inclusive.**

The Only Authentic Thai Restaurant in Palm Cove,

Welcome to Choc Dee Thai Restaurant, established back in 2002 . The only authentic Thai Restaurant in Palm Cove with Thai nationals serving up their culinary delights for you to enjoy.

.....Craig...(papa)

At Choc Dee we Accept, Cash, Eftpos, Mastercard, Visa,
(No surcharge)
We Prefer either Cash or Eftpos to keep our Prices Reasonable.
Khapkun Khrap
Thanking You.

Appetisers: (Khongwang)

Money Bags: (Thung Ngein) \$10.00

5 pieces per serve. Deep Fried.
Minced calamari, vegetables and ginger.

Contains Gluten

Samosas: (Kahripap) \$11.50

5 pieces per serve. Deep Fried.
Made in house with mixed vegetables & curry powder.
Served with Sweet Chilli Sauce.

Contains Gluten, Peanut and Sesame.

Thai Spring Rolls: (Por Pia Tod) \$11.50

5 pieces per serve. Deep Fried.
Made in house with mixed vegetables, garlic,
Soya sauce, and glass noodles, wrapped in pastry.
Served with Sweet Chilli Sauce.

Contains Gluten

Thai Fish Cakes: (Tort Man Pla) \$11.50

5 pieces per serve. Deep Fried.
Made in house with minced Barramundi Fillets,
Curry paste and Kaffir lime leaves, Beans, Thai Basil.
Served with Sweet Chilli Sauce, Crushed Peanuts.

Contains Peanuts on the Sauce.

Satay Chicken: (Sa-Te Gai) \$11.50

5 pieces per serve. Deep Fried.
Made in House with Chicken Breast marinated in
Ground Coriander, Cumin and Turmeric, served
with Peanut Sauce.

Contains Peanuts.

Mixed Entrée: (Jarn Rourm) \$11.50

5 Pieces per serve. Deep Fried.
One Money Bag, One Samosa, One Spring Roll,
One Fish Cake, One Satay Chicken.

Contains Peanuts, Contains Gluten.

Steamed Mussels: (Hoy Maeng Phu Nung) \$13.50

8 Pieces per serve. Steamed.
Steamed Green Lipped Mussels
Served with Naam Jim Sauce.

Steamed Prawns: (Goong Nung) \$13.50

9 pieces per serve, Steamed Black Tiger Cutlets,
Served with Naam Jim Sauce

Prawn Crackers: (Kao Kriep Goong) \$3.50

Soups: (Tom)

Tom Yum: Tom Yum is the most popular of the Thai soups containing lemongrass, kaffir lime leaves, fresh chilli and lime juice, Tom Yum Paste topped with fresh coriander leaves. Our Soups at Choc Dee are large enough to share.

Hot and Sour Prawn Soup: (Tom Yum Goong) **\$14.50**
Spicy Prawn Soup.

Hot and Sour Seafood Soup: (Tom Yum Talay) **\$14.50**
Spicy Mixed Seafood Soup.

Hot and Sour Squid Soup: (Tom Yum Pla-Moug) **\$13.50**
Spicy Squid Soup.

Hot and Sour Chicken Soup: (Tom Yum Gai) **\$12.50**
Spicy Chicken Soup.

Hot and Sour Vegetable Soup: (Tom Yum Pak) **\$11.40**
Spicy Mixed Vegetable Soup.

Chicken Galangal Soup: (Tom Kha Gai) **\$13.40**
Chicken Breast Slices with Fresh Thai Herbs, containing Fresh Galangal, Lemongrass, Kaffir Lime Leaves and Lime Juice Cooked In Coconut Cream.

Soups: All soups can be ordered as spicy as you wish,

- A: Extra Mild,** no extra chilli added.
B: Mild, just a little added to give it a bit of spice.
C: Medium, just enough to give it a very good kick.
D: Hot, now we are getting serious.
E: Thai Hot, **be warned, our spice level is high, very serious.**
- *: If you are not sure, order mild and ask for some fresh Chilli.**

Mains: (Arhan Lak)

Curries: (Kang)

Green Curry: (Kaeng Khiaw-Waan) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Coconut Cream, Fish Sauce, Palm Sugar, Kaffir Lime Leaves, Thai Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Green Prawn Curry: (Kaeng Khiaw-Goong) \$32.00

Black Tiger Prawn Cutlets, Coconut Cream, Fish Sauce, Palm Sugar, Kaffir Lime Leaves, Thai Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Red Curry: (Gaeng Dang) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Coconut Cream, Assorted Seasonal Vegetables, Bamboo Shoots and Fresh Basil.

Massaman Curry: (Gaeng Massaman) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Onion, Potatoes, Vegetables, Peanuts, In House Recipe.
Contains Peanuts.

Panang Curry: (Panang) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Coconut Cream, Kaffir Lime Leaves, Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Yellow Curry: (Gaeng Kahri) \$27.90

Choice of Chicken, Beef, Coconut Cream, Assorted Seasonal Vegetables. In House Recipe.

Yellow Prawn Curry: (Gaeng Kahri Goong) \$32.00

Black Tiger Prawn Cutlets, Coconut Cream, Assorted Seasonal Vegetables. In House Recipe.

Jungle Curry: (Gaeng Pa) \$27.90

Choice of Chicken, Beef or Vegetables with Tofu, Country Style, Bamboo Shoots, Kaffir Lime Leaves, Holly Basil, Fish Sauce, Assorted Seasonal Vegetables.

Choo Chee Curry, Prawns: (Choo Chee Goong) \$32.00

Black Tiger Prawn Cutlets, Coconut Cream, Fish Sauce, Palm Sugar, Thai Basil, Kaffir Lime Leaves, Assorted Seasonal Vegetables.

Thai Seafood Curry: (Gaeng Kahri Talay) \$32.00

Black Tiger Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Coconut Cream, Fish Sauce, Palm Sugar, Thai Herbs.

Thai Seafood Pineapple Curry: (Gaeng Kati Talay Sapparod) \$32.00

Black Tiger Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Coconut Cream, Fish Sauce, Palm Sugar, Thai Herbs, Pineapple.

***** **Recommended as one of the owners Favourites.**

Fish Curry: (Gaeng Kati Pla) \$32.00

Barramundi Fillet Slices, Coconut Cream, Thai Herbs, Assorted Seasonal Vegetables.

Stir Fries: (Phat)

Lemongrass Seafood: (Talay Phat Prik Takhria) \$32.00

Black Tiger Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Lemongrass, Chilli Paste, Bamboo Shoots, Fish Sauce, Assorted Seasonal Vegetables.

Lemongrass Chicken: (Gai Phat Prik Takhria) \$27.90

Chicken Breast, Lemongrass, Thai Herbs, Bamboo Shoots, Assorted Seasonal Vegetables.

Tamarind Duck: (Ped Phat Nam Makham) \$32.00

Roast Duck Meat, Tamarind Sauce, Palm Sugar, Fresh Bok Choy, Assorted Seasonal Vegetables.

***** **Recommended as one of the owners Favourites**

Pork with Ginger: (Muu Phat Khing) \$27.90

Pork with Ginger, Fish Sauce, Oyster Sauce, Onion, Garlic, Assorted Seasonal Vegetables, Coriander.

***** **Recommended as one of the owners Favourites.**

Chicken & Cashew Nuts: (Gai Phat Med Mamuang Himaphaan) \$28.90

Chicken Breast, Soy Sauce, Fish Sauce, Oyster Sauce, Assorted Seasonal Vegetables. Roasted Cashew Nuts.

Contains Cashew Nuts.

Stir Fried with Holy Basil: (Phat Kra Prou) \$27.90

Choice of Chicken, Beef, cooked with Garlic, Fresh Chillies, Fish Sauce, Oyster Sauce, Holy Basil, Assorted Seasonal Vegetables.

Stir Fried Prawns: (Goong Phat Kra Prou) \$32.00

Black Tiger Prawn Cutlets cooked with Garlic, Fresh Chillies, Fish Sauce, Oyster Sauce, Holy Basil, Assorted seasonal Vegetables.

Chilli Calamari: (Phat Prik Pla-Moug) \$28.90

Sliced Calamari, Fresh Chilli, Thai Herbs. Fish Sauce, Assorted Seasonal Vegetables.

Stir Fried Satay: (Phat Satay) \$27.90

Choice of Chicken or Beef cooked in Satay Sauce, Assorted Seasonal Vegetables.

Contains Peanuts.

Stir Fried Vegetables: (Phat Pak Roum) \$27.50

Thai Style Cooked Mixed Vegetables with Tofu.

Oyster Beef: (Neua Phat Num Man Hoy) \$27.90

Stir Fried Beef and Assorted Seasonal Vegetables with Oyster Sauce.

Oyster Scallops: (Hoyshell Phat Num Man Hoy) \$32.00

Scallops cooked with Assorted Seasonal Vegetables in Oyster Sauce.

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Thai Noodle Dishes: (Kwuiy Tieaow)

Stir Fried Noodles: (Phat Thai) \$26.00

Choice of Chicken, Beef or with Vegetables and Tofu with Stir Fried Noodles, Eggs, Assorted Seasonal Vegetables, Fish Sauce, Palm Sugar, Crushed Peanuts.

Contains Peanuts.

Stir Fried Noodles: (Phat Thai Goong) \$30.00

Rice Noodles Stir Fried with Prawns, Assorted Seasonal Vegetables, Fish Sauce, Palm Sugar, Crushed Peanuts.

Contains Peanuts.

Stir Fried Noodles: (Pad See-ew) \$26.00

Rice Noodles Stir Fried with Chicken, Beef with Assorted Seasonal Vegetables, Sweet Soy Sauce, Fish Sauce, Oyster Sauce.

Laksa Chicken: (Laksa Gai) \$26.00

Rice Noodles, Chicken Breast, Assorted Seasonal Vegetables, Coconut Cream, Fish Sauce, Palm Sugar, Peanuts.

Contains Peanuts.

Laksa Seafood: (Laksa Talay) \$30.00

Rice Noodles, Black Tiger Prawns, Calamari, Scallops, Mussel, Barramundi, Assorted Seasonal Vegetables, Coconut Cream, Fish Sauce, Palm Sugar, Peanuts.

Contains Peanuts.

*******Recommended as one of the owners favourites.**

Steak: (Neua)

Crying Tiger: \$28.50

270g/300g Cape Grim (Tasmania) Fillet Steak, pan fried and sliced, served with fresh garden salad and a special in house, crying tiger sauce.

Contains soy sauce, fish sauce, chilli, garlic.

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Fried Rice: (Kaou Phat)

Fried Rice with Prawns: (Kaou Phat Goong) \$28.50

Thai Style Fried Rice with Black Tiger Prawns, Assorted Seasonal Vegetables, Fish Sauce, Soy Sauce.

Fried Rice Chicken Pineapple: (Kaou Phat Gai) \$25.50

Thai Style Fried Rice with Chicken Breast, Pineapple, Soy Sauce, Fish Sauce and Assorted Seasonal Vegetables

Thai Salads: (Yum)

Thai Beef Salad: (Yum Neua) \$23.00

Thai Chicken Salad: (Yum Gai) \$23.00

Thai Squid Salad: (Yum Pla Moug) \$24.00

Thai Prawn Salad: (Yum Goong) \$25.00

Thai salads contain Lettuce, Tomatoes, Cucumber, Capsicum, Lemongrass, Lime Juice, Fresh Chilli, Kaffir Lime Leaves, Mint.
All Mains and Salads can be ordered as spicy as you wish,

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Extras: (Pi-sed)

Thai Jasmine Steamed Rice: (Khao Plao) \$3.50

Thai Style Coconut Rice: (Khao Ma Plaow) \$4.50

Roti: (Roti) \$4.00

Fresh Chilli: (Prik) \$2.50

Fresh Chilli Sauce: (Prik Nam Pla) \$2.50

Sweet Chilli Sauce: (Naam Jim Kai) \$2.00

Peanut Sauce: (Naam Sa-te) \$2.00

Soy Sauce: (Sii-yu) \$2.00

Desserts: (Khong Whan)

Sticky Rice & Ice Cream: \$9.00
(Khao Nieow I-Tim)

Contains Sticky Rice, Coconut Cream, Lady Finger Banana, Wrapped in Banana Leaf and Steamed cooked. Ice Cream.

Coconut Pudding: \$8.00
(Sung Kha Yha Ma Plaow)

Coconut Cream mixed with Palm Sugar, Eggs then Steamed, Topped with Coconut Cream.

Black Sticky Rice & Ice Cream: \$9.00
(Khao Nieow Dum I-Tim)

Steamed Black Sticky Rice, Salted Coconut Cream, Shaved Young Coconut Slices with Ice Cream.....**When Available..**

Mango, Sticky Rice & Ice Cream: \$9.00
(Kao Nieow Ma Muang)

Fresh Mango Sliced and Served with Sticky Rice, Coconut Cream & Ice Cream.....**Available Nov/Dec...ONLY**

Vanilla Ice Cream: (I-Tim) \$7.50

3 Scoops of Vanilla Ice Cream, Your choice of Strawberry, Chocolate or Caramel Topping.

Liqueur Coffees: (Ka Fe)

Mexican Coffee: \$9.50
Latte with Kahlua Liqueur

Italian Coffee: \$9.50
Latte with Galliano Vanilla Liqueur.

Baileys Coffee: \$9.50
Latte with Baileys Liqueur.

Sambucca Coffee: \$9.50
Latte with Opal Nera Liqueur.

Irish Coffee: \$9.50
Long Black, Irish Whisky, Brown Sugar, Whipped Cream,
Chocolate Powder Topping

Coffee: (Ka Fe)

Latte, Espresso, Long Black, Flat White, Cappuccino. \$4.50

Hot Chocolate. \$4.50

Iced Chocolate. \$5.00

Iced Coffee. \$5.00



Tea: (Chaa)

Green Tea \$3.50

Jasmine Tea \$3.50

Peppermint Tea \$3.50

Wine: (Lao Wai)

Sparkling Wine:

	Glass	Bottle
Yarra Burn Cuvee Brut, Yarra Valley. Vic	\$7.50	\$32.00
Chandon NV Brut, Coldstream. Vic	\$8.50	\$48.00
Rumball, Sparkling Shiraz. Coonawarra. SA		\$42.00
Moet & Chandon 200ml Piccolo, Epernay, France.		\$36.00
Moet & Chandon 750ml, Epernay, France		\$85.00

White Wine: (Lao Wai Khaao)

Petaluma Riesling, Clare Valley, SA		\$48.00
Stonier Chardonnay, Mornington Peninsula, Vic		\$45.00
Leeuwin Estate Sauv Blanc Semi, Margaret River, WA.	\$8.00	\$42.00
Brown Brothers, White Gold Moscato, Milawa, Vic.	\$8.00	\$42.00
Innocent Bystander Pinot Gris, Healsville, Vic	\$8.00	\$38.00
Villa Maria Sauvignon Blanc, Marlborough, NZ.	\$7.50	\$34.00
D'Arenberg Chardonnay, McLaren Vale, SA.	\$7.00	\$33.00
Tulloch Verdello, Hunter Valley, NSW.	\$7.00	\$30.00
McWilliams Elizabeth, Semillon, Hunter Valley, NSW.	\$7.00	\$30.00
Henschke Tilly's Semillon Sauv/Blanc, Eden Valley, SA.	\$7.00	\$30.00
Poverty Hill Riesling, Eden Valley, SA.	\$7.00	\$30.00

Red Wine: (Lao Wai Daeng)

Penfolds Bin 138, Grenache Shiraz Mourvedre, Barossa Valley, SA.		\$55.00
Bowen Estate, Cabernet Sauvignon, Coonawarra, SA.		\$54.00
Rymill Cabinet Sauvignon, Coonawarra, SA.		\$54.00
McLaren Vale Associates, Renaissance. Merlot/Cabernet, SA.		\$52.00
Peter Lehmann, Drawcard Shiraz, Barossa Valley, SA.		\$48.00
Vasse Felix, Cabernet Merlot, Margaret River, WA.		\$45.00
D'Arenberg Custodian Grenache, McLaren Vale, SA.		\$38.00
Paxton AAA Shiraz Grenache, McLaren Vale, SA.		\$38.00
Julia Hill, Cabernet Sauvignon. Coonawarra, SA.	\$8.50	\$38.00
Leconfield, Merlot, Coonawarra, SA	\$8.50	\$40.00
Julia Hill, Shiraz, Coonawarra, SA.	\$7.50	\$36.00
Tyrrell's, Broken Back Shiraz, Hunter Valley, NSW.	\$7.50	\$36.00
Pencarrow Pinot Noir, Martinborough, NZ.	\$7.50	\$36.00
La Plancheliere Cabernet D'Anjou, Rose', France.	\$7.00	\$30.00
Yalumba Sangiovese Rose', Eden Valley, SA.	\$6.50	\$26.00
Tatachilla Partners Cabernet Shiraz, Tanunda, SA.	\$6.50	\$26.00

BYO\$6.00/Bottle-Wine Only

Please Drink Sensibly,

All Patrons under the age of 20 must produce a legal Photo ID, to partake of any form of Alcohol.

Beer: (Biia)

Thailand:	Chang	\$6.00
	Singha	\$6.00
Singapore:	Tiger	\$6.00
Indonesia:	Bintang	\$6.00
Japan:	Kirin	\$6.00
China:	Tsing Tao	\$6.00
Mexico:	Corona	\$6.00
Australia:	Hahn Light	\$5.00
	XXXX Gold	\$5.00
	VB	\$5.00
	James Boags	\$6.00
	Crown Lager	\$6.00
	Pure Blonde	\$6.00

Craft Beers:

Fat Yak Pale Ale	\$7.00
Angry Man Pale Ale	\$7.00
My Wife's Bitter	\$7.00
Hop Thief Pale Ale	\$7.00
Coopers Vintage Ale	\$8.00

Ciders:	Dirty Granny	\$6.00
	Strongbow Pear	\$6.00

Soft Drinks: (Naam Waan)

Coca Cola	\$3.00
Diet Coca Cola	\$3.00
Fanta	\$3.00
Schweppes Dry Ginger Ale	\$3.00
Schweppes Lemonade	\$3.00
Solo Lemon Squash	\$3.00
Schweppes Soda Water	\$3.00
Schweppes Tonic Water	\$3.00
Santa Vittoria SMW 500ml	\$4.50
Voss SMW 375ml	\$4.50
Voss SMW 800ml	\$8.50
Spring Water	\$3.00
Lemon Lime & Bitters	\$4.00
Pink Lemonade	\$3.00
Bundaberg Ginger Beer	\$4.00

Spirits: (Chohng)

Smirnoff Vodka	\$6.00
Malibu Rum	\$6.00
Bacardi Rum	\$6.00
Bundaberg Rum	\$6.00
Jim Beam	\$6.00
Southern Comfort	\$6.00
Jack Daniels	\$6.50
Wild Turkey	\$6.00
Johnnie Red	\$6.00
Johnnie Black	\$7.50
Chivas Regal	\$8.00
Gordons Gin	\$6.00
Bombay Gin	\$7.00
West Winds Gin	\$8.00
Opihr, Spiced Gin	\$8.00
Brandy	\$6.00
Mixers, Coke Etc..	\$1.00

Liqueurs: (Chohng)

Frangelico	\$6.50
Kahlua	\$6.50
Baileys	\$6.50
Galliano Sambucca	\$6.50
Opal Nero	\$6.50
Tequila	\$6.50
Midori	\$6.50
Cointreau	\$7.50
Chivas Lochanora	\$7.50

Juice(Naam Phohn La Maai)

Orange Juice	\$3.00
Apple Juice	\$3.00
Pineapple Juice	\$3.00
Tomato Juice	\$4.00
Mango Nectar	\$4.50
Guava Nectar	\$4.50

Choc Dee Stubbie Holders \$5.00

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Thai Language:

Numbers:

1	Nung
2	Song
3	Sam
4	Sii
5	Haa
6	Hok
7	Jet
8	Pat
9	Kow
10	Sip
11	Sip Et
12	Sip Song
13	Sip Sam
20	Yii Sip
30	Sam Sip
100	Nung Roi
1000	Nung Phan

Basics:

Yes	Chai
No	Mai Chai
Hello	Sawasdee Khrap (M) Sawasdee Kha (F)
How are you	Khun Sabai Dii Mai
I am Well	Sabai Dii
Thankyou	Khapkun Khrap (M) Khapkun Kha (F)
Very Much	Maak

Food:

Hot (Heat)	Ron
Hot (Spicy)	Phet
Cold	Yen
Sweet	Waan
Sour	Prio
Chilli	Prik
Water	Naam
Ice	Naam Kheng
Milk	Nom

Thailand Points of Interest.

Thai Calendar,

The Thai Buddhist Calendar is 543 years ahead of our own Gregorian Calendar, which makes you very old indeed when you visit Thailand. 2016 therefore equates to the year 2559 in Thailand

Current Population of Thailand,

As of July 2014 the population of Thailand was **67,222,972**, with a land area of **513,120** square klms.

Australia, in comparison has a population of approximately **23,130,000** and a land area of **7,692,024** square klms, so you could fit nearly 15 Thailands into Australia.

King Of Thailand,

The King of Thailand, King Bhumibol Adulyadej, has reigned since the death of his older brother Ananda Mahidol on 9th June 1946, (2489), making him the Worlds longest reigning current Monarch.

Thai Ingredients:

Bamboo Shoots (Naw Mai), Basil (Kra Prou),	Tender Shoots of the Bamboo Plant. Holy Basil, Hot Spicy Flavour. Thai Basil, Small Leaves, Purple Stem, Aniseed Flavour.
Chillies (Prik),	Most commonly used are the Red/Green Bird's Eye Chillies.
Coconut Cream (Hua Ka-Thi), Coriander (Phak Chi),	First pressing of the Coconut Flesh. Fresh Leaves of Coriander Plant, Pungent Flavour.
Cumin Seeds (Met Yiiraa),	Elongated Ridged Seeds, Peppery Bitter Flavour.
Fish Sauce (Naam Plaa),	Pulverised Salted & Fermented Fish (Anchovies).
Galangal (Khaa), Garlic (Kra-Tiam), Ginger (Khing), Kachai (Gieng Rung) Kaffir Lime Leaf (Bai Makrut) Lemongrass (Ta-Khrai), Limes (Ma-Nao), Mangoes (Ma-Muang),	A Rhizome similar to ginger. Strong Smelling, Pungent Tasting Bulb. Thick Gnarled Root of a Tropical Plant A Rhizome Fermented in Brine. Used to Season, Soups, Salads & Curries. Fibrous Stalk of a Citrus Perfumed Grass. Used as a Souring Agent. Green for Salads or Eaten Fresh, Yellow for Desserts.
Mint (Sa-Ra-Nae), Mung Beans (Thua Leuang),	Used in Salads and Desserts. Bean Sprouts, Salads or Stir Fries, Noodle Dishes.
Mushrooms (Het),	Most Commonly Used are the Straw Mushrooms.
Noodles (Kuaytiaw), Oyster Sauce (Num Man Hoy),	Steamed Rice Flower and Water. Made from Oysters, Salt, Soy Sauce and Starch.
Palm Sugar (Naamtaan Piip), Rice (Khao),	Boiled Sugar Palm Sap. Jasmine, Long Grained White Rice. Sticky, Short Fat & Chalky White. Black, Medium Grained Unmilled, Wild Rice.
Soy Sauce (Sii-Yu), Tamarind (Ma-Khaam),	Fermented Soy Beans. Hairy Pods of Tamarind Tree, Sweet Sour Flavour.
Turmeric (Kha-Min), Vinegar (Naam Som),	A Rhizome like Ginger & Galangal. Sour Liquid obtained from Wine Cider or Fermented Rice.

