





Appetisers

1. **Satay Chicken, Beef, Pork or Mushroom**
Succulent chicken, beef, pork or mushroom marinated, skewered and char grilled to perfection.
2. **Khanom Pang Na Moo**
Minced pork on toast coated with sesame seeds and fried until golden.
3. **Por Pia Moo**
Golden, crispy pancake rolls stuffed with minced pork, fresh vegetables and delicate vermicelli noodles.
4. **Por Pia Pak**
Golden, crispy pancake rolls stuffed with fresh vegetables and delicate vermicelli noodles.
5. **Thord-Man Plaa**
Homemade fish cakes made from prime cod fillet blended with traditional Thai herbs and spices.
6. **See Krong Moo Ob**
Tender pork ribs marinated in a momospice classic, rich and fruity barbecue sauce.
7. **Shoupe Paeng**
Goujons of fresh fish, succulent chicken or crunchy vegetables coated in a light batter and fried until golden.
Fish
Chicken
Vegetables
8. **Peak Gai Buffalo Wings**
Thai golden fried buffalo wings served with your choice of dips.
5 wings
10 wings
30 wings
9. **momospice Ruammit (2 People)**
Combination of 1, 2, 3, 6
10. **momospice Vegetarian Ruammit**
Combination of 1, 4, 5, 7

momospice Dips

11. **Nam Jim Jao** – Home-roasted rice, chilli and fish sauce.
12. **Sweet and Sour** – Homemade sauce with pineapple.
13. **Cucumber** – Cucumber and shallots in rice vinegar.
14. **Peanut Sauce** – Roast peanuts, chilli and coconut milk.
15. **Barbecue** – momospice classic, rich and fruity barbecue sauce.
16. **Green Curry** – Green chilli paste and coconut milk.
17. **Red Curry** – Red chilli paste and coconut milk.
18. **Honey Orange** – Sweet honey and tangy orange.

Traditional Thai Soup

19. **Tom Yum**
Delicate fusion of lemon grass, galangal, fresh chilli, coriander and tender sliced chicken. HOT!
Chicken
Prawn
20. **Tom Kha Hed**
Lime juice, coriander, galangal and lemongrass slice through the creamy coconut milk and mushroom soup. HOT!

Traditional Thai Platters

Served with Thai Jasmine Rice and Prawn Crackers.
Egg fried rice on request

21. **Gaeng Keow Waan**
Green chilli paste, coconut milk and kaffir lime leaf.
Chicken, Pork or Beef
Prawns
Vegetables
22. **Gaeng Massaman**
Roasted peanuts and sweet potato in a rich Thai curry sauce.
Chicken, Pork or Beef
Prawns
Duck
Vegetables
23. **Prieo Waan**
Dressed with the perfect momospice sweet and sour sauce.
Chicken, Pork or Beef
Prawns
Duck
Vegetables
24. **Hoy Malaeng Phoo Ob**
Green mussels steamed with Thai basil leaf and chilli sauce.
25. **Phad Bai Kaprao**
Stir fried with garlic, chilli and Thai basil, with a fried egg.
Chicken, Pork or Beef
Prawns
Duck
Vegetables
26. **Phad Nor Mai Farang**
A milder selection stir fried with asparagus and spring onion.
Chicken, Pork or Beef
Prawns
Duck
27. **Nua Daed Diew**
Crispy beef served with a hot chilli sauce and sticky rice.
28. **Pra Ram Rong Song**
Steamed broccoli and peanut sauce.
29. **Moo Grob**
Crispy Thai pork belly dressed in momospice barbecue sauce.
30. **Pa Naeng Kung Yai**
Extra large Prawns served on their shells, dry curried with coconut milk, crushed peanuts, tomatoes and kaffir lime leaves.





Char grill

Served with Thai jasmine rice or sticky rice and prawn crackers.
Egg fried rice on request.

31. Seua Rong Hai (Tiger Cry)

Whole sirloin steak char grilled, served with nam jim jao.

32. Gai Yang momospice

Chicken breast served with nam jim jao or rich and fruity barbecue sauce.

33. Kung Yang Yai

Large, pink prawns gently char grilled, served with a choice of nam jim jao or sweet chillie sauce.

34. momospice Pork Chops

Pork chops from the grill served with honey orange sauce.

35. Red Snapper

Marinated and char grilled and served with sweet chilli sauce.

36. Thai Mixed Grill

A platter of tender char grilled chicken, pork and sirloin steak smothered in Thai barbecue sauce.

37. Mixed Satay

Chicken, pork, beef and mushrooms marinated in Thai spices char grilled and served with homemade peanut sauce.

Sides

38. Chips

39. Phad See Ew

Egg noodles and beansprouts.

40. Phad Pak

Vegetables in oyster sauce.

41. Steamed Mixed Vegetables

42. Khao Suay

Steamed Thai jasmine rice.

43. Khao Neo

Thai sticky rice.

44. Khao Phad

Egg fried rice.

45. Nam Blaa Prik

Fish sauce and chopped chilli.

Sukiyaki

(Thai Hot Pot)

46. Meat Feast (min. 2 persons)

Chicken, beef, pork, pork balls, beef balls, glass noodles, Thai mushrooms, spring onion, Chinese leaf, chopped coriander, golden garlic flakes and sukiyaki sauce.

47. Seafood Feast (min. 2 persons)

Squid slices, king prawns, fish fillets, fish balls, glass noodles, Thai mushrooms, spring onion, Chinese leaf, chopped coriander, golden garlic flakes and sukiyaki sauce.

Own selection

48. Sliced Chicken

49. Sliced Beef

50. Sliced Pork

51. Sliced Squid

52. Luk Chin Gai

Homemade chicken balls.

53. Luk Chin Nua

Homemade beef balls.

54. Luk Chin Moo

Homemade pork balls.

55. Luk Chin Blaa

Homemade fish balls.

56. Prawns

57. Fish Fillets

58. Hed Farrang

Western mushrooms.

59. Hed Thai

Thai mushrooms.

60. Tofu

61. Chinese Leaves

62. Spring Onion

63. Celery

64. Morning Glory (Seasonal)

65. Glass Noodles

66. Egg Noodles

67. Chopped Chilli

68. Chopped Coriander

69. Chopped Garlic

70. Golden, Flaked, Fried Garlic

71. Light Soy

72. Fish Sauce





Thai Connoisseur

- 73. Som Tum**
A fresh and HOT salad of finely chopped swede and carrot dressed with lemon juice, fish sauce, chillies and tomatoes.
- 74. Khao Phad Kaprao**
Special fried rice with either chicken or vegetables, loaded with HOT chillies and holy basil, topped with a fried egg.
Chicken
Vegetables
- 75. Kaprao Pasta**
Pasta stir fried with chilli and basil.
Chicken, Beef or Pork
Vegetables
- 76. Brother-in-Law Eggs**
Boiled eggs are deep fried, halved and served with a sauce of roast chillies, roast shallots and honey.
- 77. Chicken Scratchings**
Chicken skin is lightly salted, deep fried until golden and served with sweet chilli sauce.
- 78. Nong Gob (Frog Legs)**
Deep fried frog legs served with a sprinkling of golden flakes of garlic.
- 79. Lab Chicken or Pork**
Minced chicken or pork in a hot Thai dressing with fresh coriander and Chinese leaf.
- 80. Guayteaw**
Noodle soup individually seasoned to your taste at your table.
Chicken, Beef or Duck
Prawn
Vegetable
- 81. Silver Pomfrit**
Steamed with ginger and spring onion, served whole and on the bone.
- 82. Pla Blaa**
Crispy fried Silver Pomfrit served whole and on the bone complemented with a Thai sauce of lemon grass, kaffir lime leaf, shallots, coriander, roast chilli paste and lemon juice.
- 83. Peak Gai Lao Daeng**
Modern Thai style meaty chicken wings in a rich, red wine sauce served with oriental vegetables.

Dessert, Tea and Coffee

- 84. momospice Honey Mango and Sticky Rice**
When in season, Thai honey mango is sliced and served over sticky rice and sweet coconut milk.
- 85. Khaotommuds**
Steamed sticky rice and banana in sweet coconut milk and wrapped in banana leaves.
- 86. Gluay Thord**
Banana dipped in momospice, traditional and authentic Thai batter with desiccated coconut and deep fried until golden. Served with a scoop of creamy coconut ice-cream.

Ice-cream

- 87. Chocolate**
- 88. Coconut**
- 89. Ginger**
- 90. Banana**
- 91. Orange and Mandarin**

Sorbet

- 92. Lemon**
- 93. Pineapple**
- 94. Mango**

Drinks

- 95. Thai Jasmine Tea**
- 96. English Tea**
- 97. Espresso**
- 98. Double Espresso**
- 99. Americano**
- 100. Macchiato**
- 101. Cappuccino**
- 102. Latte**
- 103. Mocha**
- 104. Hot Chocolate**

