



PRA-KORB KARN WAI PEN WAE-LA 3 ROON

RISTORATORI DA 3 GENERAZIONI

RESTAURANTEURS FOR 3 GENERATIONS

Curon Venosta dal 1922

Alassio dal 1956

Alassio Thai Restaurant dal 1998



Prodotti acquistati vivi: Astici europei, aragoste, granchi, ostriche
(su ordinazione), cozze, frutti di mare.

Prodotti acquistati freschi: Pesce, vitello, pollo, maiale, frutta e verdura.

Prodotti acquistati surgelati: Gamberoni argentini, gamberi e calamari.

Products purchased live: European lobsters, lobsters, crabs, oysters
(to order), mussels, seafood.

Products purchased fresh: Fish, Veal, Chicken, Pork, Fruit and Vegetables.

Products purchased frozen: Argentine prawns, prawns and squid.

Bor-ri-karn lae pra-gun €3.00

Servizio e coperto: €3,00

Service and cover charge €3.00



Ped lek-noi
Poco Piccante
Slightly spicy



Ped parn-klang
Medio piccante
Medium spicy



Ped mak
Molto piccante
Very spicy

AR-HARN REAK NAM-YOI - ANTIPASTI - STARTERS

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|---|---|---|
| 1 | Popia Thod (2 pcs.) (Mai chaj sum-rup Celiac)
Involtini vegetariani (non per celiaci)
Vegetarian rolls (not for celiac) | €6,00 |
| 2 | Gaj Sa-te (2 pcs.)
Spiedini di pollo al cocco
Coconut chicken skewers | €6,00 |
| 3 | Gaj Ho Bai-toei (2 pcs.)
Pollo in foglie di bambù
Chicken in bamboo leaves | €6,00 |
| 4 | Kung san-rong (2 pcs.)
Gamberi in spaghetti di riso
Shrimp in rice spaghetti | €6,00 |
| 5 | Kanon-pang na goong (2 pcs.) (Mai chaj sum-rup Celiac)
Toast di gamberi (non per celiaci)
Shrimp Toast (not for celiac) | €6,00 |
| | Ruam ar-harn reak-nam-yoi (1.2.3.4.5)
Mix antipasti (1.2.3.4.5)
Mix of starters (1.2.3.4.5) | €15,00 |
| | Thod man Kung (2 pcs.) (Mai chaj sum-rup Celiac)
Polpette fritte di gamberi (non per celiaci)
Fried shrimp meatballs (not for celiac) | €6,00 |
| | Kung ciub paeng thod (Mai chaj sum-rup Celiac)
Tempura di Gamberi e Verdure (non per celiaci)
Shrimp and vegetable tempura (not for celiac) | €14,00 |
| | Hoi malang-phu ob moh-din
Cozze hot pot
Hot pot mussels | €14,00
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| | Hoi phad nam prik phao
Cozze al paté di peperoncino e basilico
Chilli and basil pate mussels | €14,00
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AR-HARN JARN REAK - PRIMI PIATTI - FIRST COURSES

Kung, Pla-muek, Nuea, Moo, Gai €18.00
(Con: gamberi e/o calamari, vitello, maiale, pollo)
(With: prawns and/or squid, veal, pork, chicken)

Kung-mankron yurop €32,00
(Con astice europeo)
(With European Lobster)

Kao mun ma-prao, sapparod lae pak (kub lobster tao-nun). €32,00
Riso al cocco, ananas e verdure (solo con astice)
Coconut rice, pineapple and vegetables (with Lobster only)

Khao Phad/Riso alla Thai/Thai style sfried rice

Kaho phad prik phao
Riso alla thai al chilly
Thai style fried rice with chilly

Phad thai/Pasta di riso con uovo/Thai style fried noodles with egg

Phad tzi-iu
Pasta di riso senza uovo
Thai style fried noodle without egg

Ba-mi phad /Spaghetti di riso/fried yellow noodles

Phad wun-sen/Spaghetti di soia/Fried glass noodles of soya

A-HARN LAK - SECONDI PIATTI DI CARNE - MEAT-BASED MAIN COURSES

Nuea, Moo, Gai	€18,00
(Con vitello, pollo o maiale)	€18,00
(With Veal or Chicken or Pork)	€18,00

Phad nam man hoy/Salsa di ostriche/With Oyster Sauce

Phad khing/Salsa al Ginger/With Ginger Sauce

Gra-tha ron/In salsa al whiskey/With Whiskey Sauce

Phad priao wan/Salsa agrodolce/In a sweet and sour sauce

Phad ma-karm/Salsa al tamarindo/In a Tamarind sauce

Phad ma-muang-him-ma-parn
Salsa con anacardi
In a sauce with cashewnuts

Yang si-iu/Barbecue con salsa di soia/Pan fried in soy sauce

Lemon/Al limone/Lemon

Thod gra-tiam prik thai/Aglio e pepe/Garlic and Pepper

Phad nam prik phao
in paté di chilly e basilico
With paté of chilli and basil



Phad gra prao/Al chilly/With Chilli Sauce



Phad Phong ga-ri/Sedano e curry/With Celery and Curry



Gaeng ga-ri/Curry giallo/Yellow Curry



Panang/Curry rosso/Red Curry



Nam Tok

Insalata piccante alle erbe aromatiche
Spicy salad with aromatic herbs



Lab/Insalata piccante tritata/Spicy minced salad



Yam

Insalata piccante barbeque con pomodorini freschi
Spicy BBQ salad with fresh tomatoes



A-HARN THA-LE - SECONDI PIATTI DI PESCE - SEAFOOD SECOND COURSES

Gung laea/hrux Plah-Meuk €18,00
Con gamberi e/o calamari
With prawns and/or squid

Gung-lai €22,00
Con gamberoni argentini L1
With King prawns argentine L1

Plah kaphng khaw Italia 400/600 kram €22,00
(Nung hrux thod)
Con orata Italia allevata (gr. 400/600)
al vapore o frita
With italian sea bream gr. 400/600
steamed or Fried

Nung lemon/Al vapore con limone/Steamed with lemon

Neung si-iu/Al vapore in salsa di soia/Steamed with soy sauce

Phad phak rwn
Al vapore con verdure miste
Steamed with mixed vegetables

Phad nam man hoy/Salsa di ostriche/With Oyster Sauce

Phad khing/Salsa al ginger/With Ginger Sauce

Gra-tha ron/In salsa al whiskey/With Whiskey Sauce

Phad priao wan/Salsa agrodolce/In a sweet and sour sauce

Phad Ma-Karm/Salsa al tamarindo/In a Tamarind sauce

Phad ma-muang-him-ma-parn
Salsa con anacardi
In a sauce with cashews nuts

Yang si-iu/Barbecue con salsa di soia/Pan fried in soy sauce

Lemon/Al limone/Lemon

Thod gra-tiam prik thai/Aglio e pepe/Garlic and Pepper

Phad nam prik phao
in paté di chilly e basilico
With paté of chilli and basil



Phad gra prao/Al chilly/With Chilli Sauce



Phad Phong ga-ri/Sedano e curry/With Celery and Curry



Gaeng ga-ri/Curry giallo/Yellow Curry



Panang/Curry rosso/Red Curry



SOUP – ZUPPE – SOUPS

Thom Kha Gai €18.00
Zuppa di pollo con latte di cocco e funghi
Chicken soup with coconut milk and mushrooms

Tom Yam Gung €18,00
Zuppa di gamberi o frutti di mare piccante con funghi e
pomodorini freschi
Shrimp Soup or Spicy Seafood with Mushrooms
and fresh cherry tomatoes 

Gaeng Kiew Wan €18.00
Zuppa al curry verde con verdure e a scelta: pollo, vitello,
maiale, gamberi e/o calamari
Green Curry Soup with Vegetables Chicken or Veal or
Pork or prawns and/or squid 

KRUANG KEING – CONTORNI – SIDE DISHES

Kao hom (hom mali Thai) €3.00
Riso al vapore (gelsomino profumato Thai)
Steamed rice (Thai scented Jasmine)

Kao phad pak €8,00
Riso saltato con verdure
Sautéed rice with vegetables

Kao phad lae khai €10.00
Riso saltato con verdure e uovo
Sautéed rice with vegetables and egg

Phak phat sai thai €10.00
Verdure Saltate alla Thaiandese
Stir-fried Vegetables Thai Style

KONG-WAAN - DOLCI - DESSERT

(€7,00)

Kao-niew ma-muang

Mango con riso glutinoso dolce

Mango Sticky Rice

Kanom ma-praw/Dolcetti al cocco/Coconut sweets

Kluay tod/Banana fritta/Fried Banana

Sapparod sod/Ananas fresco/Fresh pineapple

Cream caramel ma-praw (kub caramel lae almond)

Creme caramel al cocco (con mandorle)

Coconut creme caramel (with almonds)

Panna cotta mojito (pasom nam-tarn sai-dang, sara-nae, Lao-rum, lae chocolate khom)

Panna cotta mojito (con zucchero di canna, menta, rum e scaglie di cioccolato fondente)

Panna Cotta Mojito (with brown sugar, mint, rum and bitter chocolate chips)

Ice-cream apple keaw sai rhue mai-sai brandy apple

Gelato alla mela verde (con o senza Calvados)

Green Apple Ice Cream with or without Calvados

Ice-cream lemon sai rhue mai-sai vodka

Gelato al limone (con o senza vodka)

Lemon Ice Cream with or without vodka

Ice-cream tiramisù (sai lao-rum baba lek noi)

Gelato al tiramisù (con mini babà al rum)

Tiramisù ice cream (with small Rum baba)

Ice-cream (sai cherry dum, meringue lae Amaretti)

Gelato alla crema (con amarene, meringa e amaretti)

Cream ice cream (with black cherries, meringue and amaretti)