

# Vietnam starter

326 **Cha gio** 6,60 €

Portion of Vietnamese spring rolls stuffed with pork meat, Soya beans and morels, served with Hanoi dip.

327 **Bo la lot** 6,60 €

Courageously, spiced beef rolled into betel leaves, with a salad of rice – noodles and fresh herb served with ginger- garlic dip.

332 " **Quynh potpourri** " for 2 person. 22,60 €

A potpourri of the most popular appetizers served on Kantok. Of Vietnamese spring rolls, baked Butterfly Shrimps, and fish brochettes a hearty " Yam Wun Sen " salad. Served with appropriate dipping sauces.

## Vietnam soup

342 **Canh ca** 6,10 €

Sweet - sour fish soup with tomatoes, pineapple, fresh coriander, soya sprouts, dill, lemon juice and chili

343 **Mien Ga** 6,10 €

Mien glass noodles with chicken-meat, bamboo sprouts and coriander

344 **Pho Bo „national soup Vietnam“** 6,40 €

big bowl 12,20 €

Broad rice-noodles with beef cilantro stripes, boiled with anise - lemongrass-cinnamon Improved with coriander, spring onions and basil

## Classics from Vietnam

306 **Goi cuon** 7,20 €

Fresh lucky rolls filled with prawn, egg, rice noodles and salad served with Hoisin sauce.

## Thailand starter

- 320 Satay Gai** 6,60 €  
5 chicken kebabs marinated in lemon grass, served with peanut sauce
- 321 Poh Piard Tord** 6,90 €  
4 Crispy spring rolls filled with glass noodles, vegetables and prawn, served with plum dip
- 322 Won Ton Tord** 6,10 €  
5 crispy fried won tons filled with chicken and Asian herbs, served with a spicy sweet – sour dip

## Thailand Soup

- 340 Tom Kha Gai** 6,20 €  
Coconut milk soup with mushrooms and chicken, improved with lemon grass and ginger
- 341 Tom Yam Gung**  6,40 €  
Thai prawn soup with galangal, lemon grass and lime leaves.

## Salad from Thailand

- 300 Yam Ped**  8,10 €  
Exquisite salad of delicately roasted duck breast with limes, shallots and rain forest mango slices
- 301 Lab Gai**  7,70 €  
Salad of shallots & Thai-herb flavoured chopped chicken breast
- 303 Yam Wun Sen**  8,90 €  
Spicy glass noodle salad with prawns, shallots, Thai chilies, elephant ear mushrooms, celery and a hint of chopped chicken
- 304 Som Tam Talay**  9,80 €  
Crunchy green papaya strips with shrimp, scallops, squid, tomato, in a slightly spicy lime sauce, served with green beans, chopped peanuts.

## Vietnam main course

### Chicken

- 503 Thit Ga Xao Mien** **13,70 €**  
Stir-fried chicken with glass noodles, morel and spring onion, alluring flavored with soya-, oyster and fish sauce
- 514 Thit Gà Xào Xà-Chanh** **14,30 €**  
Thin strips of chicken in the wok fried, vividly flavored with lime leaves, lemon grass and Oyster-, fish and soy sauce.

### Beef

- 504 Pho xao thit Bo** **14,70 €**  
Fried rice noodle with chopped beef and vegetable, spring onions, fresh coriander
- 515 Thit Bo Dau Den "terrific"** **16,20 €**  
Spicy beef strips combined with Hoi Sin sauce, pea pods, Paprika and chili strips, baby corn and Cashews.
- 506 Thit Bo xao Rau Muong**  **15,70 €**  
Vietnamese water – spinach with beef oyster- and black soya sauce, pepperoni and garlic

### Duck

- 507 Vit chien – Rau xao** **17,80 €**  
Roast duck breast on mixed vegetable and amply coriander
- 508 Vit Xao Mang Mien**  **17,80 €**  
Roasted duck with glass noodles and young bamboo , mushrooms , pepperoni , green onions, rounded with of soy , oyster and fish sauce.

### Fish / Seafood

- 509 Cà Tom Muc Xao Rau** **18,20 €**  
Fillet of Pangasius fish, prawns, sepia, mixed vegetable and amply ginger and garlic
- 511 Tom Xao Cai Dau Hao** **18,30 €**  
Fine Pacific - fried prawns with "Pak Choi" in the wok, ensnared with coriander and soy delicious oyster sauce

# Thailand main course

## Duck

- 400 Bamee Pad Pet Yang** **17,80 €**  
Fried egg noodles with crispy half duck and fresh vegetables.
- 401 Geang Koa Ped Krob**  **17,80 €**  
Chunks of roast duck cooked with red Thai curry and litchi, bamboo
- 402 Ped Grob Pat Sot Thua !!! Brilliant!!!** **17,80 €**  
Fragrant fried wok vegetables with homemade peanut sauce on top a crispy half duck.

## Chicken

- 410 Gai Pat Met Ma Muang** **14,30 €**  
Stir-fried chicken with elephant ear mushrooms, cashews and spring onions, Mushrooms and peppers in a light oyster-soy sauce.
- 411 Gai Preow Wan** **14,30 €**  
Stir-fried chicken breast glazed in a sweet & sour sauce with pineapple, tomato, cucumber
- 412 Massaman Gai** **14,50 €**  
Thai massaman curry with chicken, onions, potato and coconut milk.
- 413 Geang Kari Gai**  **14,50 €**  
Chicken curry with mild, yellow Thai curry and potato, pineapple
- 415 Chu Chi Gai**  **14,50 €**  
Chicken curry in a cream red Thai coconut milk Curry, with paprika, zucchini, lemon leaves
- 417 Kao Soi** **14,50 €**  
Traditional egg noodles in a yellow coconut milk curry with exquisite peanuts, Chicken breast fine on top, crispy noodles, cucumber and chopped Delicates chopped onion crust.

## Beef

- 420 Nua Pat Prik Thai Onn 16,20 €  
Thinly sliced beef rump, stir-fried with fresh red Thai Curry and a hint of green peppercorns
- 421 Nua Kratiem Prik Thai 16,20 €  
Gewoktes beef on vegetables, spiced with plenty of garlic, oyster sauce.
- 423 Penang Nua  16,20 €  
Quick fried beef in cream curry coconut milk and kaffir lime leaves

## Fish / Seafood

- 442 Sen Lek Pat Thai 16,40 €  
Fried rice noodles with king prawns, soybean sprouts, peanuts, tofu and egg
- 443 Gaeng Gung Zapparod  18,90 €  
Spicy red prawn coconut milk curry with pineapple,
- 461 Lachs Yarng Geang Kiauw Pak  17,50 €  
Crisp vegetables floating served in green curry coconut milk , top of tender , grilled salmon steak
- 452 Pla Lard Prik  19,50 €  
A whole roast Dorade fish, with sweet-spicy glaze, kaffir limes leaf
- 453 Pla Yarng 16,70 €  
Grilled Zander filet with chili, sour tamarind sauce and fresh wok vegetable
- 463 Ho Mok Pla **!! Enjoy fireworks!!** 18,50 €  
Thai steamed fish- flan with coconut and Thai Curry, this subtle basil and coconut milk sauce.



= hot



= very hot

All our dishes are freshly prepared. You can choose if you like it mild, medium or hot.

## << Specialties >>

- 470 Curry Sampler**  for 2 Pers. p. P. **18,50 €**  
for 1 Pers. **21,90 €**  
Three elaborate Thai curries: beef, fish and vegetable
- 475 NÜA SAB PHAD BAI KAPRAO**  **16,90 €**  
Roasted beef steak with shallots, snake beans, baby corn,  
Onions, respectfully perfumed with spicy basil
- 476 Penang Uthai Delicious plates - party**  **18,90 €**  
A trio of prawns, chicken and beef in delicious ISAN curry sauce, enhanced with  
lime leaves, with a separately roasted vegetable mix of zucchini, corncobs,  
mushrooms, broccoli, peppers and MuErr mushrooms.

## Dessert:

- 600 Gluei Tod oder Zapparot Tord** **5,60 €**  
Baked banana or pineapple with vanilla ice-cream
- 601 Thailändische Kokosnuss – baked balls** **5,90 €**  
Thai – coconut – ball baked
- 602 Melting heart Muffin** **6,90 €**  
sweet mouth-fried, baked chocolate tart with a soft core  
With Cointreau bananas
- 605 „Kao Nieu Ma Muang“** **7,20 €**  
Steamed coconut – jasmine sticky rice with sliced mango
- 606 Espresso Kem** **3,90 €**  
Espresso with vanilla ice crème
- 607 Ice Cream Symphonie** **5,90 €**  
Chassis Cherry Sorbet, Coconut, Nut Ice Cream and Dark Ice.

Subject to alteration of prices.

# Vegetarian

## Starter

- 610 Poh Pia Pak Tord** 5,30 €  
8 crispy spring rolls filled with glass noodles, vegetables, served with plum dip, salad
- 611 Pak Tord Krob** 5,10 €  
Crispy baked vegetable served with a creamy peanut - sauce.

## Salad

- 616 Som Tam**  6,80 €  
Firm green papaya slits with chili, garlic, peanuts and a marinade of spicy lime sauce.

## Soups

- 620 Tom Kha Pak Hed** 5,90 €  
Coconut milk soup with mushrooms, improved with lemon grass and ginger

## Entree

- 625 Gaeng Kiau Wan Phak**  13,50 €  
Mild-spicy green curry from young vegetables, boiled in coconut milk
- 633 Bamee Pat Phak** 11,50 €  
Fried egg noodles with bite-resistant vegetables seasoned with soy sauce.  
Also with rice or glass noodles
- 627 Pat Phak Ruam Mit Het** 12,10 €  
Stir-fried, fresh root and leafy vegetables with glazed light Oystersauce.
- 629 Gia xao Dau Phu** 11,50 €  
Wok fried bean sprouts, tofu, ginger, spring onions in a soy-oyster sauce with garlic
- 630 Rau Muong Xao Toi „Morning Glory“** 12,50 €  
Vietnamese water - spinach with oyster- and black soya sauce, pepperoni and garlic
- 631 Dau Phu Chua Ngot** 11,70 €  
Seared tofu in a delicate sweet-sour sauce, with sweet pineapple, cucumber, tomatoes, flavored with coriander, spring onions.
- 632 Geang Kari Phak** 13,50 €  
Mild yellow coconut curry with vegetables, pineapple and tomatoes and potato. Roasted onion flakes on top.