



# Green Curry Chicken

## Gang Kiew Whan Gai

 1 serving  15 mins

### Ingredients

1½ tbsp	Green curry paste	½ cup	Thai sweet basil
200 ml.	Coconut milk	5g.	Finger ginger (Julienned)
100 ml.	Water	½ tbsp	Fish sauce
1 pair	Kaffir lime leave	1 tbsp	Sugar
1 no.	Water drop eggplant	1 tsp	Tamarind paste
10 no.	Pea eggplants	2 tbsp	Cooking oil
10g.	Sliced spur chili	30g.	Sliced chicken breast

### Instructions

- 1.Heat the wok, add oil and 50 ml. of coconut milk bring to a boil then add the curry paste and sauté, stirring constantly over medium heat until aromatic
- 2.Add waterdrop eggplant, finger ginger, kaffir lime leaves and pea eggplant. stir to mix with the paste
- 3.Add the rest of the ingredients except Thai sweet basil and chicken breast then bring to simmer, and let simmer gently for 10 minutes
- 4.Add sliced chicken breast, turn off the gas. Add sweet basil then mix it well then serve it into a bowl

### Notes

When using store-bought curry paste, the saltiness, and spiciness can vary greatly between brands. We'd like to suggest you starting out with about 1 tbsp of paste, and you can add more seasoning to adjust the balance of flavor after





# Green Curry Paste

## Prik Gang Kiew Whan

 80 grams  20 mins

### Ingredients

80g.	Green spur chili (Seedless)	2 no.	Bird's eye chillies
2 g.	Kaffir lime rind	2 tsp	Coriander seeds
15g.	Galangal	½ tsp	Black peppercorns
15g.	Lemongrass	1 tsp	Cumin seeds
5g.	Coriander root	1 tsp	Shrimp paste(optional)
2g.	Fresh turmeric		
20g.	Thai garlic		



### Instructions

1. Roast the coriander seeds, black peppercorn, and cumin seeds in a dry wok over high heat for 1 minute. Then ground into fine powder
2. Chop the lemongrass, galangal, kaffir lime rind, green spur chili, coriander-root, and shallots into small pieces
3. Add garlic, turmeric, bird's eye chili and spices powder into a stone mortar and pound it into fine paste
4. Add the rest of the ingredients into the mortar then pound it well until it becomes a smooth paste

### Notes

Using both spicy and mild chillies allow us to pack in more flavor without too much heat. Korean markets usually have mild green peppers available, and deseeded jalapeños will also work





# Sauce for Mango & Sticky Rice

## Nam Krati Kaow Niew Ma-Muang

### Ingredients

▲ 1 serving 🕒 5 mins

250 ml.	Coconut milk
1 tbsp	Sugar
1 tsp	Salt
1 tsp	Tapioca flour
50 ml.	Water
20 g.	Pandan leaves

### Instructions

1. Stir the rice flour in 1 tablespoon of water until there are no more lumps
2. Combine the rice flour slurry, coconut milk, water, sugar and salt in a small pot
3. Cook over medium-high heat, stirring constantly until the mixture comes to a gentle boil and has thickened

### Notes

Tapioca flour does not change the color of coconut milk much





# Mango & Sticky Rice

## Kaow Niew Ma-Muang

### Ingredients

800g.	Steamed white glutinous rice
350ml.	Coconut milk
100ml.	Water
1 tsp	Salt
180-200g	Sugar (As preferred)
4 tbsp	Deep fried mung beans
20 g.	Pandan leaves
8 no.	Nam Dok Mai Mango

 8 serving  40 mins

 4-6 hours rice preparation

### Instructions

1. Wash the rice by placing it in a mixing bowl and cover with cold water. Pour off the cloudy water and repeat the washing 4 more times or until the water runs clear
2. Cover the rice with room temp water and let it soak for at least 4 hours and up to overnight
3. Drain the rice very well and steam the rice for 25-30 minutes in rice cooker or steam it over boiling water
4. Combine the coconut milk, sugar, salt and Pandan leaves in a small pot. Cook it with medium heat until the sugar is completely dissolved. Cover and keep warm
5. Mix the steamed rice and coconut milk, stir to break up any lumps, then cover with a lid. And let sit for 20 minutes
6. Serve the rice beside sweet, fresh cut mangoes. Spoon some salted coconut sauce over the rice and sprinkle with the crispy mung beans

### Notes

You can served this dish with ice cream, or alternative fruits such as durian, longan or lychee





# Massaman Curry Chicken

## Gang Massaman Gai

### Ingredients

 1 serving  15 mins

1 tbsp	Massaman curry paste	3 no.	Cardamom seeds
200 ml.	Coconut milk	1 tbsp	Roasted peanut
100 ml.	Water	½ Tbsp	Fish sauce
½ no.	Tomato wedges	13g.	Coconut sugar
10g	Diced boiled potato	1 tsp	Tamarind paste
¼ no.	Onion	2 Tbsp	Cooking oil
2 no.	Bay leaves	30 g	Sliced chicken breast
1 no.	Cinnamon stick		

### Instructions

- 1.Heat the wok, add oil and 50 ml. of coconut milk bring to a boil then add the curry paste and sauté, stirring constantly over medium heat until aromatic
- 2.Add tomatoes, boiled potatoes and onion. Stir the mixture with the paste
- 3.Add the rest of the ingredients bring to a simmer, and let simmer gently for 10 minutes then add chicken. Stir until the chicken is completely cooked
- 4.Turn off the gas and serve it into a bowl

### Notes

The cinnamon stick, cardamom seeds, bay leaves are meant for infusion only and are not meant to be eaten. Please inform your guests or remove them before serving. You can replace the chicken breast to chicken thighs





# Massaman Curry Paste

## Prik Gang Massaman

### Ingredients

80 grams 20 mins

100g.	Boiled dry spur chili	1 tbsp	Coriander seeds
2g.	Kaffir lime rind	½ tbsp	Black peppercorn
15g	Galangal	1 tsp	Cumin seeds
20g	Lemongrass	3 no.	Cloves
5g	Coriander root	2 No.	Cardamom seeds
20g.	Thai garlic	⅓ tsp	Cinnamon powder
4 no.	Thai shallots	1 tsp	Shrimp paste(optional)
1 no.	Bird's eye chili		



### Instructions

1. Roast the coriander seeds, black peppercorns, cumin seeds, cloves, and cardamom seeds in a dry wok over high heat for 1 minute. Then ground it into fine powder, add cinnamon powder
2. Chop the lemongrass, galangal, kaffir lime rind, boiled spur chili, coriander-root, and shallots into small pieces
3. Add garlic, bird's eye chili and spices powder into a stone mortar and pound it into a fine paste
4. Add the rest of the ingredients into the mortar then pound it well until it becomes a smooth paste

### Notes

You can skip the bird's eye chili to decrease the spiciness





# Pa Naeng Curry Chicken

## Gang Pa Naeng Gai

🍴 1 serving 🕒 15 mins

### Ingredients

1½ tbsp	Pa Naeng curry paste	½ tbsp	Fish sauce
100 ml.	Coconut milk	10g.	Coconut sugar
50 ml.	Water	1 tsp	Tamarind paste
1 no.	Kaffir lime leave (Chiffonaded)	1 tbsp	Roasted ground peanut
10g.	Spur chili (Julienned)	2 tbsp	Cooking oil
1 no.	Long bean (thin sliced/Optional)	30g.	Sliced chicken breast

### Instructions

- 1.Heat the wok, add oil and 50 ml. of coconut milk bring to a boil then add the curry paste and sauté, stirring constantly over medium heat until aromatic
- 2.Add chicken breast and stir to mix with the paste
- 3.Add the rest of the ingredients, bring up to medium-high heat reduce the curry until thickened and creamy
- 4.Turn off the gas, and garnish with julienned kaffir lime leaves and more red shredded spur chili as desired

### Notes

This curry supposed to be creamy curry and for food allergic: It contains Peanut





# Pa Naeng Curry Paste

## Prik Gang Pa Naeng

🔥 90 grams ⌚ 20 mins

### Ingredients

100g.	Boiled dry spur chili	4 no.	Thai shallots
2g.	Kaffir lime rind	2 no.	Bird's eye chili
15g.	Galangal	2 tsp	Coriander seeds
15g.	Lemongrass	½ tsp	Black peppercorns
5g.	Coriander root	1 tsp	Cumin seeds
20g.	Thai garlic	1 tsp	Shrimp paste(optional)
1 tbsp	Roasted ground peanuts		

### Instructions

1. Roast the coriander seeds, black peppercorn, and cumin seeds in a dry wok over high heat for 1 minute. Then ground into fine powder
2. Chop the lemongrass, galangal, kaffir lime rind, boiled spur chili, coriander-root, and shallots into small pieces
3. Add garlic, bird's eye chili, roasted ground peanuts, and spices powder into a stone mortar and pound it into fine paste
4. Add the rest of the ingredients into the mortar then pound it well until it becomes a smooth paste

### Notes

When using store-bought curry paste, the saltiness, and spiciness can vary greatly between brands. We'd like to suggest you starting out with about 1 tbsp of paste, and you can add more seasoning to adjust the balance of flavor after





# Pad Thai Goong

## Stir-fried rice noodle with shrimp

### Ingredients

🍴 1 serving 🕒 15 mins

50g.	Fresh rice noodle	1/2 tsp	Chili flake
1 No.	Egg	1 Tbsp	Roasted ground peanut
1 tsp	Smashed garlic	2 Stalks	Garlic chive (2 inches length)
20g	Firm tofu	2 Tbsp	Cooking oil
20g	Bean sprout	4 No.	Shrimp
2 tsp	Fish sauce	2 Tbsp	Water
1 tbsp	Coconut sugar		
1 tbsp	Tamarind sauce		
1 tbsp	ThanJin/TungChai pickled cabbage		

### Instructions

1. Fresh rice noodle: Soaked the rice noodles in room temperature water for 15 mins/Dry rice noodle : Boil the rice noodle in hot water for 8-10 Mins
2. Cut Garlic chive into a 1-inch length and cut the firm tofu
3. Heat the wok and oil, add garlic, and tofu. Stir fry until golden brown (If use the chicken then add the chicken meat and stir until it's 70% cooked before egg)
4. Crack the egg in and stir fry until the egg cooked then add shrimps, all the seasonings, follows by soaked rice noodles in the wok. Mix it well
5. Stir fry for 2 minutes until noodles and shrimp are cooked (add water if noodles are too dry) Serve the Pad Thai with more ground peanuts, chili-flake, sugar, bean sprouts, and garlic chives on the side

### Notes

You can soak noodle in advance, drain, and keep them well sealed in the fridge for a few days.





# Red Curry Chicken

## Gang Phed Gai

 1 serving  15 mins

### Ingredients

1½ tbsp	Red curry paste	5g.	Finger ginger (Julienned)
200 ml.	Coconut milk	½ tbsp	Fish sauce
100ml	Water	½ tbsp	Sugar
1 no.	Kaffir lime leave	1 tsp	Tamarind paste
1 no.	Waterdrop eggplant	2 Tbsp	Cooking oil
10g.	Sliced spur chili	30g.	Sliced chicken breast
½ cup	Thai sweet basil		

### Instructions

- 1.Heat the wok, add oil and 50 ml. of coconut milk bring to a boil then add the curry paste and sauté, stirring constantly over medium heat until aromatic
- 2.Add waterdrop eggplant, finger ginger, kaffir lime leaves and stir to mix with the paste
- 3.Add the rest of the ingredients except Thai sweet basil and chicken breast then bring to simmer, and let simmer gently for 10 minutes
- 4.Add sliced chicken breast, turn off the gas. Add sweet basil then mix it well then serve it into a bowl

### Notes

When using store-bought curry paste, the saltiness, and spiciness can vary greatly between brands. We'd like to suggest you starting out with about 1 tbsp of paste, and you can add more seasoning to adjust the balance of flavor after





# Red Curry Paste

## Prik Gang Phed

 80 grams  20 mins

### Ingredients

100g.	Boiled dry spur chili	4 no.	Thai shallots
2g.	Kaffir lime rind	2 no.	Bird's eye chili
15g.	Galangal	2 tsp	Coriander seeds
15g.	Lemongrass	½ tsp	Black peppercorns
5g.	Coriander root	1 tsp	Cumin seeds
20g.	Thai garlic	1 tsp	Shrimp paste(optional)

### Instructions

1. Roast the coriander seeds, black peppercorn, and cumin seeds in a dry wok over high heat for 1 minute. Then ground into fine powder
2. Chop the lemongrass, galangal, kaffir lime rind, boiled spur chili, coriander root, and shallots into small pieces
3. Add garlic, bird's eye chili, and spices powder into a stone mortar and pound it into fine paste
4. Add the rest of the ingredients into the mortar then pound it well until it becomes a smooth paste

### Notes

Using both spicy and mild chilies allow us to pack in more flavor without too much heat. Korean markets usually have mild green peppers available, and deseeded jalapeños will also work





# Green Papaya Salad

## Som Tum Thai

 4 serving  20 mins

### Ingredients

3 cup	Green papaya (Juliened)	3 tbsp	Fish sauce
1 cup	Carrot (Juliened)	2 tbsp	Coconut sugar
½ cup	Thai cherry tomato halves	2 tbsp	Tamarind sauce
1-2 no.	Long beans (cut 2-inch length)	3 halves	Lime
3 tbsp	Roasted peanut	2 tbsp	Thai garlic
1 tbsp	Small salty dried shrimp (optional)	2-5 no.	Bird's eye chili

### Instructions

1. Smash garlic and chili in the wooden mortar
2. Add long bean, Thai cherry tomato halves and gently smash then add coconut sugar, fish sauce, tamarind paste, and squeeze the lime juice into the mortar. Mix it well until the sugar is melted
3. Add papaya and carrot. Then mix it by using the pound-and-flip method
4. Once everything looks well mixed and the Thai cherry tomatoes are just slightly crushed, add peanut and dried shrimp on top and serve

### Notes

You can soak the juliened green papaya in ice water for 15 minutes to have extra crunchiness





# Tom Kha Gai

## Spicy coconut soup with chicken

🍴 1 serving 🕒 15 mins

### Ingredients :

150 ml.	Coconut milk	½ No.	Tomato (Quarter cut)
100 ml.	Water or chicken stock	1-2 No.	Straw Mushroom (Quarter cut)
20g.	Sliced chicken breast	1 Stalk	Green onion (Chopped)
1 Stalk	Lemongrass (Cut 1.5 inches length)	1 leave	Sawtooth coriander (Chopped)
5 Slices	Galangal ginger	2 tsp	Fish sauce
2 No.	Kaffir lime leaves (Stem removed)		
2-3No.	Bird's eye chillies (Cut Lengthwise)		

### Instructions :

- 1.Heat the coconut milk and water. Add lemongrass, galangal ginger and kaffir lime leaves then bring to boil
- 2.Add Straw mushrooms, Tomatoes, Simmer for 3 minutes or until tomato skins start to wrinkle and split then add slices chicken breast.
- 3.Until the chicken breast is completely cooked. Add Green onion, Sawtooth coriander, bird's eyes chillies, and fish sauce, mix it well
- 4.Turn off the gas. Serve the soup in a bowl
- 5.Garnish with Cilantro and Spur chili

### Notes



The lemongrass, galangal, and kaffir lime leaves are meant for infusion only and are not meant to be eaten. Please inform your guests or remove them before serving





# Tom Yum Goong

## Spicy and sour soup with shrimp

🍴 1 serving 🕒 15 mins

### Ingredients :

250 ml. Water or chicken stock	1/2 No. Tomato (Quarter cut)
2-3 Tbsp Evaporated milk or Coconut milk	1-2 No. Straw Mushroom (Quarter cut)
2-4 No. Shrimp (Deveined)	1 Stalk Green onion (Chopped)
1 Stalk Lemongrass (Cut 1.5 inches length)	1 Leave Sawtooth coriander (Chopped)
5 Slices Galangal ginger	2 tsp Fish sauce
2 No. Kaffir lime leaves (Stem removed)	2 Tbsp Thai chili paste
2-3No. Bird's eye chilies (Cut Lengthwise)	1/2 No. Lime juice

### Instructions :

- 1.Add Lemongrass, Galangal ginger and Kaffir lime leaves then bring to boil
- 2.Add Straw mushrooms, Tomatoes, Simmer for 3 minutes or until tomato skins start to wrinkle and split then add Green onion, Sawtooth-coriander, Bird's eyes chilies, Thai chili paste and Fish sauce
- 3.Melt Thai chili paste and mix well
- 4.Add shrimps until cooked, turn off the gas, then add Evaporated milk and Lime juice. Serve the soup in a bowl
- 5.Garnish with Cilantro and Spur chili

### Notes

The lemongrass, galangal, and kaffir lime leaves are meant for infusion only and are not meant to be eaten. Please inform your guests or remove them before serving





# Spicy Lemongrass Salad

## Yum Ta kraï

1 serving 15 mins

### Ingredients

60g.	Boiled minced chicken breast	1 tbsp	Roasted peanut
2 stalk	Lemongrass	13g.	Coconut sugar
1 stalk	Coriander	½Tbsp	Fish sauce
3 no.	Thai shallot	½ Tbsp	Lime juice
1 stalk	Spring onion	1 tbsp	Water (or as needed)
1-3 no.	Bird's eye chili		

### Instructions

1. Thinly slice the lemongrass and shallot. Roughly chop the coriander and spring onion then cut the chili in half lengthways
2. Use dry boiled technique to boil the minced chicken breast with 100 ml. of water and 1 stalk of smashed lemongrass for the extra flavor. Boil until the chicken is dried then add 1-2 Tbsp of water (in case if it's too dry) and boil it until the chicken is completely cooked
5. Mix all the ingredients in a bowl
6. Serve the salad with extra peanuts, chili, and coriander on top

### Notes

You can use any protein you like for the salad

