



## Khantok

In the past, thorough the North of Thailand, Khantok was a ceremony and was only presented to honoured guests which were invited and welcomed with the utmost respect in the home of the humble host. The times have changed but the spirit of the tradition is still alive – Nipa Thai is delighted to offer you the traditional Khantok of the Northern Thai cuisine.



### KHANTOK MENU A

#### TOONG NGERN YUANG

Fried prawn dumplings served with sweet plum sauce

#### KAENG KIEW WARN KAI

Vibrant chicken and Thai aubergine in a spicy green coconut curry

#### NUEA NAM MUN HOY

Beef with onions, mushrooms and oyster sauce

KAO SUAY - Thai jasmine rice

POL LA MAI RUAM - Carved Thai exotic fruits

### KHANTOK MENU B

#### POR PIA TOD

Crisp spring rolls with glass noodles, cabbage and crab meat  
With sweet plum sauce

#### PANANG KAI

Dry and aromatic chicken red curry with coconut and lime leaf

#### MOO TOD KRA TIEM PRIG TAI

Stir fried pork with pepper, coriander and crisp fried garlic

KAO SUAY - Thai jasmine rice

POL LA MAI RUAM - Carved Thai exotic fruits

### VEGETARIAN

#### POR PIA TOD

Vegetables spring rolls

#### KAENG KIEW WARN PHAK TAO HOO

Bean curd and vegetables in green curry

#### PHAD PHAK RUAM MITR

Stir fried mixed vegetables

KAO SUAY - Thai jasmine rice

POL LA MAI RUAM - Carved Thai exotic fruits