



Thank you for booking with Pum Cooking School, please select your dishes from the list below and kindly return to us. See you soon!

Rice

- Khao Phad Phak - Vegetarian fried rice
- Khao Phad Gaeng Kheo Wan - Fried rice with green curry paste
- Khao Phad 'Andaman' - Andaman style fried rice
- Khao Tom - Thai style rice soup

Noodles

- Phad Thai Goong - Thai fried noodles with prawns
- Phad Siewe - Fried noodles in sweet soy sauce
- Kwitiaw Prik - Noodles stir fried with spicy curry paste
- Raad Nah - Fried noodles in thick 'gravy' sauce
- Kwitiaw Nam - Thai style noodle soup

Snacks

- Gai Satay - Chicken satay with peanut sauce and cucumber dressing
- Gai Kratiem - Fried chicken with garlic and pepper
- Pum's Lazy Dip - Spicy chicken dip, great as a starter.

Fish

- Thod Man Pla - Thai fish cakes
- Haw Mok Pla - Steamed fish cakes
- Pum's Dancing Fish - Pan fried fish topped with green curry sauce

Salads

- Yam Samoon Prai - Pum's herb salad
- Yam Nua - Thai beef salad
- Som Tum - Spicy papaya salad

Soups & Curries

- Tom Yum Goong - Thai hot & sour prawn soup
- Tom Kha Gai - Chicken in coconut milk soup
- Gaeng Kheo Wan Gai - Thai green curry with chicken
- Gaeng Deang - Thai red curry
- Gaeng Panaeng - Famous Panaeng curry
- Gaeng Karee - Mild and aromatic yellow curry
- Gaeng Mussaman - Mussaman curry

Stir-fries

- Gai Phad Med Mamuang - Stir fried chicken with cashew nuts
- Phad Phak Med Mamauang - Fried vegetables with cashew nuts
- Phad Nam Prik Pow - Stir fried meat in sweet chilli sauce
- Phad Phak Ruam - Fried mixed vegetables
- Phad Prio Wan - Thai style sweet & sour
- Phad Kraprow Gai - Stir fried chicken with chilli & basil

Desserts

- Khao Nieo Mamuang - Mango with sticky rice
- Gluay Buat Chee - Bananas in sweet coconut milk

Please provide us with any additional information below:

- Vegetarian (relaxed)
- Vegetarian (strict)
- Vegan
- Nut allergy
- Seafood allergy
- Wheat/Gluten allergy

Other (please specify)