



◆ MENU ◆





## ENTRADA / STARTER

**1. CHIPS DE CAMARÃO.** ข้าวเกรียบกุ้ง  
Chips de camarão com molho agridoce.  
*Shrimp chips with sweet and sour sauce.*

◆ 6,00€ ◆

**2. PHO PEA PAK TOD LEGUMES/VEGETABLES.** ปอเปี๊ยะผัก  
Rolinhos primavera com legumes fritos. Servido com molho de ameixa.  
*Spring rolls with fried vegetables. Served with plum sauce.*

◆ 9,00€ ◆

**3. PHO PEA PAK TOD CAMARAO/SHRIMP.** ปอเปี๊ยะกุ้ง  
Rolinhos primavera com camarão fritos. Servido com molho de ameixa.  
*Spring rolls with fried Shrimp. Served with plum sauce.*

◆ 9,00€ ◆

**4. KUNG PANG TOD.** กุ้งทอด  
Camarão frito. Servido com molho agridoce.  
*Fried scampi. Serve with sweet and sour sauce.*

◆ 9,00€ ◆

**5. MEAN KUNG.** เมี่ยงกุ้ง  
Rolos de papel de arroz com cenoura, pepino, salada e camarão servido com molho de pimenta.  
*Rice paper rolls with carrots, cucumber, salad and shrimp. Serve with chili sauce.*

◆ 9,00€ ◆

**6. MA HONG.** ม้าฮ่อ  
Carne de porco mista com nozes, alho coberto com várias frutas.  
*Mixed pork with nuts, garlic topped on various fruits.*

◆ 9,00€ ◆

**7. SATAY GAI.** ไก่สะเต๊ะ  
Espetos de frango marinados com caril. Servido com molho de amendoim. Pequena.  
*Curry marinated chicken skewers. Served with peanut sauce. Small.*

◆ 9,00€ ◆

## PRATO PRINCIPAL / MAIN COURSE

**8. SATAY GAI.** ไก่สะเต๊ะ  
Espetos de frango marinados com caril. Servido com arroz e molho de amendoim.  
*Curry marinated chicken skewers. Served with rice and peanut sauce.*

◆ 14,00€ ◆

**9. NUA YANG.** เนื้อย่าง  
Bife ou porco marinado grelhado. Acompanha arroz, salada e molho tailandês.  
*Grilled marinated beef or pork. Served with rice, salad and Thai chili sauce.*

◆ 16,00€ ◆



## SOPA / SOUP

### 10. TOM KHA. ต้มข่า

Sopa de leite de coco com cogumelos, tomate, cenoura, erva-cidreira, galanga e coentros. Servido com arroz tailandês.

*Coconut milk soup with mushrooms, tomato, carrot, lemon balm, galangal and coriander. Served with Thai rice.*

Vegetariano / Frango | Vegetarian / Chicken

◆ 15,00€ ◆

Scampi | Scampi

◆ 16,00€ ◆



TOM KHA

### 11. TOM YAM. ต้มยำ

Tailandês picante, sopa com cogumelos, tomate, cenoura, capim-limão, galanga, coentro. Servido com arroz tailandês.

*Spicy Thai, soup with mushrooms, tomato, carrot, lemongrass, galangal and cilantro. Served with Thai rice.*

Vegetariano / Frango | Vegetarian / Chicken

◆ 15,00€ ◆

Scampi | Scampi

◆ 16,00€ ◆

## PRATOS DE CARIL / CURRY DISHES

### 12. GENG PHED. แกงเผ็ด

Curry vermelho no leite de coco com pimentas, brotos de bambu, cogumelos, beringela, folhas de limão e manjeriço. Acompanha arroz tailandês.

*Red curry in coconut milk with peppers, bamboo shoots, mushrooms, eggplant, lime leaves and sweet basil. Served with Thai rice.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

### 13. GENG PANENG. แกงพะแนง

Paneng curry no leite de coco com paprica, folhas de limão, manjeriço. Servido com arroz tailandês.

*Paneng curry in coconut milk with paprika, lime leaves, sweet basil. Served with Thai rice.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

### 14. GENG KEOWAN. แกงเขียวหวาน

Curry verde ao leite de coco com paprica, beringela, folhas de limão e manjeriço. Acompanha arroz tailandês.

*Green curry in coconut milk with paprika, eggplant, lime leaves and sweet basil. Served with Thai rice.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

### 15. PHAT PONGALI KUNG. ผัดผงกะหรี่กุ้ง

Camarão frito em caril de caranguejo com cebolinha, aipo, pimentão, ovos e pimenta.

*Stir-fried shrimp in crab curry with spring onions, celery, peppers, eggs and chili.*

◆ 17,00€ ◆



PHAT PONGALI KUNG

## DA WOK / FROM THE WOK

### 16. KAO PHAD. ข้าวผัด

Arroz salteado com ovos, legumes e coentro. Servido com pepino e limão.  
*Stir-fried rice with eggs, vegetables and coriander. Served with cucumber and lemon.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

Fruto de mar | Seafood

◆ 18,00€ ◆

### 17. PHAD THAI. ผัดไทย

Arroz salteado com ovos, legumes e coentros. Servido com pepino e limão.  
*Stir-fried rice noodles with eggs, bean sprouts. Served with peanut lime.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

### 18. KAO PHAD SAPPAROT. ข้าวผัดสับปะรด

Arroz salteado com ovos, legumes. Servido no abacaxi.  
*Stir-fried rice with eggs, vegetables. Served in a pineapple.*

Vegetariano / Frango | Vegetarian / Chicken

◆ 15,00€ ◆

Scampi | Scampi

◆ 17,00€ ◆

### 19. PHAD KING. ผัดขิง

Frito com gengibre, mix de legumes. Servido com arroz tailandês.  
*Stir-fried with ginger, mixed vegetables. Served with Thai rice.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

Fruto de mar | Seafood

◆ 18,00€ ◆

### 20. PHAD MED MAMUANG. ผัดเม็ดมะม่วง

Frito com pasta de pimentão e mix de legumes.  
Acompanha arroz tailandês e castanha de caju.  
*Stir-fried with chili paste and mixed vegetables.  
Served with Thai rice and cashews.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

### 21. PHAD PRIEW WAAN. ผัดเปรี้ยวหวาน

Frito com pepino, tomate, cebola, abacaxi e pimenta em molho agridoce.  
Servido com arroz tailandês.  
*Stir-fried with cucumber, tomato, onion, pineapple and pepper in sweet  
and sour sauce. Served with Thai rice.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆







**22. PHAD GRA PRAO. ผัดกระเพรา**  
Frito com pimenta, legumes e manjericão forte, servido com arroz tailandês.  
*Stir-fried with chili, vegetables and strong basil. Served with Thai rice.*

Vegetariano / Frango / Porco | Vegetarian / Chicken / Pork

◆ 15,00€ ◆

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆

**23. KUNG PAT PEK GUA. กุ้งผัดพริกเกลือ**  
Camarão frito com pimento, alho e sal. Servido com arroz.  
*Scampi fried with chili, garlic and salt. Served with thai rice.*

◆ 17,00€ ◆

**24. KUNG PAT SOT MA KHAM. กุ้งผัดซอสมะขาม**  
Camarão crocante ao molho de tamarindo.  
*Crispi scampi in tamarind sauce.*

◆ 17,00€ ◆

**25. JARN RORN. ผัดจันร้อน**  
Marinado em molho de alho com legumes chili na chapa de ferro quente.  
Servido com arroz tailandês.  
*Marinated in garlic sauce with chili vegetables on hot iron plate.  
Served with Thai rice.*

Carne / Camarão | Beef / Scampi

◆ 17,00€ ◆

## SALADE DE YAM / YAM SALAD

**26. SOM TAM THAI. ส้มตำไทย**  
Salada de mamão com pimenta, cenoura, alho, tomate, limão, caranguejo.  
Servido com arroz tailandês  
*Papaya salad with chili, carrot, garlic, tomato, lemon, crab.  
Served with Thai rice*

◆ 15,00€ ◆

**27. LAAB. ลาบ**  
Cozido com molho de caranguejo tailandês, hortelã, cebola, pimenta, folhas de lima, coentro e limão. Acompanha arroz tailandês e salada.  
*Cooked with Thai crab sauce, mint, onion, chili, lime leaves, coriander and lemon. Served with Thai rice.*

Frango | Chicken

◆ 15,00€ ◆

Carne picada | Minced meat

◆ 16,00€ ◆



**28. YAM. ยำ**  
Salada tailandesa com pimenta, alho, cebola, limão e coentro.  
Servido com arroz tailandês.  
*Thai salad with chili, garlic, onion, lemon and coriander.  
Served with Thai rice.*

Carne bovina / Scampi | Beef / Scampi

◆ 17,00€ ◆



**29. PLATOD. FISH/PEIXE. A. ปลาทอด B. ปลาผัดเปรี้ยวหวาน C. ปลาราดพริก**

A. Peixe inteiro frito com salada de molho de pimenta.  
*A. Fried whole fish with chili sauce, salad.*

B. Peixe inteiro frito. Wooked com doce e azedo e com legumes mistos.  
*B. Fried whole fish. Wooked with sweet and sour and with mixed vegetables.*

C. Peixe inteiro frito com molho de caril vermelho coberto com folhas de lima e manjericão.

*C. Fried whole fish with red curry sauce topped with lime leaves and sweet basil. Served with Thai rice.*

◆20,00€◆

Todo peixe servidos com arroz tailandês | *All fishes served with Thai rice.*

**30. AMAZING THAI COMBO. อเมซิ่งไทยคอมโบ**

- Legumes fritos e rolinhos primavera são servidos com molho de ameixa.  
*- Fried vegetables and spring rolls are served with plum sauce.*

- Bife ao leite de coco e vermelho curry, beringela, folhas de limão e manjericão.  
*- Steak in coconut milk and red curry, auburgine, lime leaves and sweet basil.*

- Frango wook com pasta de chili, legumes, castanha de caju, servido com arroz tailandês.

*- Wooked chicken with chili paste, vegetables, cashews, served with Thai rice*

◆20,00€◆

## THAI SPECIAL

**31. NAMTOK. น้ำตอก**

Bife de porco grelhado com chili em pó, folhas de lima, hortelã e coentros.  
*Grilled pork steak with chili powder, lime leaves, lime, mint and coriander.*

◆16,00€◆

**32. PHA KUNG. ยำทะเล**

Thai Salada de fruto do mar com pimento, alho, cebola, limão e coentro.  
*Thai salad seafood chili, garlic, onion, lemon and coriander.*

◆17,00€◆

**33. KUNG CHÁ NAM PLA. ผัดผักรวมมิตร**

Legumes e camarões mistos e wooked  
*Vegetables mixed with shrimp and wooked*

◆17,00€◆

**34. YAM MOO YA. ยำหมูยอ**

Salsicha vietnamita com salada, alho, cebola, pimentão, hortelã, limão, coentro e aipo.

*Vietnamese sausage with salad, garlic, onion, chili, mint, lime, coriander and celery.*

◆15,00€◆

**35. KHA NA MOO GROB. ไก่ทอด**

Frango frito, salada e tomate.  
*Fried chicken salad and tomato.*

◆16,00€◆

**36. KRA PRAO MOO GROB. แกงส้มประรด**

Abacaxi de curry e frango.  
*Pinapple curry with chicken.*

◆16,00€◆



## BEBIDAS DA CASA / HOUSE DRINKS

### VINHO / WINE

Tinto / Branco / Rosé / Verde | Red / White / Rosé / Green

Copo | Glass

◆ 3,50€ ◆

Garrafa | Bottle

◆ 12,50€ ◆

Para mais vinho, consulte nossa a lista de vinhos mensal separada.  
*For more wine, see our separate monthly wine list.*

Vinho da casa | House wine  
Pegões Tinto e Branco | Red and White

◆ 37cl. 5,90€ | 75cl. 9,90€ ◆

Papafigo Vinho Tinto | Red wine

◆ 75cl. 16,50€ ◆

### SANGRIA 1L

Tinta / Branca | Red / White

◆ 14,00€ ◆

Espumante | Sparkling

◆ 17,00€ ◆

Copo Tinta / Branca / Rosé / Verde | Cup Red / White / Rosé / Green

◆ 4,00€ ◆

### CERVEJA / BEER

Imperial Draught

◆ 1,80€ ◆

Caneca Draught

◆ 40cl. 3,50€ | 50cl. 4,30€ ◆

Superbock Garrafa 33 cl. | Preto Stout 33 cl. | sem / no Alcohol

◆ 2,50€ ◆

Somersby Maçã / Apple 45 cl.

◆ 3,50€ ◆

Thai Beer

◆ 3,90€ ◆

### ALCOHOL

Vodka, Rum, Gin, Uísque, Tequila, Aguardente, Conhague  
*Vodka, Rum, Gin, Whiskey, Tequila, Aguardente, Cognac*

◆ 6,00€ ◆

### APERITIVO / APERITIF

Vinho do Porto, Vermute doce, Beiras, Campari, Aperol  
*Port wine, Sweet vermouth, Beirao, Campari, Aperol*

◆ 5,00€ ◆

### BEBIDAS LEVES / LIGHT DRINKS

Coca Cola, Fanta, 7-up, Tônica, Ginger Ale, Laranja Compal  
*Coca Cola, Fanta, Tonic, Compal orange*

◆ 2,30€ ◆

Água com gás, Água sem gás pequena  
*Water with gas, Water without gas small*

◆ 1,50€ ◆

### CAFÉ / COFFEE

Americano, Espresso, Latte | Plain, Espresso, Latte

◆ 1,80€ / 2,50€ ◆

### CHÁ / TEA

Verde / Green | Preto / Black | Thai Chá / Thai tea

◆ 2,50€ ◆

### SOBREMESAS / DESSERTS

Sorvete de baunilha com calda de chocolate | Vanilla ice cream with chocolate sauce

◆ 7,00€ ◆

Banana frita com sorvete de baunilha | Fried banana with vanilla ice cream

◆ 9,00€ ◆

Bolo de queijo | Cheesecake

◆ 8,00€ ◆





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Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado, (alínea b) do n.º 1 do artigo 135º do RJACSR). Para informações sobre alergénios solicitar aos colaboradores.

*No dish, food or drink, including starters, can be charged if it is not requested by the customer or if it is rendered useless, (item b of paragraph 1 of article 135 of the RJACSR). For information about allergens, ask employees.*







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