

NOODLE SOUP (BEEF/ PORK)

celery, garlic, chili and coriander

rice noodles with your choice of meat, bean sprouts,

## THAI STREET FOOD

STATIESTRAAT 31 - 2018 ANTWERPEN

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## **MAIN COURSE**

FINGER FOOD		CHICKEN				
		PAD THAI KAI				
Chicken sate grilled chicken marinated in curry sauce, with homemade peanut sauce	12	stir fried noodle with chicken, bean sprouts (sojascheuten), garlic chives, peanuts and pad Thai sauce				
Chicken spring roll deep fried chicken, vegetables(mushroom)and sesame rolled with ric wrappers and sesame	12 e	PAD KRA PAO KAI	19			
Pandan chicken chicken filet marinated with garlic, coriander, sesame soil, oyster sau and soy sauce, pepper and pandan leaf	12	stir fried minced chicken with basil (chili, oyster sauce, fish sauce, garlic sauce, sugar, basil leaves, and green beans)				
Veggie spring roll vegetables and sesame rolled with rice wrappers	12	MASSAMAN KAI	19			
Marinated pork strips pork strips marinated in oyster sauce and sesame	12	massaman curry with chicken and cooked potatoes (peanuts, spring onion, and fried onion)				
Spare ribs fried spareribs marinated in oyster sauce, coriander roots and garlic	12	KANG KIEOW WAAN KAI	19			
Scampi roll deep-fried marinated shrimp stuffed in rice wrappers	12	green curry with chicken (Thai aubergines, bamboo, basil and bean)				
Marinated beef strips Beef strips marinated in oyster sauce and sesame		KANG PED KAI	22			
		red curry with chicken & mix of vegetables (palm heart, green bean)				
SOUP		KAI PAD MED MA MUANG	22			
		stir-fried chicken with cashew nut in oyster sauce, soy sauce, onion, red chili, spring onion and pineapple				
TOM KHA PAK	16	LAAB KAI	22			
Thai coconut soup with a mix of vegetables (mushroom, lemongrass, lemon juice, coriander, bouillon)		Thai salad with minced chicken, lime juice, red onion, coriander, mint, spring onion, finely				
TOM KHA KAI	16	chopped toasted rice, dry chili (cold dish)				
Thai coconut soup with chicken (mushroom, lemongrass, lemon juice, coriander, bouillon)		KHAO PAD KAI	22			
TOM YAM KUNG	18	Fried rice with chicken, egg, white onion, spring onion, coriander, and cucumber, soy sauce and				
spicy soup with scampi (galangal, lemongrass, and mushroom)		oyster sauce	22			
WONTON SOUP	16	PAD PIEW WAAN KAI stir fried chicken, cucumber, tomato, pineapple and	22			
scampi dumpling soup (coriander, garlic, sesame oil and oyster sauce)		spring onion in Thai sweet and sour sauce				
		PAD SEE EW KAI	22			
NOODI E SOLID (REEE/ DODK)	16	stir fried rice noodles with Chinese kale, broccoli,				

16

oyster sauce, dark soy sauce and eggs

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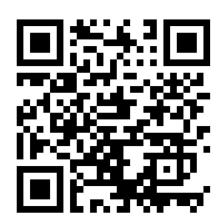
BEEF	SEAFOOD			
NUA PAD NAM MAN HOI	22	PAD THAI KUNG	23	
stir fried beef in oyster sauce and garlic with a mix of vegetables		stir fried rice noodle with scampi, bean sprouts (sojascheuten), garlic chives, peanuts and pad Thai sauce		
YAM NUA	22	YAM WOONSEN KUNG	23	
grilled beef salad with cucumber, fresh chili, shallots, red onion, celery, tomatoes and lemon juice		glass noodle salad with scampi (celery, fresh chillies, coriander, tomatoes and lemon juice		
NAM TOK NUA	22	YAM PLA KROP	21	
grilled beef salad with mint, red onion, coriander, finely chopped roasted rice, dry chili and lemon juice		Fried sea bass salad with cashew nuts, coriander, dressing with fresh chili, shallots, red onion, ginger and lemon juice		
PAD KRA PAO NUA	22	KUNG PAD PONG KAREE		
stir fried minced beef with basil (chili, oyster sauce, fish sauce, garlic sauce, sugar, basil leaves and green beans)		stir fried scampi with curry power, spring onion, egg, coconut milk, milk, and celery		
PANENG NUA	22	YAM TALAY	24	
Paneng curry with beef, coconut milk and palm sugar		mix of seafood (shrimp, fish, clams, squid) salad with fresh chili, shallots, red onion, celery, tomatoes and		
PORK		lemon juice	02	
PAD KRA PAO MOO	22	PAD PIEW WAAN KUNG stir fried scampi, cucumber, tomato, pineapple and	23	
stir fried minced pork with basil (chili, oyster sauce, fish sauce, garlic sauce, sugar, basil leaves and green beans)		spring onion in Thai sweet and sour sauce		
LAAB MOO	22	VEGETARIAN		
Thai salad with minced pork, lime juice, red onion,		PAD THAI PAK	20	
coriander, mint, spring onion, finely chopped toasted rice, dry chili (cold dish)		fried noodle, bean sprouts (sojascheuten), garlic chives, peanuts and pad Thai sauce		
LAD NAA MOO	22	KHAO PAD PAK	20	
rice noodles with marinated pork in gravy		fried rice with vegetables, egg, white onion,		
PAD SEE EW MOO	22	cucumber, spring onion, coriander, salt, pepper, soy sauce, and oyster sauce		
stir fried rice noodles with Chinese kale, broccoli,		KANG KIEOW WAAN TOFU		
oyster sauce and dark soy sauce		green curry with tofu (Thai aubergines, bamboo, basil and bean)	20	
DUCK		KANG FAK TONG	20	
KANG PED PHED YANG	25	red curry with Thai pumpkin, Thai basil, and bean		
grilled duck with red curry, pineapple, cherry tomatoes, coconut milk and sweet basil		LAAB TOFU	20	
PAD PETH PED YANG	25	Thai salad with minced tofu, mint, red onion,		
grilled duck with red curry, vegetables, and coconut		coriander, finely chopped toasted rice and dry chili		
milk (green bean, Thai eggplant, Thai sweet basil, lemon leaf)		SOM TAM THAI  papaya salad (green beans, red pepper, tamarind sauce, palm sugar, lime juice, tomatoes and peanuts)	20	
LAMB		PAD PAK RUAM MIT	10	
MASSAMAN LAMB massaman curry with lamb and cooked potatoes	24	stir fried of various vegetables in oyster sauce and garlic	18	
(peanuts, spring onion, and fried onion)		TAM TAENG	20	
		cucumber salad with tomatoes, garlic, lime, chili, peanuts, palm sugar, and tamarind sauce		

## **DRINKS**

COLD DRINKS					
GEROLSTEINER PLAT 1/2L	5	CARLSBERG ALCOHOLVRIJ	4.5	WINE	
GEROLSTEINER BRUIS 1/2L	5	LIEFMANS ON THE ROCKS	3.8	WIT GLAS	6
COLA	3.8	DECONINCK	3.8	WIT FLES CHARDONNAY	28
COLA ZERO	3.8	JUPILER	3.5	ROOD GLAS	6
ICE TEA	3.8	SINGHA	4	ROOD FLES PENEDO LEXIM	28
FEVER TREE MEDITERRANEAN	4.5	CHANG	4	ROSE GLAS	6
FEVER TREE GINGER BEER	4.5	HOT DRINKS		ROSE FLES MANZ	28
APPLE JUICE	3.8	KOFFIE	3.8	CAVA	8
	3.8	EXPRESSO	3.8	CAVA FLES	32
	3.8	MUNTTHEE (fresh mint tea)	3.8		0_
DUVEL	3.8	GEMBERTHEE (fresh ginger tea)			
O-Liang	3.8	JASMINETHEE	3.8		
(Thai iced black coffee)		GREENTHEE	3,8		
		DESSERTS			
MANGO STICKY RICE coconut milk, sticky rice, and sweet ripe ma	ngo			TICKY RICE	14
HOMEMADE COCONUT ICE CREAM		9 HOMEI ICE CR		E VANILLA	9
TA KO Thai pudding with coconut topping, botom	with	9 1 layer			

SCAN HERE FOR OUR WI-FI

of water chestnut, taro, and corn



wi-fi password : thaifood