

STICKY RICE THAI MENU TRANSLATION

rawng tháwng: “small bites”

1. **paw pía thâwt** : fried spring rolls
2. **paw pía sòt** : fresh spring rolls
3. **mũu ping** : grilled pork skewers
4. **pĩik kài ping** : grilled chicken wings
5. **lũuk chín ping (thâwt)** : grilled beef balls (fried)
6. **tâu-hũu song khreuang thâwt**: deep-fried stuffed tofu
7. **kíaw thâwt** : fried wontons
8. **“pot sticker”**
9. **“shu mai”**
10. **klũay thâwt** : fried banana wrapped in a spring roll wrapper
11. **mũi kràwp** : deep-fried mung bean (*Vigna radiata*) noodles with a sweet sauce
12. **kũy chài** : pan-fried chive dumplings
13. **krà-thũng thawng** : “golden baskets” // battered chicken fritters
14. **thâwt man** : fried fish cakes
15. **thâwt man phàk** : fried vegetable cakes
16. **sà-té (mũu, kài)** : satay skewers (pork, chicken)
17. **kũng phán hãwy** : shrimp paté wrapped around sugar cane skewers
18. **kũng hòm phãa** : shrimp in a “blanket”
19. **them-pura** : “tempura” // deep-fried battered shrimp and vegetables
20. **nók thâwt krà-thiam phrik thai** : deep-fried garlic and black pepper quails
21. **plaa mềuk yang** : grilled squid
22. **ruam mĩit tháleh phão** : mixed seafood roast

yam sâep: “tasty salads”

1. **sôm tam (thai, puu, nẽua)** : papaya salad (with dried shrimp, pickled crab, or Northern Thai-style, with unrefined fish sauce)
2. **yam nẽua** : spicy and tangy beef salad
3. **nẽua nám tók** : “waterfall” beef // grilled beef filet salad
4. **sẽua ráwng hãi** : “Crying Tiger”
5. **khaw mũu yang** : grilled pork neck
6. **súp nàw mái** : Isaan-style pickled bamboo shoot (*Thyrsostachys siamensis*) salad with roasted rice powder
7. **yam wún sên** : mung bean noodle salad
8. **lãap isãan (kài, mũu)** : Isaan-style minced meat salad (chicken, pork)
9. **yam hêt kràwp khão** : literally, “crunchy white mushroom salad” // in actuality, a salad made with reconstituted agar-agar (*Gelidium* spp)
10. **yam plaa saliit** : Gouramy fish (*Belontiidae* spp) salad
11. **yam kũay tĩaw “Shanghai”** : Chinese-style flat/clear “paper” noodle salad
12. **yam kun cheong** : Chinese sausage salad
13. **yam name** : Northern Thai-style “pressed ham” salad
14. **yam mũu yãw** : salad with large, Vietnamese-style steamed pork loaf [chả lụa]
15. **yam mákhẽua phão** : grilled Japanese eggplant (*Solanum melongena* var *esculentum*) salad

16. **yam khài yiaw mûa** : preserved egg salad
17. **yam phàa kiryu** : “bible,” or “paper” tripe salad
18. **yam bai phàk bai yãa** : mixed vegetable salad with water spinach (*Ipomoea aquatica*) and Chinese broccoli (*Brassica oleracea* var *alboglabra*)
19. **yam maeng kà-phrun** : jellyfish (*type unknown*) salad with lime juice, onion, and chile
20. **yam khãa mûu thãwt** : deep-fried pork hock salad
21. **yam yài** : “big” salad // multi-ingredient “composed” salad with shrimp, chicken, hard-boiled egg, celery, and tomato
22. **yam hũu mũu** : pork/pig ear salad
23. **yam lep mêua nàng** : chicken feet salad
24. **tàp wãan** : “sweet liver” salad
25. **nãem sòt** : pork and pork skin salad with sugar, ginger, and chile
26. **yam hãwy malaeng phũu** : green-lipped mussel (*Perna viridis*) salad
27. **yam hũa plii** : banana (*Musa* spp) blossom salad
28. **yam krà-phao plaa** : fish maw salad
29. **phla kũng** : shrimp and lemongrass salad
30. **tháleh kròht** : “angry seafood” salad

súp: “soup”

1. **tôm yam** : sour and spicy soup
2. **tôm khàa** : galangal (*Alpinia galanga*), chicken, and coconut milk soup
3. **pó tàek** : “burst fishtrap” soup // seafood medley soup
4. **krà-phao plaa** : fish maw soup with chicken and quail eggs, in a thickened broth
5. **tôm lêuat mũu** : slightly sour soup with cubed pork blood
6. **kaeng jèut tão-hũu mũu sàp** : “bland soup” with tofu and minced pork
7. **tèua huan** : pickled cabbage (*Brassica juncea*) and pork offal in a lightly sour broth
8. **ehn tũn** : spicy beef tendon soup with celery, onion and tomato
9. **súp hâng wũa** : oxtail soup

aahãan nẽua chao: “food of the northern thais”

1. **sãi ùa (sên lâ)** : fried Northern Thai-style spicy red sausage (per piece)
2. **name** : Northern Thai-style “pressed ham” // a lightly-fermented mixture of pork, pork skin, and chile
3. **rók deun** : fried worms (*type unknown*)
4. **jũing kêung thãwt (seasonal)** : deep-fried insects (*type unknown*)
5. **lãap nẽua** : spicy Northern Thai-style minced meat salad
6. **khào sawy** : Chiang Mai-style curry with egg noodles and c/o/m
7. **khanõm jiin náam ngiaw** : pork and cubed pork blood curry with rice vermicelli, fermented yellow beans (*Glycine max*), and dried “Kapok” (*Ceiba casearia*) flowers [no coconut milk]
8. **náam phrík nũm** : Northern Thai-style green chile “dip,” served with crudités
9. **náam phrík àwng** : Northern Thai-style minced pork and tomato “dip,” served with crudités
10. **kaeng hó** : Northern Thai-style curry with pickled bamboo shoots and vegetables [no meat]
11. **kaeng nàw mái yaa nãeng** : bamboo shoot curry with oyster mushrooms (*Pleurotus* spp), “cha-om” (*Acacia* spp), and minced pork [no coconut milk]

12. **kaeng awm** : beef and beef offal curry [no coconut milk]
13. **kaeng hangleh** : Burmese-style curry // pork, pickled garlic, ginger and red chile in a pungent, oily, and complex curry sauce [no coconut milk]
14. **phàt nàw mái práw** : stir-fried pickled bamboo shoots
15. **tam má-mûang plaa phon** : “pounded” mango salad with fish powder
16. **tam kha-nûn** : “pounded” jackfruit (*Artocarpus heterophyllus*) salad with chile
17. **kaeng kha-nûn** : jackfruit curry with pork rib meat and oyster mushrooms [no coconut milk]
18. **kaeng phàk wãan (seasonal)** : curry with “sweet greens” (*type unknown*) [no coconut milk]
19. **kaeng sôm tûun** : very light and thin, “sour” curry with Catfish and taro shoot (*Colocasia esculenta*) [no coconut milk]
20. **kaeng khài mót** : ant (*type unknown*) egg curry with oyster mushrooms [no coconut milk]
21. **phàt hêt phâu** : stir-fried “pearl” mushrooms (*Astraeus hygrometricus*)
22. **khài jiaw khài mót** : omelette with ant eggs
23. **phàt nàw hūay néua** : “rattan” (*type unknown*) and beef stir-fry

aahãan thai: “Thai Food”

(kûng pheum \$1: shrimp is \$1 extra)

1. **kaeng khīaw-wãan** : green curry with c/o/m
2. **kaeng daeng** : red curry with c/o/m
3. **kaeng kàrìi** : yellow curry with c/o/m
4. **kaeng pàa** : “jungle” curry // spicy, herb and vegetable curry with c/o/m [no coconut milk]
5. **kaeng sôm** : “sour” curry with fish [no coconut milk]
6. **kaeng sôm phàk krà-chai** : “sour” curry with vegetables and Chinese keys (*Boesenbergia rotundata*) [no coconut milk]
7. **kaeng phánaeng** : mild, savoury, and thick curry with c/o/m, but without vegetables
8. **kaeng mátsàman** : “Muslim” curry // mild, cardamom and cumin-flavoured curry with c/o/m
9. **kaeng liang** : spicy, thin curry with black peppercorns and vegetables [no coconut milk]
10. **kha-náa plaa khēm** : Chinese broccoli stir-fried with “salty fish” (*type unknown*)
11. **kha-náa mûu kràwp** : Chinese broccoli stir-fried with crispy pork
12. **phàt phrík khīng mûu kràwp** : chile and ginger stir-fry with crispy pork
13. **phàt phèt lûuk chín plaa** : spicy stir-fry with fish balls
14. **phàt lêuat mûu** : stir-fried cubed pork blood, with scallions and chile
15. **phàt phrík sà-tàw mûu sàp** : minced pork and bitter bean (*Parkia speciosa*) stir-fry
16. **phàk kàat dawng kài phàt phrík** : pickled cabbage stir-fried with chicken and chile
17. **phàk kàat dawng sài khài** : egg stir-fried with pickled cabbage
18. **phàt phèt nàw mái mûu sàp** : spicy stir-fry with bamboo shoots and minced pork
19. **phàt néua náam man hãwy** : beef stir-fried with oyster sauce
20. **phàt néua sài mà-rà** : beef stir-fried with bitter melon (*Momordica charantia*)
21. **tàp phàt phrík** : liver stir-fried with chile
22. **dòk kuuy chàai phàt plaa khēm** : Chinese chives (*Allium tuberosum*) stir-fried with “salty fish”
23. **lon puu khēm** : salty crab “dip,” served with crudités

24. **phàt phàk ruam miiit** : stir-fried mixed vegetables
25. **phàt phèt mũu paa** : spicy stir-fry with pork leg meat
26. **phàt nàw mái mũu sàp sài khài** : egg stir-fried with bamboo shoots and minced pork
27. **phàk bũng fai daeng** : water spinach stir-fried with fermented yellow bean sauce
28. **phàt hũa chai tháo sài khài** : egg stir-fried with Chinese radish (*Raphanus sativus*)
29. **phàt wún sên** : stir-fried mung bean noodles
30. **hãwy thãwt** : Thai-style omelette with mussels
31. **thũa ngãwk phàt hèt hãwm tâu-hũu** : beansprouts stir-fried with shiitake mushrooms and tofu
32. **kài phàt tà-khrái** : chicken stir-fried with lemongrass
33. **kài phàt mét má-mũang hì máphaan** : chicken stir-fried with cashews
34. **phàt krà-phrao** : holy basil (*Ocimum sanctum*) stir-fried with choice of meat
35. **phàt krà-phrao mákhẽua yao** : Japanese eggplant stir-fried with holy basil
36. **phàt krà-phrao khrẽuang nai kài** : chicken offal stir-fried with holy basil
37. **phàt krà-phrao kràwp khài yiaw mũa** : deep-fried holy basil leaves stir-fried with preserved eggs
38. **phàt krà-phrao pèt** : chopped duck stir-fried with holy basil
39. **kaeng phèt pèt yãang kàp lĩit-chii** : spicy grilled duck curry with lychees (*Litchi chinensis*)
40. **phàt krà-phrao khãa mũu** : pork hock stir-fried with holy basil
41. **phàt phèt pèt pàa** : spicy “jungle” stir-fry with duck
42. **phàt yãwt máphráo kũng** : shrimp stir-fried with young coconut
43. **hãwy “shell” phàt phrĩk thai àwn** : spicy scallop stir-fry with green peppercorns
44. **phàt hèt nang faa nẽua** : beef stir-fried with oyster mushrooms
45. **plaa dùk phàt phèt** : hot and spicy stir-fry with Catfish
46. **plaa phàt khĩng** : Sole fish stir-fried with ginger
47. **kũng phàt náam phrĩk phão** : shrimp stir-fried with roasted chile jam
48. **sii-khronng mũu thãwt krà-thiam phrĩk thai** : fried pork ribs with garlic and black pepper
49. **phàt prĩaw wãan kũng** : sweet and sour shrimp stir-fry
50. **khãa kòp thãwt krà-thiam phrĩk thai** : deep-fried frog legs with garlic and black pepper
51. **khãa kòp phàt krà-phrao** : frog legs stir-fried with holy basil
52. **plaa krà-phong daeng rãat phrĩk** : fried whole Red Snapper “smothered” with chile sauce [Market Price]
53. **phàt phèt thãleh**: spicy stir-fry with mixed seafood

kũay tĩaw: “rice noodles”

(kũng pheum \$1, ruam miiit thãleh \$2): (shrimp +\$1, mixed seafood +\$2)

1. **phàt thai** : rice noodles stir-fried with shrimp, beansprouts and egg
2. **phàt sii-yũ** : wide rice noodles braised with soy sauce
3. **rãat nãa** : wide rice noodles braised in fermented yellow bean “gravy” with Chinese broccoli
4. **phàt khĩi mao** : stir-fried “drunkard’s” noodles // noodles stir-fried with basil, chile and meat
5. **bà-mii (hãeng/nãam)** : egg noodles and vegetables with c/o/m (“dry”/“wet”)
6. **kĩaw (hãeng/nãam)**: wontons (“dry”/“wet”)

7. **kūay tiaw reua** : “boat” noodles // spicy noodle soup with tender beef, beansprouts and Chinese broccoli
8. **kūay tiaw tôm yam** : thin rice noodles with minced pork, red chile and beansprouts in a light, sour broth
9. **kūay jáp** : “rolled” lengths of wide rice noodle with pork offal, in a spicy, rich broth
10. **krà-phao plaa** : fish maw soup [a menu duplication]
11. **sùkii** : mung bean noodle soup with assorted vegetables and c/o/m, in a spicy, savoury broth [broth includes fermented tofu, chile, and sesame seeds]
12. **yen ta fo** : wide rice noodle soup, with tofu, vegetables, and seafood in a thin, sour and spicy, tomato-flavoured broth
13. **kohy sii-mii** : crispy egg noodles in a light “gravy”

aahãan jaan diaw: “one plate food”

1. **khanôm jiin náam yaa** : rice vermicelli with an herbal fish curry sauce, served with various accoutrements
2. **khanôm jiin kaeng kài** : rice vermicelli with chicken and green curry
3. **krà-phrao kàp khài dao** : basil stir-fried with c/o/m // served with a Thai-style fried egg
4. **krà-thiam kàp khài dao** : garlic stir-fried with c/o/m // served with a Thai-style fried egg
5. **phrìk khĩng kàp khài dao** : chile and ginger stir-fried with c/o/m // served with a Thai-style fried egg
6. **khào phàt khài dao** : fried rice topped with a Thai-style fried egg
7. **khào phàt name** : fried rice with Northern Thai-style “pressed ham”
8. **khào phàt kha-náa plaa khēm** : fried rice with Chinese broccoli and “salty fish”
9. **khào kài thâwt** : steamed rice topped with fried chicken and cilantro
10. **khào khlúk kà-pì** : shrimp paste rice with sliced omelette, slivered green apple, dried shrimp, and sweet pork
11. **khào tôm plaa** : rice soup with fish and celery
12. **khào tôm pó tàek** : rice soup with mixed seafood

aahãan jeh: “vegetarian food”

1. **paw pía thâwt jeh** : vegetarian fried spring rolls
2. **paw pía sòt jeh** : vegetarian fresh spring rolls
3. **yam hèt khão jeh** : vegetarian salad with “white mushroom” (*Gelidium* spp)
4. **yam mákhēua phão jeh** : vegetarian grilled Japanese eggplant salad
5. **phàt thai jeh** : vegetarian “phàt thai”
6. **phàt sii-yú hèt** : rice noodles braised with soy sauce and mushrooms
7. **râat nâa hèt** : rice noodles braised in a fermented yellow bean “gravy” with Chinese broccoli and mushrooms
8. **kūay tiaw phàt phông kàrìi tâo-hũu** : stir-fried wide rice noodles with curry powder and tofu
9. **phàt bà-mii jeh** : vegetarian fried egg noodles
10. **phàt wún sên jeh** : vegetarian stir-fried mung bean noodles
11. **phàt krà-phrao tâo-hũu hèt** : holy basil stir-fry with tofu and mushrooms
12. **phàt krà-phrao tâo-hũu mákhēua yao** : holy basil stir-fried with Japanese eggplant
13. **phàt krà-thiam tâo-hũu hèt** : garlic stir-fried with tofu and mushrooms

14. **phàt phrík khĩng tâo-hũu** : stir-fried ginger and tofu
15. **phàt phrík sà-tàw tâo-hũu** : chile and bitter beans stir-fried with tofu
16. **phàt thũa ngâwk tâo-hũu jeh** : bean sprouts stir-fried with tofu
17. **phàt phrík phàk kàat dawng tâo-hũu** : pickled cabbage stir-fried with tofu
18. **tâo-hũu phàt hèt hãwm** : tofu and shiitake mushroom stir-fry
19. **phánaeng tâo-hũu** : mild, savoury, and thick curry with tofu
20. **kaeng khĩaw tâo-hũu hèt** : green curry with tofu and mushrooms
21. **tâo jĩaw lon tâo-hũu** : yellow bean sauce stir-fried with tofu
22. **phàt phàk jeh** : vegetarian stir-fried vegetables
23. **tâo-hũu phàt phèt** : spicy stir-fried tofu

pheum teuhm: “side orders”

1. **khâo nĩaw** : sticky rice
2. **khâo sũay** : cooked rice
3. **khàep mũu** : pork skins
4. **phàk sòt, lủak** : fresh vegetables, steamed

khreuang dèum: “drinks”

1. **nám àt lom** : soda
2. **chaa, kaafae** : tea, coffee [Thai-style, iced]
3. **nám má-mũang** : mango
4. **nám faràng** : guava
5. **nám má-khãam** : tamarind
6. **nám “crocodile”** : aloe vera
7. **nám máphráo** : coconut
8. **nám chaw kway** : grass jelly (*Mesona chinensis*)
9. **nám taan sòt** : palm sugar
10. **nám chaa khĩaw** : green tea
11. **nom yèn** : condensed milk mixed with red or green Hale’s brand syrup
12. **nám phõn-lá-mái pàn** : fruit smoothie

“ice cream”

1. **kà-thĩ** : coconut milk
2. **thũrian** : durian (*Durio zibethinus*)
3. **phêuak** : taro
4. **chaa khĩaw** : green tea

khanõm thai: “thai sweets”

1. **khanõm mâw kaeng** : Thai-style egg custard
2. **khâo tũm mát** : sticky rice and banana wrapped in a banana leaf
3. **khâo nĩaw má-mũang** : sticky rice with coconut crème and mango
4. **khâo nĩaw thũrian** : sticky rice with coconut crème and durian

nám kaeng sai: “icy drink”

1. **kâew lâ** : per glass

hand-shaved ice topped with evaporated milk and assorted “fruits” (jackfruit, young coconut, grass jelly, kidney beans, etc.)

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