

Authentic Cuisine  
Ethically Sourced  
Freshly Prepared  
Skilfully Cooked  
Exquisitely Presented  
Graciously Served  
Traditionally Attired Staff

At panAsiacooks, we specialise in far eastern cuisine and pride ourselves in offering an elite personal chef and event planning service with a difference.

We insist on using only the finest and freshest of produce and our ethical policy commits us to sourcing free range meat produce and organic vegetables where it is possible to do so. Additionally, none of our dishes are artificially enhanced by mono-sodium glutamate (MSG) which is in widespread use across oriental restaurants.

As we are providing a bespoke chef service, this allows us the luxury of creating dishes not normally available in restaurants. While this menu provides a glimpse of the dishes that are popular with our clients, we are always delighted to tailor a further selection of dishes to meet your individual preferences and budget.

In addition to tasting authentic cuisine, our clients can also look forward to a cultural experience. Why not use our traditional dinnerware, enjoy oriental floral displays or music and try our tea making ceremony assisted by traditionally attired staff?

Contact us for that special occasion.

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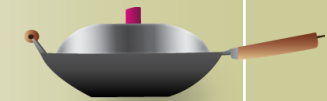
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"Linh" Oil on Canvas (80 x 48 cm) reproduced by kind permission of Nguyen Thanh Binh art represented by Go So Art



panAsiacooks

*Menu Selection*



## APPETISERS

### MIXED HOR D'OEUVRES PLATTER

Classic mixed assortment of spring rolls, sesame prawn toasts, chicken satays, deep fried wantons, spicy fish cakes.

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### SAVOURY MINCE IN LETTUCE CUPS

Pan-fried marinated minced pork and fresh basil served in bite-sized crispy lettuce cups. An absolutely delicious combination.

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### KANOM PANG MUU GOONG (PRAWN TOAST)

Deep fried toast laden with freshly seasoned prawn mince sealed by sesame seed.

## MIXED SATAYS

Skeivers of grilled marinated chicken, pork and beef strips served with peanut sauce.

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### PEKING DUCK PANCAKE PARCELS

Platter of fresh hand-tied Chinese pancake parcels filled with shredded crispy Peking duck, cucumber, spring onions and ho-sin sauce.

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## MAINS—SEAFOOD

### PANAENG PRAWN CURRY

Delicious prawn curry cooked with peanut paste, coconut milk and finished off with a handful of fresh basil leaves.

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### SINGAPORE CHILLI CRABS

Deep fried tempura coated soft shelled crab drizzled with pan-Asiacooks' signature chilli bean sauce.

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### TOD MAN PLA (FISHCAKES)

Spicy deep-fried homemade fishcakes marinated with green beans, lime leaves, coriander and red curry paste.

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### SOUTH INDIAN FISH & MANGO CURRY

Delicate, mild and creamy fish curry infused with a mango, tamarind and coconut base.

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+

## MAINS—CHICKEN

### NOK PAD PRIK (QUAIL WITH BASIL & CHILLI)

Deep fried half quail portions topped with a special fresh chilli and basil leaf paste.

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+

### GAENG TOM KAH GAI (CHICKEN & COCONUT MILK CASSEROLE)

Tender chicken and aubergine slow cooked in coconut base infused with galangal, lemongrass, kaffir lime leaves, fresh chilli paste and topped with sprigs of coriander.

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### THAI RED CHICKEN CURRY

Spicy red chicken curry cooked with a coconut milk base and enhanced with kaffir lime and fresh basil leaves.

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### THAI GREEN CHICKEN CURRY

Chicken slices gently simmered in coconut milk and added to Thai green curry. A widely popular and moderately spiced dish that comes highly recommended.

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### BRAISED SPICED CHICKEN

Seasoned chicken thighs braised in a mixture of soy sauces, bean sauces, Chinese mushrooms and drizzled with groundnut and sesame oils.

## MAINS—PORK, LAMB & BEEF

### HAW MOK MUU (STEAMED PORK & VEGETABLE CURRY)

Delicious and satisfying seasoned pork and leeks in coconut milk infused with kaffir lime leaves, curry paste and steamed the traditional way in banana leaves.

\*

### GAENG PED MUU (RED PORK CURRY)

Tender lean pork slices, bamboo shoots and aubergine cooked with home made aromatic red curry paste and served with fresh basil.

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### THAI STIR FRIED PORK & GREEN BEANS

Wonderful combination of stir-fried marinated pork and crunchy green beans. Widely popular Thai dish with Chinese influences.

### GAENG MUSSAMAN NUA (BEEF CURRY)

Tenderised lean beef with pineapple pieces, onions and potatoes simmered in Mussaman coconut curry, tamarind and peanut base.

\*\* \*

## SIDE DISHES

### GADO GADO

Considered a local staple in Malaysia and Indonesia comprising of an assortment of fresh and crunchy salad tossed in satay (peanut based) dipping sauce.

### THAI SALAD

Finely sliced selection of vegetables and spices drizzled with lime juice. Great accompaniment with any main dish.

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### YAM THANG KWA (CUCUMBER SALAD)

A refreshing Thai cucumber salad topped with mint leaves, crushed peanuts, fresh coriander, a pinch of chilli flakes and lemon juice.

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### STIR-FRIED PEA-SHOOTS

Lightly stir-fried tender pea-shoots with shallots and oyster sauce. Delicate with a slight crunch.

### ASPARAGUS SALAD

Lightly blanched nutty asparagus salad tossed in toasted sesame oil with a liberal sprinkling of sesame seeds and nuts.

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## DESSERTS

### ALMOND JELLY

Delicious, cool, silky and refreshing almond jelly served with fruit cocktail.

### TROPICAL FRUITS & ICE CREAM

Classic assortment of lychees, longans, rambutans served with Cornish clotted ice cream.

### SAGO PUDDING

Warm steamed sago served with cool and rich coconut milk.

\* MILD \*\* MODERATELY SPICY \*\*\* HOT & SPICY + SURCHARGE APPLIES

