

# Sunday Menu



## Tod Man Pla

Deep-fried fish cakes



## Gaeng Jued Ruammit Sarai Talay

Clear soup with mixed seafood and seaweed



## Neu Pla Kao Phad Prik Kamin Sod

Sautéed garoupa fish fillet with chili and turmeric



## Gaeng Keow Wan Gai

Green curry with chicken



## Gluay Choob Paeng Tod Rad Nam Peung

Banana fritter with bread crumbs

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# Tod Man Pla

Deep-fried fish cakes



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
10-15 mins

## Ingredients

- Fish filet (Mackerel) 160 g.
- Long beans or string beans (thinly cut) 100 g.
- Red curry paste 50 g.
- Kaffir lime leaves 3 pcs.
- Palm sugar 100 g.
- Fish sauce 1 tbs.
- Egg 1 pc.
- Cooking oil 50 ml.

## Cucumber relish sauce

- White sugar 100 g.
- White vinegar 50 ml.
- Cucumber (thinly sliced) 50 g.
- Red chili (thinly cut) 1 pc.
- Shallot (finely sliced) 1 pc.

## Preparation

- Cut fish into small pieces and mince and pound it until it is a paste.
- Add red curry paste and long beans and mix well with fish meat.
- Add all other ingredients -egg, palm sugar, kaffir lime leaves.
- Season with fish sauce.
- Knead the mixture well with your hands until sticky enough to roll into balls.
- Flatten the fish balls about 2 inches wide and 1/2 inch thick.
- Fry fish cakes until golden brown on both sides.





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# Gaeng Jued Ruammit Sarai Talay

Clear soup with mixed seafood and seaweed



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
10 mins

## Ingredients

- Mixed seafood (shrimps, squids, fish etc.) 120 g.
- Chinese white lettuce 50 g.
- Spring onion 10 g.
- Chinese celery 10 g.
- Black dried seaweed (cut into 1" piece) 2 pcs.
- Salted turnip 10g.
- Soya sauce 1 tbs.
- Chicken stock 1 1/2 cup
- Fried crispy garlic 1 tbs.

## Preparation

- Boil mixed seafood in chicken stock.
- Add white lettuce, spring onion, celery and seaweed.
- Season with soya sauce and salted turnip.
- Stir until mix well. Remove from heat.
- Garnish soup with fried garlic and Chinese celery leaves before serving.





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# Neu Pla Kao Phad Prik Kamin Sod

Sautéed garoupa fish fillet with chili and turmeric



**Serves**  
2 persons



**Prep**  
25 mins



**Cooking**  
10 mins

## Ingredients

- Garoupa fish fillet 500 g.  
(or other kind of sea fish  
with firm flesh)
- Fresh turmeric 100 g.
- Shallot (thinly sliced) 50 g.
- Garlic 50 g.
- Red bell pepper 30 g.
- Green bell pepper 30 g.
- Red chilies 2 pcs.
- Sweet basil leaves 20 g.
- Fish sauce 1 tbs.
- Oyster sauce 1 tbs.
- White sugar 1/2 tbs.
- Cooking oil 50 ml.

## Preparation

- Deep fry fish fillet in medium-high heat oil until golden brown.
- Remove and set aside to keep warm
- Add oil in a wok, when hot, add all vegetables (turmeric, shallot, peppers, chilies, sweet basil leaves, garlic) and stir fry until cooked.
- Season with fish sauce, oyster sauce and white sugar.
- Place the fish on a plate, top with sautéed vegetables.





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# Gaeng Keow Wan Gai

Green curry with chicken



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
10 mins

## Ingredients

- Chicken breast (sliced) 140 g.
- Green curry paste 30 g.
- Coconut milk 150 ml.
- Small eggplant 4 pcs.
- Pea eggplant 100 g.
- Red chili 2 pcs.
- Kaffir lime leaves 3 pcs.
- Sweet basil leaves 20 g.
- Fish sauce 1 tbs.
- Palm sugar 1 tbs.
- Cooking Oil 50 ml.

## Preparation

- Stir fry green curry paste in oil until fragrant.
- Add coconut milk little by little.
- Boil until coconut milk begins to have oily sheen.
- Add chicken and eggplants and cook for 5-10 minutes.
- Season with fish sauce and palm sugar.
- Add kaffir lime leaves.
- When cooked, add sweet basil leaves and chilies.
- Ready to serve.





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# Gluay Choob Paeng Tod Rad Nam Peung

Banana fritter with bread crumbs



**Serves**  
2 persons



**Prep**  
20 mins



**Cooking**  
20 mins

## Ingredients

- Banana 1 pc.
- All-purpose flour 200 g.
- Bread crumbs 100 g.
- Water 200 ml.
- Sesame seed 10 g.
- Honey syrup for topping
- Ice cream (optional) 1 scoop
- Cooking oil for deep frying

## Preparation

- Peel banana and cut into wedges
- Mix water and flour, stir until well mixed.
- Heat oil in pan.
- Dip banana in flour mixture and cover with bread crumbs.
- Deep fry in hot oil until golden brown.
- Serve with ice cream, topped with honey syrup.

