

Apéritifs	4cl	14cl	20cl
GORDON'S LONDON DRY GIN	12		
POLIAKOV (Vodka)	12		
Coco Punch au Rhum blanc	12		
BAILEYS Irish crème "The ORIGINAL"	12		
JOHNNIE Walker red label (Whisky)	12		
KIR au cassis (Vin blanc Chardonnay)		9	
Whisky coca (JOHNNIE Walker red label)			14
Gin tonic			14

Thai Beer (contains gluten)			33cl
SINGHA			6

Red wines	14cl	½ BTL	BTL
Gato Negro 2022 Cabernet Sauvignon, Chili			29
Bouquet du Comtat, 2021 Côtes du Rhône, France		17	
Cavanza 2021 Cabernet Sauvignon, Chili	7		29
Château LAMOTHE 2020 Côte de Bourg, France			32
Château D'Arcins 2019 Haut-Médoc, France			56
Kumala 2012 Carnet Sauvignon-Shiraz, Afrique du sud			34
Intipalka 2021 Malbec, Valle del Sol, Pérou			48
Da Vero (Bio) 2021 Nero d'Avola Sicilia, Italie			42

White wines	14cl	½ BTL	BTL
Domaine Preignes, Le Vieux Chardonnay	8,5		38
Domaine Gitonnière, Sauvignon Touraine		17	


Rosé	14cl	½ BTL	BTL
LA SANTONNIERE 2022 (Bio)	8,5	19,5	38
Côte de Provence, France			

CHAMPAGNE Brut	14cl		
Veuve Pelletier	12		

Price with VAT. Payment by cards accepted from 10€ (Visa, Master, Amex, restaurant cards).

Signature Cocktails (only at THAISIL !)		
THAISIL 25cl Apple, mango and lychee liqueurs, fruit juice, coconut punch, goji berries		15
FULL MOON PARTY 25cl A smooth cocktail, with a mix of coconut liqueur & baileys, fruit juice, Himalayan pink salt		15
SIAM 25cl Fresh chilies & herbs, vodka.		15
MOJITO 35cl Rhum, thai fresh lemongrass & squeezed lemon juice, homemade Butterfly pea flowers water		15
VIRGIN MOJITO 50cl Thai fresh lemongrass & squeezed lemon juice, homemade Butterfly pea flowers water		14

Homemade drinks / softs / mineral waters

Thai fresh coconut water, with its shell		10
Homemade Thai iced tea, no sugar 50cl		5.5
Homemade Lemonade with Butterfly pea flowers 35cl		5.5
Homemade Lemonade with Butterfly pea flowers 1L		15
Thai coconut juice 35cl		5.5
Fruits juices 35cl: Passionfruit / Lychee / Mango		5.5
Coca 33cl - Coca zéro 33cl		4.5
Evian - San PELLEGRINO - BADOIT 50cl		5
Evian - San PELLEGRINO - BADOIT 100cl		7.5

Butterfly pea flower is a common ingredient in many herbal teas, mixed drinks, and cosmetic products. It is rich in antioxidants and may be linked to several health benefits, including increased weight loss, better blood sugar control, and improvements in hair and skin health.

Homemade herbal teas / teas 35cl / coffee arabica

Homemade Butterfly flowers, goji berries, thai herbal tea	6
Homemade Chrysanthemums & lime herbal tea	6
Jasmin tea / Green tea / Black tea	5.5
Coffee espresso 6cl / Long coffee 12cl	3.5
Coffee milk 12cl	4.5



Starters

Chicken nems (fm) Rollep with rice cake	11
Green papaya salad (fp) Sweet & sour sauce	11
Green mango salad (mfp) Sweet & sour sauce	12
Beautiful shrimp dancers salad (fp) Rice noodles fried	12
Spicy shrimps carpaccio salad (fp) Sweet & sour sauce	12
Spicy Tom Yum Goong soup (f) Shrimps, coconut milk	12
Tom Kha Kai soup (f) Chicken, coconut milk	10

Mains

Shrimps pineapple salad (fmp)	18,5
Rice sauted with sesason vegetables (fem)	17.5
Rice sauted with chicken & sesaon vegetables (fem)	18.5
Pork sauted with kaffir lime, lemongrass + jasmin rice	18.5
Jasmin rice	3.5
Sticky rice	4.5

Bo-Bun (cold dish) (fmp), rice vermicelli & chicken nems
A choice : Chicken 17.5 Pork 17.5

Khao-Soy (emp) (Chiang-Mai's Delight) 21

Thin rice noodles with grilled pork with lemongrass, then chopped, all in a red curry and thai coconut cream sauce

Padthai (es), wok cooking with Homemade tamarind sauce

Vegetables or Chicken 18.5 Pork or Shrimps 19.5

Royal (Vegetables Padthai + Shrimps + Salad) 29

Red curry in thai coconut cream (m), served with jasmin rice

Vegetables or Chicken 18.5 Pork or Shrimps 19.5

Royal (Vegetables red curry + Shrimps + Salad + Rice) 29

Vegan Desserts (No added flavor)

A quarter fresh pineapple	7.5
Tapioca banana in coconut milk (m)	10.5
Smooth, creamy & naturally fragrant	
Extra quality mango sticky rice (m)	10.5
Lightly sweetened coconut cream sauce	

The flavors of the dishes and sauces come from natural products, to be as close as possible to those at Mom's!

Chili per plat 1 / Fresh chilis 1 / Homemade vegan chili oil 4,5
Soy sauce 1.5 / Jasmine rice replaced with glutinous rice 1,5

(c) Cashew nuts (e) Egg (f) Fish sauce
(m) Sesame (p) Penauts (s) Soy sauce



THAÏSIL

Cambodian-Thai, 100% Gluten Free



Tasting menu 23

Served with salad (fp), 2 chicken nems (fm) & jasmin rice

-Dishes of your choice-

Chicken red curry (m)

or

Season vegetables red curry (vegan) (m)

or

Pork sauted with kaffir lime & lemongrass

Hot spicy shrimps, wok minute 29

Sauteed in Massaman curry sauce, with galangal, lemongrass & kaffir leaves, served with salad (fp), jasmin rice