

<b>Apéritifs</b>	<b>4cl</b>	<b>14cl</b>	<b>20cl</b>
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

<b>Thai/Japanese beers</b> (contains gluten)			<b>33cl</b>
SINGHA			6
Asahi			6

<b>Red wines</b>	<b>14cl</b>	<b>½ BTL</b>	<b>BTL</b>
Château Les Belles Murailles, Bordeaux, France		19	
Bouquet du Comtat, Côtes du Rhône, France		17	
Cavanza Cabernet Sauvignon, Chili	7,5		34
Gato Negro Cabernet Sauvignon, Chili			34
Château LAMOTHE Côte de Bourg, France			32
Château D'Arcins Haut-Médoc, France			56
Intipalka Malbec, Valle del Sol, Pérou			48
Da Vero (Bio) Nero d'Avola Sicilia, Italie			42

<b>White wines</b>	<b>14cl</b>	<b>½ BTL</b>	<b>BTL</b>
Domaine Gitonnière, Sauvignon Touraine		17	
Domaine Preignes, Le Vieux Chardonnay	7,5		38

<b>Rosé</b>	<b>14cl</b>	<b>½ BTL</b>	<b>BTL</b>
LA SANTONNIERE (Bio), Côte de Provence France	7,5	19,5	38

<b>CHAMPAGNE Brut</b>			<b>BTL</b>
Veuve Pelletier			68

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

<b>Signature Cocktails (only at THAÏSIL !)</b>	
<b>THAÏSIL</b> Apple, mango and lychee liqueurs, fruit juice, coconut punch, goji berries	15
<b>FULL MOON PARTY</b> A smooth cocktail, with a mix of coconut liqueur & baileys, fruit juice, Himalayan pink salt	15
<b>SIAM</b> Fresh chilies & herbs, vodka.	15
<b>MOJITO</b> Rhum, thai fresh lemongrass & squeezed lemon juice, homemade Butterfly pea flowers water	15
<b>VIRGIN MOJITO</b> Thai fresh lemongrass & squeezed lemon juice, homemade Butterfly pea flowers water	12

<b>Homemade softs drinks / softs / mineral waters</b>	
<b>Homemade</b> Matcha coconut ice tea	7,5
<b>Homemade</b> Thai lime iced tea, no sugar	5,5
<b>Homemade</b> Lemonade with Butterfly pea flowers	6,5
<b>Homemade</b> Lemonade with Butterfly pea flowers 100cl	12
Thai coconut juice	5,5
Fruits juices : Passionfruit / Lychee / Mango	5
Coca - Coca zéro	4,5
Evian - San PELLEGRINO - BADOIT 50cl	5
Evian - San PELLEGRINO - BADOIT 100cl	6,9

**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.


<b>Homemade hot herbals teas / teas / Italy coffee</b>	
<b>Homemade</b> Butterfly flowers, goji berries, thai herbal tea	6,5
<b>Homemade</b> Chrysanthemums & lime herbal tea	6,5
Jasmin flowers tea	5,5
Coffee espresso / Long coffee	3
Coffee milk	4



## Starters

 **Chicken Nems** 11

Rollep with rice cake

 **Green papaya salad**


Sweet & sour sauce with lime 11

 **Green mango salad** 12

Crunchy mango slices, thai herbs

 **Shrimps carpaccio** 14

Galangal, lemongrass, thai herbs, spicy lemongrass sauce

 **Tom Yum Goong Spicy shrimps, coconut milk soup** 14

 **Beef fillet salad** 15,5

Galangal, lemongrass, spicy tamarind sauce

 **Shrimps pineapple & cashew nuts salad** 15,5

Fresh pineapple, lemongrass, thai herbs, toasted coconut


## Dishes

 **Pork** 16,5


Grilled & chopped, then simmered with lemongrass

 **Rice with black sesame oil** 16,5

Cambodian Jasmine fragrant long rice with chicken

 **Bo-Bun** 16,5

Rice vermicelli, chicken, grated carrot, coriander, mint, cucumber, red onion, sweet & sour sauce, served with 2 chicken nems

 **Khao-Soy** 21

Chiang-Mai's Delight. Pork chopped, thin rice noodles, sesame oil, lemongrass, all in a red curry and thai coconut cream sauce


 **Shrimps Massaman** 23

Galangal, lemongrass & kaffir leaves, spicy Massaman sauce

 **Crying Tiger** 29

Marinated and grilled beef fillet, spicy tamarind sauce

 **Padthai**

 **Vegetables** 17,5    **Chicken** 17,5

Wok cooking with homemade tamarind fruit sauce

 **Red curry in thai coconut cream**

 **Vegetables** 16,5    **Chicken** 17,5    **Pork** 18,5

## Desserts (Naturally flavorless)

 **A quarter fresh pineapple** 7,5

 **Coconut cream mango sticky rice** 10,5

 **Organic banana tapioca coconut cream cake** 10,5

# THAÏSIL



Cambodian-thai, 100% Gluten Free, Home Cooking



## Lunch Menu 16,9

(Except Saturday, Sunday & Holidays)

Papaya salad + Jasmine rice + Dish

or

Papaya salad + Jasmine rice + Dish + Chicken Nem (+1)

-Dishes of your choice-

Chicken red curry

Vegetables red curry

Stewed ground pork with lemongrass

Vegetables Wok cooking

 **Homemade chili sauce** 3,5    **Cambodian Jasmine rice** 3,5


**Thai sticky rice** 4,5    **Jasmine rice replaced with sticky rice** 1

All sauces (homemade & soy sauce, fish sauce...) are Gluten-Free

 **Peanuts**

 **Sesame**

 **Vegan**

 **Soy sauce**

 **Fish sauce**

 **Spicy**