

## Glossary of Thai Herbs & Spices

### Garlic (Kratiem)



#### Shape / Appearance :

Thai garlic smaller and more tender.

It has small cloves covered with a soft peel. It is always peeled and crushed before use. Look out for fresh, shiny heads avoiding soft, dusty or moldy cloves.

**Flavor:** Hot, stronger than the large cloves garlic.

**Benefit for health :** Decreases cholesterol in blood and destroys blockages in blood vessels so it can help central blood pressure and heart diseases.

### Pepper (Phrik Thai)



#### Shape / Appearance :

Berries, When ripe, are dried and ground with skins on to make black pepper, or with the skins off to make white pepper, The most widely available form in Thailand is white pepper used to flavor many dishes.

**Flavor:** Hot and aromatic.

**Benefit for health :** Cures flatulence and reduce phlegm.

### Chili (Phirik)



#### Shape / Appearance:

Many different kinds of chilies; small fresh and dried or as flakes and powder, the smaller the chili, the hotter it is. Bird's eye chilies' (prick kee noo) sometimes red are used in small thin, green or sometime red are used in soups, some liquid or curry like dishes and sauces. They are extremely hot.

**Flavor :** Extremely hot.

**Benefit for health :** Cures flatulence. Stimulates blood circulation. Drives gas out of the stomach. Increases perspiration and aids digestion.

### Plate Brush Egg Plant (Ma Kheua Puang)



**Shape / Appearance :** Different sizes and shapes, ranging in size from a ping pong ball to a marble, in shape from an egg to a flattened sphere,

an in color from green and white to yellow which looks like large peas.

Tiny peas— size eggplant are mostly use in curry dishes.

**Flavor :** Bitter and quite sour.

**Benefit for health :** Aids digestion full of calcium and phosphorus. Decreases blood pressure and stimulate circulation.

### Galangal or Galang (Kha)



#### Shape / Appearance:

Member of the ginger family that look similar to fresh ginger but with a more translucent skin and a pinkish tinge / pale-yellow color.

Larger and lighter colored than ginger. Used in curry Pastes, stir-fries and soups, Avoid using too large a quantity or it may Spoil the taste of the curry.

**Flavor :** Delicate flavor and lemony taste.

**Benefit for health :** help the digestive system to digest food. Cure flatulence Carminative – drives phlegm from the throat and relaxes muscles.

### Sweet Basil (Bai Horapha)



**Shape / Appearance :** It is used liberally as a seasoning and sprigs of it are often added to platters of fresh raw vegetables. They have small deep green leaves with reddish purple stems. And are used in red and green curries.

**Flavor :** Stronger than western Sweet basil with a distinctive lemony fragrance.

**Benefit for health :** Seasons the food. Deodorizes the meat's scent. cure flatulence and aids digestion Reduces phlegm.

### Ginger

#### (Khing)



#### Shape / Appearance :

Grows underground. Mature ginger stems are buff colored ;Thais use both the old and young fresh ginger, which is pale yellow with a pinkish tinge.

Eaten fresh, and pickled as well as cooked. Shaped in fingers hanging from the main body. Look for shiny, fat roots that aren't wrinkled or shriveled. It is always used fresh rather than dried, and is peeled and Chopped or crushed before cooking.

**Flavor :** Sweet and hot.

**Benefit for health :** Relieves nasal congestion and aids the digestive system by curing flatulence as ginger stimulates contraction of the

### Lesser Ginger (Krachai)



#### Shape / Appearance :

This unusual rhizome, which look like a bunch of short yellow brown tuberous roots is used in fish dishes.

It is sold under the English name of powder rhizome, when it takes the form of dried, slivered roots.

**Flavor :** Mild Flavor.

**Benefit for health :** Makes you Feel fresh, Benefit similar to Chinese ginseng.

### Lemon Grass (Ta-Khrai)



**Shape / Appearance :** Tall plant that resembles a grass with small bulbous roots and an aromatic grey-green grass, Only the bottom 12 cm / 5 in of the lemon grass. is sliced, crushed or chopped in a wide range of Thai dishes,

Especially curries, soup, salads. the stem end is added whole to spicy soups and curries.

**Flavor :** Aromatic lemony scent

**Benefit for health :** Deodorizes the meat's scent and cures stomach ache as it will relieve contractions in the intestines. (curing flatulence)

### Kaffir Lime (Ma Krud)



#### Shape / Appearance :

Green fruits with knobby, dark skin, Juice and leaves are all used, the rind is often grated and added to food, while the fragrant leaves, rinsed and shredded, are added in chili soup or hot salad dishes to heighten their aromatic appeal.

**Flavor :** Strong lime fragrance and flavor.

**Benefit for health :** Deodorizes The meat's scent. Leaves and skin aid digestion and reduce the effects of over eating.

### Mint (Sa - Ra - Naei)



#### Shape / Appearance :

Thai mint leaves are deep green and round, thin, hairless, and slightly wavy. The stem is dark red and is served fresh as an ingredient in spicy chopped meat salads, spicy salads, and in sour and spicy fish soups.

**Flavor :** Hot and fragrant (especially after being washed and chopped).

**Benefit for health :** Reduces perspiration and cures flatulence. Contains vitamin C that help protect against cold and fevers. Its fragrance is invigorating.

### Coriander or Cilantro (Phak Chi)



#### Shape /

**Appearance:** It resembles flat-leaf parsley in appearance. Essential in Thai cooking, the leaves and stem are eaten fresh and used frequently as a garnish.

Coriander roots are usually crushed with garlic and then used to flavor meat's dishes and curries. The leaves are used universally to garnish every conceivable kind of savory dish.

**Flavor :** Delicate, pleasant taste and fragrance.

**Benefit for health :** Aids digestion and deodorizes the meat's smell.

Cure flatulence and reduces phlegm.



**“The Thai cuisine has always been a reflections of a nation's culture”**

**Authentic Thai cuisine at it's very best.**

**We like to call it “Palace Thai”**

**Enjoy our selection of traditional Thai recipe, passed down from generations.**

**Thai dishes on a higher level, with only the freshest local Seafood, the ripest fruits and vegetables.**

**Discover the unique taste of Lychee, Pomelo, Kaffir Lime**

**And other exotic tropical fruits, Combined with**

**Andaman Lobster, Tiger Shrimps and Squid.**

**Savor complex fragrant and flavorful curries.**

**Thai cooking truly is a unique dining experience with**

**Chef Darika and the Luna / Coral Family is pleased**

**to share with you.**

**Join us for dining with our Thai Family.**

**Guten Appetit**

**Bon Appétit**

**Buon Appetito**

**Smaklig Måltid**

**Bom Apetite**

**Eet Smakelijk**

**Dobru' Chuť**

**приятного аппетита**

**God Appetitt**

**ボナペティ**

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**Signature Dishes**



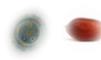
**Spicy Dishes**



**Contained Nuts**

**Traditional Thai Culture Usually People Eat  
Appetizer, Soup and Main Course at The Same Time**

**LUNA APPETIZERS**

 <b>MEING KANA</b> เมียงคะหน้า <b>155.-</b> Prepare you own small parcels of kale leaves. Fill with lime, chili, shallots, ginger, cashew nuts and prawns. Top with sweet sauce.	<b>THOD MUN GOONG</b> ทอดมันกุ้ง <b>160.-</b> Deep fried shrimp cake enhanced with spicy cucumber sauce.
 <b>KAO TANG NA TANG</b> ข้าวตังหน้าตัง <b>145.-</b> Rice crackers with a dipping sauce of coconut cream, minced chicken and shrimp.	<b>GAI HOA BAI TOEY</b> ไก่ห่อใบเตย <b>145.-</b> Chunks of chicken marinated in a sesame sauce, wrapped in pandanus leaves and deep fried.
 <b>HAW MOAK HOY MA LAENG PHU THOD</b> <b>160.-</b> ห่อหมกหอยแมลงภู่อทอด Terrine of fish and mussels, with seasoning spices, deep fried and served on a half shells.	<b>GOONG SARONG</b> กุ้งไส่ <b>145.-</b> Deep fried prawn wrapped with noodle.
 <b>MEE GROB</b> หมี่กรอบ <b>160.-</b> Herbed, crisp fried rice vermicelli with minced chicken and shrimp in pastry shell.	<b>PU JA</b> ปูจ๋า <b>160.-</b> Crab meat soufflé, A combination of crab meat and minced chicken in crab's shell.
	<b>BUR THOD</b> เบื่อทอด <b>145.-</b> Polyscias leaves, Wild Betel, Grass wig dipped in curry batter and fried white prawn.

**LUNA SOUPS**

 <b>TOM YAM GOONG</b> ต้มยำกุ้ง <b>170.-</b> Traditional spicy prawn soup flavored with kaffir lime leaves and lemongrass.	<b>GAENG JUED TAO HOO</b> แกงจืดเต้าหู้ไข่ <b>150.-</b> A clear broth with vegetables, bean curd egg and minced chicken dumplings.
 <b>TOM KHA TALAY</b> ต้มข่าทะเล <b>170.-</b> Savory coconut milk soup with seafood combination scented with galangal and lemon grass.	 <b>TOM SOM PLA OR GOONG PAO</b> <b>180.-</b> ต้มส้มปลา หรือ กุ้งเผา Sweet and sour soup flavored with pepper and ginger with fish or prawns.

**LUNA SALADS**

 <b>PRLA GOONG PAO</b> ปลาสุกเผา <b>260.-</b> Salad of grilled prawn with fine lemongrass, shallots tossed with lime dressing and herbs.	 <b>KRUA LUNA YAM SAM GROB</b> ยำสามกรอบ <b>230.-</b> Crispy fish maw, squid ring and duck, tossed with lime dressing, celery and onion.
 <b>YAM NUEA YANG</b> ยำเนื้อย่าง <b>240.-</b> Salad of grilled beef sirloin tossed with onion, tomato, cucumber, lime dressing and herbs.	 <b>YAM PED GROB</b> ยำเป็ดกรอบ <b>240.-</b> Crispy fried juliennes duckling, with orange and pomegranate, on a bed of greens. Flavored with a sweet and sour dressing of five spices and mild, sweet chili.
 <b>YAM WOON SEN</b> ยำวุ้นเส้น <b>210.-</b> Clear vermicelli noodle (made from bean) tossed with lime dressing and herbs with poached prawn.	 <b>YAM GOONG SIEB</b> ยำกุ้งเสียบ <b>220.-</b> Salad of smoked shrimp tossed with shallots, shredded green mango spicy lime dressing and herbs.
 <b>LABB PLA MUEK HOY SHELL</b> ลาบปลาหมึกหอยเชลล์ <b>240.-</b> Salad of minced squid and scallops tossed with ground roasted rice, lime dressing, chili powder and herbs.	 <b>YAM SOM O GOONG</b> ยำส้มโอกุ้ง <b>220.-</b> Salad of pomelo wedges tossed with tamarind dressing chili, roasted coconut, crisp shallot and prawns.

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**Signature Dishes**



**Spicy Dishes**



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### CRUDE VEGETABLES and DIPPING SAUCES

 <b>LOHN TAO JIEW</b> หลนเต้าเจี้ยว Melanges of pickled soy beans, minced chicken, shallots, chili and coconut cream. <b>180.-</b>	 <b>NAM PRIG GOONG SIEB</b> น้ำพริกกุ้งเสียบ Sun dried shrimp combined with shrimp paste, chili, garlic, shallot and lime juice. <b>180.-</b>
 <b>NAM PRIG ONG</b> น้ำพริกอ่อน Medley of minced chicken, tomato, garlic, chili, kaffir lime and lime juice. <b>180.-</b>	 <b>NAM PRIG GOONG SOD</b> น้ำพริกกุ้งสด Poached prawns combined with shrimp paste chili, garlic, shallot and lime juice. <b>180.-</b>

### LUNA CURRIES

 <b>PHA NAENG PED YANG</b> แพนงเป็ดย่าง Sliced roasted red duck with lychee in a red curry sauce. <b>240.-</b>	 <b>MASSAMAN GAE YANG</b> มัสมั่นแกะย่าง Grilled lamb cutlets with Massaman curry sauce. <b>280.-</b>
 <b>KEAW WAHN NUEA YANG OR GAI YANG</b> เขียวหวานเนื้อย่าง หรือ ไก่ย่าง Grilled beef sirloin or chicken breast with green curry sauce. <b>250.-/220.-</b>	 <b>MASSAMAN GAI</b> มัสมั่นไก่ Braised chicken in Massaman curry. <b>220.-</b>
 <b>GAENG KA -RI GAI</b> แกงกะหรี่ไก่ Yellow chicken curry with onions and potatoes. <b>220.-</b>	 <b>GAENG KHUA SAPAROS HOY PONG</b> แกงคั่วสับประดหอยพง Local curry chili paste with Horse mussel and pineapple. <b>220.-</b>
	 <b>GAENG SOM PLA PAK RUAM</b> แกงส้มปลาผักรวม Southern Thai sour curry soup with mixed vegetables and white snapper. <b>240.-</b>

### LUNA SPECIALTIES

<b>ANDAMAN PLATTER ( For Two )</b> ทะเลรวมมิตร <b>1,700.-</b> Steam or grilled seafood combination, of Rock lobster, Tiger Prawns, White Prawns, Fish, Squid, Crab, Mussels and Luna fried rice served with various sauce.	 <b>NUEA PU PHAD PHONG KA-RI</b> เนื้อปูผัดผงกะหรี่ <b>250.-</b> Stir fried crab meat with curry powder, onion, celery and green herbs.
<b>GOONG MUNG GORN</b> กุ้งมังกร <b>1,350.-</b> Andaman king lobster grilled and served with various sauce and Luna fried rice.	 <b>GAI PHAD MED MAMUANG</b> ไก่ผัดเม็ดมะม่วง <b>220.-</b> Stir fried chicken with cashew nuts.
<b>GOONG THOD SOM MAKHAM</b> กุ้งทอดส้มมะขาม <b>250.-</b> Deep fried prawns served with tamarind sauce.	 <b>NUEA PHAD NAM MUN HOY</b> เนื้อผัดน้ำมันหอย <b>250.-</b> Stir fried beef with oyster sauce.
<b>GOONG PHAD NOA MAI</b> กุ้งผัดหน่อไม้ฝรั่ง <b>240.-</b> Stir fried prawns and green asparagus.	 <b>NGOB-PLA, GOONG, OR PAAG-UAN</b> <b>260.-</b> งบบปลา กุ้ง กบบปากอวน Choices of Fish filet , Prawns or Seafood in a thick curry sauce, wrapped in Banana leaves and baked.
<b>PLA PREAW WAHN OR GAI</b> ปลาเปรี้ยวหวาน หรือ ไก่ <b>220.-</b> Deep fried whole fish or chicken with sweet and sour sauce.	 <b>GAE PHAD PRIG BAI GAPRAO</b> <b>280.-</b> แกะผัดพริกใบกะเพรา Stir fried minced lamb with chili and fresh basil leaves
 <b>PLA SAM ROS</b> ปลาสามรส <b>350.-</b> Deep fried whole fish with spicy sweet sour sauce.	 <b>TALAY PHAD PRIG BAI GAPRAO</b> <b>260.-</b> ทะเลผัดพริกใบกะเพรา Stir fried mixed seafood with chili and fresh basil leaves
 <b>PLA NUENG MANAW</b> ปลาหนึ่งมะนาว <b>350.-</b> Steamed whole fish with spicy lime sauce.	<b>GAI PHAD KHING</b> ไก่ผัดขิง <b>220.-</b> Stir fried chicken with fresh ginger
<b>KAI JIEW HOY NANGROM</b> ไข่เจียวหอยนางรม <b>180.-</b> Oyster and chives omelet Thai style.	<b>GOONG GRA TIEM PRIG THAI</b> กุ้งกระเทียมพริกไทย <b>240.-</b> Fried prawns with garlic and black pepper
	<b>PHAD PAK RUAM</b> ผัดผักรวม <b>150.-</b> Stir fried mixed vegetables with oyster sauce



Signature Dishes



Spicy Dishes



Contained Nuts



## DESSERTS AND ICE CREAM SELECTION

### PLOY GROB

Are bits of crunchy water chestnut, coated  
with corn flour, lightly cooked, served  
with coconut ice cream.

130.-

### LOY GAEW

Made with cut fresh fruits and  
served in chilled orange lime syrup  
with crushed ice.

130.-

### GLUAY BUAD CHEE

Stewed banana with coconut milk  
and ice cream.

130.-

### BUA LOY

Are tiny rounds of dumplings cooked  
in coconut milk and palm sugar  
it is served warm.

130.-

### GLUAY THOD

Deep fried lightly battered banana  
with honey sauce

130.-

### POLAMAI RUAM

Fresh fruits in season

130.-

### ICE CREAM BY THE SCOOP

The delights of Thailand presented to you  
in the form of ice cream.

Truly natural fruits and Floral, from the  
four corners of The Kingdom.

These Thai flavors and delights await  
your taste buds.

120.-

Vanilla

Chocolate

Raspberry

Strawberry

Caramel biscuit

Mango sherbet

Raspberry sherbet