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# Sing Thai Restaurang

Norrköping



## Menu: Take Out

Monday-Thursday: 11:00-22:00 | Friday: 11:00-23:00 | Saturday: 12:00-23:00 | Sunday: 13:00-22:00

[\* = slightly spicy, \*\* = medium spicy, \*\*\* = very spicy]

### Appetizers

1.	<b>Poh Phea</b> Spring roll	39:-
2.	<b>Goong Yang</b> Charcoal broiled kingprawns with Tammarine sweet and sour sauce and spicy sauce	55:-
3.	<b>Pla Yang</b> Charcoal broiled salmon with Tammarine sweet and sour chilisauce and spicy sauce	47:-
4.	<b>Yaam Goong **</b> Sliced salad with prawns, onions, chili and limejuice	52:-
5.	<b>Yaam Nuea **</b> Sliced salad with beef, onions and chili and limejuice	52:-
6.	<b>Tom Yaam Goong **</b> Hot and sour prawns soup	52:-
7.	<b>Tom Kha Ghai **</b> Chicken soup with coconut milk	47:-
9. (A)	<b>A Sateh Moo 90 *</b> Pork Satay with peanut sauce	50:-
9. (B)	<b>A Sateh Nuea 91 *</b> Beef Satay with peanut sauce	50:-
9. (C)	<b>Sateh Gai 92 *</b> Chicken Satay with peanut sauce	50:-
9. (D)	<b>Sateh Goong 93 *</b> Prawns Satay with peanut sauce	50:-

### Meat dishes

10.	<b>Mix Sateh *</b> Mixed Satay includes pork, beef, chicken and prawn with peanut sauce	90:-
10. (A)	<b>Sateh Moo 100 *</b> Pork Satay with peanut sauce	85:-
10. (B)	<b>Sateh Nuea 101 *</b> Beef Satay with peanut sauce	98:-
10. (C)	<b>Sateh Gai 102 *</b> Chicken Satay with peanut sauce	85:-
10. (D)	<b>Sateh Goong 103 *</b> Prawns Satay with peanut sauce	85:-
11.	<b>Nuea Thod Grathiam Prig Thai</b> Fried fillet of beef with garlic and pepper	98:-
12.	<b>Nuea Paad Prig **</b> Fried beef with fresh chili paste Fried fillet of beef with fresh chili paste	85:- 98:-
13.	<b>Nuea Jahn Roon *</b> (Served on hot plate) Fillet of beef marinated with Thai herbs and spices	120:-
14.	<b>Nuea Pad Bai Grapao ***</b> Fried beef with Thai basil leaves Fried fillet of beef with Thai basil leaves	85:- 98:-
15.	<b>Panäng Nuea **</b>	85:-

	Fillet of beef with panāng curry in coconut milk	98:-
	Fillet of beef with panāng curry in coconut milk	
16.	<b>Gaeng Massamun Nuea **</b> Beef with Massamun curry in coconut milk	85:-
	Fillet of beef with Massamun curry in coconut milk	98:-
17.	<b>Fillet of pork **</b> with mango chutney	85:-
19.	<b>Panāng Moo **</b> Fillet of pork with Panāng curry in coconut milk	85:-
20.	<b>Moo Pak Pad</b> Fried fillet of pork with mixed fresh vegetables in oyster sauce	85:-

### Poultry dishes

21.	<b>Gai Pad Met Ma Moang *</b> Fried chicken with Cashew nuts	85:-
22.	<b>Gai Pad Bai Grapao ***</b> Fried chicken with Thai basil leaves	85:-
23.	<b>Gai Hor Bai Toey</b> Deep fried chicken wrapped in Toey leaves with sweet chili sauce	95:-
24.	<b>Gaeng Khiew Wahn Gai **</b> Chicken with green curry in coconut milk	85:-
25.	<b>Ped Yang</b> Roasted duck with plum sauce	105:-
26.	<b>Gaeng Phed Ped Yang **</b> Duck with red curry in coconut milk	105:-
29.	<b>Fried chicken with sweet and sour sauce</b>	85:-

### Seafood

30.	<b>Pla Yang</b> Charcoal broiled salmon with Tammarine sweet and sour sauce and spicy sauce	105:-
31.	<b>Goong Yai Yang</b> Charcoal broiled kingprawns with Tammarine sweet and sour sauce and spicy sauce	110:-
32.	<b>Goong Pad Metmamoang *</b> Fried kingprawns with Cashew nuts	105:-
33.	<b>Pla Yang *</b> Steamed salmon with with ginger and chili soya sauce	105:-
34.	<b>Goong Yang *</b> Roasted kingprawns with garlic butter	110:-
35.	<b>Pla Yang *</b> Deep fried salmon with sweet and sour chili sauce	110:-
36.	<b>Chu Chi Pramuk ***</b> Squid with chili paste in coconut milk	85:-
37.	<b>Pramuk Pak Bai Grapad ***</b> Fried squid with Thai basil leaves	85:-
39.	<b>Goong Jahn Roon *</b> (Served on hot plate) Marinated kingprawns with Thai spices and herbs	120:-
40.	<b>Gaeng Khiew Wahn Goong **</b> Prawns with green curry in coconut milk	105:-
41.	<b>Chu Chi Goong ***</b> Prawns with chili paste in coconut milk	105:-
42.	<b>Goong Pad Bai Grapao ***</b> Fried prawns with Thai basil leaves	105:-
43.	<b>Goong Thod Gratiam Prig Thai</b> Fried prawns with garlic and pepper	105:-
44.	<b>Fried prawns with sweet and sour sauce</b>	105:-

### Others

50.	<b>Pak Pad Ruam Mit</b> Fried mixed fresh vegetables with oyster sauce	70:-
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51.	<b>Guay Teow Pad A Singapore</b> Singapore style fried ricenoodles (roasted pork, chicken prawns, egg, curry)	85:-
52.	<b>Kao Pad Ruam Mit</b> Fried rice with roasted pork, prawns, chicken in curry	85:-
53.	<b>Kao Pad Goong</b> Fried rice with prawns	90:-
54.	<b>Kao Pad Gai</b> Fried rice with chicken	85:-
55.	<b>Mixed Sing Thai Grill *</b> (Served on hot plate) Mixed grill - kingprawns, fillet of beef, fillet of pork and salmon	135:-
56.	<b>Guay Teow Pad Thai</b> Thai style fried ricenoodles (Tofu, prawns, chicken, egg)	90:-
57.	<b>Kao Pad Sabparod</b> Fried rice with roasted pork, prawns, chicken, egg, pineapple	85:-

### Desserts

61.	<b>Ai Tim Ma-Prao</b> Coconut ice-cream	47:-
62.	<b>Ai Tim Sapparod</b> Pineapple ice-cream	47:-
63.	<b>Ai Tim Pollamai</b> Thai fruitsalad with banana gourmet ice-cream	39:-
64.	<b>Guay Tord Ai Tim Sâmm Chockolett</b> Deep fried banana with gourmet ice-cream	39:-
65.	<b>Sapparod Tord Ai Tim Sâmm Chockolett</b> Deep fried pineapple with gourmet ice-cream	39:-

### Children's Menu

<b>Fried fillet of chicken in soya sauce with rice</b>	55:-
<b>Meatballs or Hot dog with french fries</b>	55:-

### Sing Thai Special

<b>Two small Thai dishes:</b>	89:-
1. <b>Fillet of chicken satay</b> with peanut sauce *	
2. <b>Beef with panäng curry</b> in coconut milk **	
Dessert:	
<b>Guay Tord Ai Timm Sâmm Chockolett</b> Deep fried banana with gourmet ice-cream	

<b>Three small Thai dishes:</b>	110:-
1. <b>Fillet of pork satay</b> with peanut sauce *	
2. <b>Fried beef</b> with Thai basil leaves ***	
3. <b>Fillet of chicken with gari curry</b> in coconut milk *	
Dessert:	
<b>Guay Tord Ai Timm Sâmm Chockolett</b> Deep fried banana with gourmet ice-cream	

Menue A	for 1 person	145:-/person
	<b>Appetizer:</b>	
	<b>Goong Yang</b> Charcoal broiled kingprawns with Tammarine sweet and sour sauce and spicy sauce	
	<b>Meat dishes:</b>	
	<b>Three small Thai dishes:</b>	
	<b>Panäng Nuea **</b> Fillet of beef with Panäng curry in coconut milk	
	<b>Sateh Moo *</b>	

Fillet of pork satay with peanut sauce  
**Gai Hor Bai Toey**  
Deep fried chicken wrapped in Toey leaves with sweet chili sauce  
Dessert:  
**Gruay Tord Ai Timm Sømm Chockolett**  
Deep fried banana with gourmet ice-cream

Menue B for 2 persons 145:-/person  
Appetizer:  
**Goong Yang**  
Charcoal broiled kingprawn with Tammarine sweet and sour sauce and spicy sauce  
Meat dishes:  
**Phed Yang Kam Moo Ob Nam Pueng**  
Roasted duck with plum sauce  
or  
**Panäng Nuea \*\***  
Fillet of beef with Panäng curry in coconut milk  
Dessert:  
**Gruay Tord Ai Timm Sømm Chockolett**  
Deep fried banana with gourmet ice-cream

Menue C for 3 persons 145:-/person  
Appetizer:  
**Goong Yang**  
Charcoal broiled kingprawn with Tammarine sweet and sour sauce and spicy sauce  
Meat dishes:  
**Phed Yang Kam Moo Ob Nam Pueng**  
Roasted duck with plum sauce  
or  
**Panäng Gai \*\***  
Chicken with panäng curry in coconut milk  
or  
**Nuea Jahn Roon \*\***  
(Served on hot plate)  
Fillet of beef marinated with Thai herbs and spices  
Dessert:  
**Gruay Tord Ai Timm Sømm Chockolett**  
Deep fried banana with gourmet ice-cream

### Extra

Small rice	10:-
Large rice	15:-
Small peanut sauce	10:-
Large peanut sauce	30:-
Fried rice/noodles	30:-
Can of soda (33cl)	10:-

**Sing Thai Restaurang**  
**Trädgårdsgatan 15**  
**602 24 Norrköping**

**Telefon: 011-186188 | Fax: 011-188988 | E-Mail: [info@singthai.se](mailto:info@singthai.se)**