

BLUE GINGER Thai Specialties

STARTERS

Larb Tuna or Chicken

Fresh tuna or chicken spicy salad with Thai herbs, cracked rice, chilies powder. 240/280

Gai Satay - Chicken Skewer

Marinated chicken skewers served with pickled vegetables and peanut dipping sauce. 240

Por Pia Tod-Fried Spring rolls

Glass noodles, carrots, lettuce with or without prawns, wrapped in rice paper and deep fried. Served with a dipping sauce. 220/260

Por Pia Sodt - Spring Rolls

Fresh vegetable rolls of lettuce, cucumber, carrot, tomato, green onion and mint. Served with a dipping sauce. 220

Chicken Money Bags

Deep fried wonton wrappers stuffed with chicken, garlic, onions and pepper. Served with a Thai dipping sauce. 220

Tod Mon Goong-Prawn Cakes

Deep fried minced prawn and pork cakes mixed with herbs. Served with a spicy sauce. 250

Fried Pork Curry Balls

Stir fried pork mixed with yellow curry paste, then deep fried and served with a yellow curry sauce. 220

Fried Cashewnuts

Local cashewnuts with basil. 80

SALADS

Moo Ma Nao - Spicy Pork Salad with Citrus Dressing

Spicy salad of thinly sliced marinated pork served with chillies, lime, garlic, cilantro and onions. 240

Som Tom Gai - Spicy Papaya Salad with Chicken

Young papaya, carrot, cherry tomatoes, peanuts, and lime. With cucumbers and long green beans on the side. Served with grilled chicken breast with spicy Thai dressing. 260

Yam Nua Yang - Spicy Beef Salad

Marinated strips of grilled steak served with chilies, peppers, onions, lemon and mint. Cucumbers and green beans are served on the side. 260

Yam Soba - Asian Noodle Salad

A warm noodle salad of soba noodles, carrots, celery, spring onions, prawns, peppers, bok choy with a Asian soya dressing. 280

Yam Woon Sen Goong - Spicy Glass Noodles with Prawns

Spicy glass noodles with local prawns, minced pork or seafood, onion, carrots, lemon and mint. Mixed with a spicy Thai dressing. 300/350

Chicken Salad With Fresh Basil and Mint

Grilled marinated chicken breast on a bed of greens, tangy Thai dressing, fresh basil and mint. 300

SOUPS

Tom Yam - Spicy Thai Soup

The famous Thai hot and sour soup with chicken, fresh local prawns or seafood, galangal, lemongrass and Thai shallots. 250/300/350

Tom Kha - Coconut Soup

Aromatic coconut milk soup with chicken, fresh local prawns, or seafood, galangal, lemongrass and lime. 250/300/350

Kang Jeud Woon Sen Moo - Glass Noodle Soup with Pork

A clear soup of glass noodles, minced pork and mixed vegetables. 250

Guayteaw Nam Gai - Chicken Noodle Soup

A Thai chicken soup with morning glory and rice noodles 250

BLUE GINGER

Thai Specialties

RICE AND NOODLES

Khao Pad - Fried Rice

Wok fried rice with chicken, pork, beef, prawns or seafood. With kale, carrot, and onion and a spicy chille sauce. 250/350

Khao Op Supparod Pineapple Fried Rice

Wok fried rice with chunks of pineapple, Chinese sausage, chicken or prawns, carrots, onions and lime. Served in half of an pineapple. 250/350

Pad Thai - Stir Fried Noodles

Thai stir fried rice noodles with chicken, prawns or seafood, egg and tamarind sauce. Served with green onions, bean sprouts and roasted nuts. 250/350

Fried Noodles

Stir fried yellow noodles with pork, chicken, beef, prawns, or seafood. With cabbage, onions, carrots and egg. 250/350

Spaghetti Ki Mao Spicy Spaghetti

Spaghetti noodles with chicken or seafood, and fried holy basil. With asparagus, green beans, and a sauce of chilles, eggplant and black peppercorns. Garlic bread served on the side. 250/350

Noodle buttered

Fried rice noodles with butter 50

MAIN ENTREES

Gai Pad Khing - Chicken with Ginger

Stir fried chicken breast with fresh ginger, mushrooms, onions and chiles in a mild soya ginger sauce. 280

Gai Pad Met Ma Muang - Stir Fried Chicken with Cashews

Stir fried chicken breast with cashew nuts, water chestnuts, longan fruit, onions, mushrooms, bell peppers and chiles sauce. 280

Gai Pad Preow Wan - Sweet and Sour Chicken or Seafood

Stir fried chicken breast or seafood, with tomatoes, bell peppers, red and green onions, cucumber, pineapple and Thai sweet and sour sauce. 280/350

Pad Kra Prao - Stir Fried Holy Basil Leaf

Spicy minced pork, chicken, prawns, or seafood fried with holly basil, chilles, and long green beans. Topped with a fried egg. 280/350

Pad Nam Man Hoy - Stir Fried with Oyster Sauce

Stir fried thinly sliced beef, chicken or pork. With spring onions, peppers, chilles and oyster sauce. 280

Tod Kra Tiem Prik Thai - Stir Fried With Garlic and Pepper

Thinly sliced beef, chicken or pork, in garlic and black peppercorn sauce. 280

VEGETARIAN ENTREES

Pad Pak Boong - Morning Glory Stir Fried

Stir fried morning glory with oyster sauce, garlic and chilles. 240

Pad Pak Si Sa Hai - Mixed Vegetables with Oyster Sauce

Stir fried medley of four seasonal local vegetables with an oyster sauce. 240

Pad Pak Kana Nam Man Hoy - Kale with Oyster Sauce

Stir fried kale with oyster sauce. 240

Tao Hoo Pak Ruam - Tofu and Vegetable Medley

Stir fried tofu served with seasonal local vegetables. 260

BLUE GINGER Thai Specialties

CURRYS

Kang Ga-Ree Yellow Curry

A yellow curry with tomato, pineapple, onions, potatoes, shallots and fried chillies. Your choice of chicken, beef or prawns. 280/300

Kang Keow Wan Green Curry

A green curry with coconut milk, eggplant, carrots and bell peppers. Your choice of chicken, beef or prawns. 280/300

Kang Ped Red Curry

A mild red curry with pineapple, eggplant, lychee, grapes, tomatoes, bay leaves, chillies. Your choice of chicken, beef or prawns. 280/300

Kang Panang Panang Curry

Thick red curry paste with kaffir lime leaf, basil and bell peppers. Your choice of chicken, beef or prawns. 280/300

Kang Masaman Masaman Curry

Indian style curry with potato, onions and peanuts, topped with chillies and cilantro. Your choice of chicken, beef or prawns. 280/300

Khao Sau

Steam red and white rice. 50

SEAFOOD ENTREES

Pla Krapong Makam - Red Snapper in Tamarind Sauce

Filet of red snapper served over a bed of deep fried kale with a tamarind sauce made with chillies and peppercorn. 320

Goong Ta Krai - Prawns in Lemongrass Sauce

Local fried prawns served on a bed of deep fried kale with a lemongrass, garlic and peppercorn sauce. 320

Jaan Ron Talay - Mixed Seafood Hot Plate

A sizzling hot pan of local prawns, squid, mussels and red snapper with onions, peppers, corn, peas, and carrots. Served with a tangy sauce of chillies, lime, garlic and cilantro. 500

Goong Makam

Fried prawn served over a bed of deep fried kale, with a tamarind sauce made with chillies and peppercorn. 320

WHOLE FISH

Local fresh fish of the day. Served with steamed rice and your choice of the following preparations: 600 Baht

Pla Neung Siiew - Soya Sauce

Steamed whole fish with soya sauce.

Pla Neung Bauy - Plum Sauce

Steamed whole fish with plum sauce.

Pla Neung Ma Nao - Lemon and Chili Sauce

Steamed whole fish with lemon and chile sauce.

Pla Tod Kra Tiem Prik Thai - Garlic and Pepper Sauce

Fried whole fish with garlic and pepper sauce.

Pla Sarm Rod - Spicy Sweet and Sour Sauce

Fried whole fish with spicy sweet and sour sauce.

Pla Song Nah - Half and Half

Butterfly fried fish with one half sweet and sour sauce, and one half garlic and pepper sauce.

BLUE GINGER Western Specialties

SALADS

Mixed Green Salad

Mixed lettuce with carrots, cucumber, tomatoes, bell pepper, and shallots. Served with garlic bread and a Japanese style sesame dressing. 260

Chef's Salad

A selected salad of hard boiled eggs, ham, chicken, tomatoes, salami, cucumbers and cheese. Served with thousand island, Italian, or sesame dressing. 320

Caesar Salad

Crisp lettuce leaves with shaved Parmesan cheese, hard boiled egg, anchovies. Served with garlic bread and caesar salad dressing. Add on: Pan fried chicken breast, or seared tuna. 340/380

Caprese Salad

Imported mozzarella, tomatoes, basil, olive oil, balsamic vinegar. 300

Nicoise Salad

Fresh tuna, lettuce, green beans, hard boiled eggs, olives, tomatoes, and shallots in red wine vinaigrette. 380

SOUPS

Carrot and Ginger Soup

A rich soup of a local carrot and ginger. Served with fresh garlic bread. 220

Tomato Soup

Delicious soup made from fresh local tomatoes topped with basil and garlic bread. 220

Minestrone Soup

Traditional tomato based Italian soup made with a medley of seasonal vegetables. Served with fresh garlic bread. 220

STARTERS

Wrapped Asparagus and Mushrooms

Baby asparagus and enoki mushrooms wrapped in smoked bacon. 260

Spinach and Ricotta Chesse Ravioli

Ravioli stuffed with a mixture of spinach and ricotta cheese, with a basil pesto sauce and shaved parmesan. Served with a small rocket salad. 280

Grilled Skewers

Your choice of chicken, pork, beef or prawns, skewered with cherry tomatoes, onions and pineapple. Served with a tangy barbeque glaze. 250/300

MAIN ENTREES

Angel Hair Pasta

Thin angel hair pasta with fresh tomatoes, garlic and basil, topped with grated Parmesan cheese and served with fresh garlic bread. 350

Chicken Fettuccine

Grilled chicken breast and sun-dried tomatoes served over fettuccini, and tossed in a fresh basil pesto. 420

Chicken Cordon Bleu

A fried boneless chicken breast with Swiss cheese. Your choice of creamy champagne mushroom, or black pepper, or lime cream sauce. 480

Wagyu Premier Steak

Wagyu beef rib eye steak, mashed potatoes, and grilled mixed vegetables. Your choice of sauce with creamy champagne mushroom, black pepper, or garlic butter. 650

Grilled Salmon

Grilled filet of salmon served with a lemon, dill sauce on a bed of sauteed spinach and red rice. 550

Grilled Tuna

Grilled tuna steak with a black peppercorn sauce served on wasabi mashed potatoes, with a medley of balsamic vinegar glazed vegetables. 550

Grilled Pork Chop

Grilled pork chop on a bed of sauteed spinach and either mashed potatoes or red rice. 500

Pork Schnitzel

Fried pork tenderloin with bread crumbs and herbs. Your choice of creamy champagne mushroom, or black pepper, or lime cream sauce. 480

Blue Ginger Wagyu Burger

Premium Wagyu beef patty, pickle, tomato, lettuce and cheese. Your choice of grilled mushrooms or blue chesse, served with crispy onion rings. French fries or green salad. 400