

Thai Phadee

original Thai food restaurant

Menukaart

Openingstijden:

Donderdag t/m zondag

16:00 – 22:00

Telefoon: 0492-775636

Mobiel: 06-40963429

Mierloseweg 239

5707 AH Helmond



Thai Phadee

www.thai-phadee.nl

Drankenkaart

Frisdranken:

€ 2,75

Coca-Cola

Coca Cola Zero

Fanta

Sprite

Tonic

Bitter lemon

Appelsap

Sinaasappelsap

Green tea

Sparkling black tea

Chaudfontaine rood/blauw

Chaudfontaine fles 0,75 ltr

€ 5,50

Bieren:

€ 2,75

Bavaria

Bavaria alcoholvrij

Radler lemon alcoholvrij

Thaise bieren:

€ 3,00

Singha/ Chang

Wijnen:

€ 3,90

Rode wijn

Zoete witte wijn

Witte wijn:

Sauvignon

Chardonnay

Wijn per fles:

€ 17,50

Cappuccino

€ 3,20

Koffie / Thee

€ 2,80

Sterke drank

€ 6,50

Voorgerechten

€ 5,75

1) Saté Kai



Kipsaté

2) Loempia's



- 2.1 kip en groenten, 4 st.
- 2.2 groenten (vega) 4 st.

3) Tom Ka Kai soep



Kip, Thaise kruiden, tamarinde en kokosmelk

4) Kai Loek Keuy



2 gebakken gekookte eitjes met tamarinde saus

Voorgerechten € 5,75

5) Koen Tord



Gebakken garnalen in een krokant korstje

6) Kyo Tord



Gebakken stukjes kip in een jasje van wonton deeg

7) Voorgerecht Mix € 9,50



2x Saté, 2x Loempia, 2x Koeng Tord en 2x Kyo Tord

Prijzlijst:

Hoofdgerechten:

(Bij elk gerecht wordt witte rijst geserveerd,
behalve bij Pad Thai)

- | | |
|---|---------|
| 1) hoofdgerecht met kip | € 18,50 |
| 2) hoofdgerecht met varkensvlees | € 18,50 |
| 3) hoofdgerecht met rundvlees | € 19,00 |
| 4) hoofdgerecht met garnalen,
seafood of vis | € 21,00 |
| 5) hoofdgerecht met tofoe | € 17,00 |

Verrassingsmenu: € 28,50
(onbeperkt hapjes en gerechten eten en afsluiten met ijs)

- Kinderen tot 5 jaar gratis
- 5 - 11 jaar € 12,00

Nagerechten:

Alle nagerechten € 5,75

Hoe pittig is uw keuze:

-) beetje pittig
-) pittig
-) erg pittig

Hoofdgerechten

9) Pad Kiow Waan))



(groenten gewokt in groene curry)

- 9.1 Kipfilet
- 9.2 Varkenshaas
- 9.3 Biefstuk
- 9.4 Seafood/ Garnalen
- 9.5 Tofoe

10) Kaeng Kiow Waan))



(groenten in groene curry met kokosmelk)

- 10.1 Kipfilet
- 10.2 Varkenshaas
- 10.3 Biefstuk
- 10.4 Seafood/Garnalen
- 10.5 Tofoe

11) Pa Naeng



(pa naeng curry met kokosmelk)

- 11.1 Kipfilet
- 11.2 Varkenshaas
- 11.3 Biefstuk
- 11.4 Seafood/ Garnalen
- 11.5 Tofoe

12) Massaman



(aardappel en uien in massaman curry met kokosmelk)

- 12.1 Kipfilet
- 12.2 Varkenshaas
- 12.3 Biefstuk
- 12.4 Seafood/Garnalen
- 12.5 Tofoe

Hoofdgerechten

13) Tom Kha))



*(Thaise kruiden en tamarinde
In kokosmelk)*

13.1 Kipfilet

13.4 Seafood/ Garnalen

13.5 Tofoe

14) Pad Kra Prouw))



*(sperziebonen gewokt met Thaise
basilicum)*

14.1 Kipfilet

14.2 Varkenshaas

14.3 Biefstuk

14.4 Seafood/Garnalen

14.5 Tofoe

15) Pad Prieu Waan



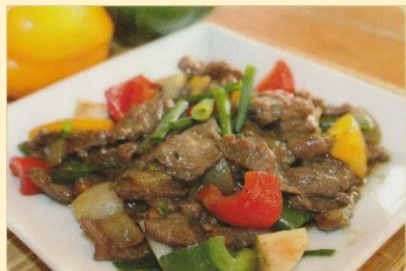
*(groenten en ananas gewokt in
zoetzure saus)*

15.1 Kipfilet

15.4 Garnalen

15.5 Tofoe

16) Pad Nam Man Hoy



(groenten gewokt in oestersaus)

16.1 Kipfilet

16.2 Varkenshaas

16.3 Biefstuk

16.4 Garnalen

16.5 Tofoe

Hoofdgerechten

17) Pad Thai



(rijst noodles, taugé en pinda's in Pad thai saus)

- 17.1 Kipfilet
- 17.4 Garnalen
- 17.5 Tofoe

18) Med Mamuang)



(groenten en cashewnoten gewokt in sesam saus)

- 18.1 Kipfilet
- 18.2 Varkenshaas
- 18.3 Biefstuk
- 18.4 Garnalen
- 18.5 Tofoe

19) Kaeng Daeng)



(groenten in rode curry met kokosmelk)

- 19.1 Kipfilet
- 19.2 Varkenshaas
- 19.3 Biefstuk
- 19.4 Seafood/ Garnalen
- 19.5 Tofoe

20) Kratiam



(knoflook gebakken in pepersaus)

- 20.1 Kipfilet
- 20.2 Varkenshaas
- 20.3 Biefstuk
- 20.4 Garnalen
- 20.5 Tofoe

Hoofdgerechten

21) Pad Prik Kaeng)



(sperziebonen gewokt in rode curry)

21.1 Kipfilet

21.2 Varkenshaas

21.3 Biefstuk

21.4 Seafood/ Garnalen

21.5 Tofoe

22) Tom Yam))



(champignons in tom yam saus)

22.1 Kipfilet

22.4 Seafood/ Garnalen

22.5 Tofoe

23) Sam Rod



(paprika, tomaten en uien in
zoetzure saus)

23.4 Zalm

23.5 Tofoe

Nagerechten

23) ijs



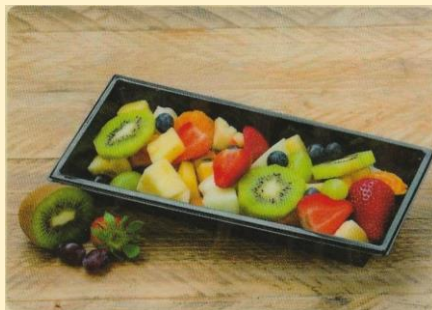
Vanille of chocolade ijs met fruit, slagroom en chocoladesaus

24) Thai Phadee ijs



Gebakken ijs met slagroom en chocoladesaus

25) Gemengd fruit



Diverse soorten fruit, afhankelijk van het seizoen en voorraad

the 1990s, the number of people in the world who are undernourished has increased from 600 million to 800 million (FAO 2001).

There are a number of reasons for this increase. One of the main reasons is the increase in the world population. The world population has increased from 5 billion in 1987 to 6 billion in 2000, and is projected to reach 9 billion by 2050 (FAO 2001). This increase in population has led to an increase in the demand for food, which has led to an increase in the number of people who are undernourished.

Another reason for the increase in the number of people who are undernourished is the increase in the number of people who are living in poverty. The number of people who are living in poverty has increased from 1 billion in 1987 to 1.5 billion in 2000, and is projected to reach 2 billion by 2050 (FAO 2001). This increase in poverty has led to an increase in the number of people who are unable to afford the food that they need.

A third reason for the increase in the number of people who are undernourished is the increase in the number of people who are living in rural areas. The number of people who are living in rural areas has increased from 3 billion in 1987 to 4 billion in 2000, and is projected to reach 5 billion by 2050 (FAO 2001). This increase in rural population has led to an increase in the number of people who are unable to access the food that they need.

There are a number of ways in which the number of people who are undernourished can be reduced. One of the main ways is to increase the production of food. This can be done by increasing the number of people who are working in agriculture, by increasing the number of people who are working in food processing, and by increasing the number of people who are working in food distribution.

Another way to reduce the number of people who are undernourished is to increase the number of people who are living in poverty. This can be done by increasing the number of people who are working in the private sector, by increasing the number of people who are working in the public sector, and by increasing the number of people who are working in the non-profit sector.

A third way to reduce the number of people who are undernourished is to increase the number of people who are living in rural areas. This can be done by increasing the number of people who are working in agriculture, by increasing the number of people who are working in food processing, and by increasing the number of people who are working in food distribution.

There are a number of challenges that must be overcome in order to reduce the number of people who are undernourished. One of the main challenges is the increase in the world population. This increase in population has led to an increase in the demand for food, which has led to an increase in the number of people who are undernourished.

Another challenge is the increase in the number of people who are living in poverty. This increase in poverty has led to an increase in the number of people who are unable to afford the food that they need. A third challenge is the increase in the number of people who are living in rural areas. This increase in rural population has led to an increase in the number of people who are unable to access the food that they need.

There are a number of ways in which these challenges can be overcome. One of the main ways is to increase the production of food. This can be done by increasing the number of people who are working in agriculture, by increasing the number of people who are working in food processing, and by increasing the number of people who are working in food distribution.