

Green Bangkok Touren



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Loy Nava Menue

Standard Package :

- Dinner
- Tea / Coffee
- Bottled Water

Superior Package:

- Dinner
- Tea / Coffee
- Bottled Water
- 1 Mai Tai Cocktail
- 1 Glass White Wine
- 1 Glass Red Wine
- 1 Small glass of Dessert Wine

Deluxe Package:

- Dinner
- Tea / Coffee
- Bottled Water
- 1 Cocktail (any cocktails including "Champagne" Cocktails)
- 1 Glass of premium white wine
- 1 Glass of premium red wine
- 1 small glass of premium dessert wine
- 1 liqueur

Thai Traditional Degustation Menu

Hors D'oeuvres:

- Moo/Gai Sat-ay (Barbequed Pork/Chicken Satay in a shot glass of Satay Peanut Sauce)
Gai Hor Bai Toey (Sous-vide marinated chicken with a perfume of Pandanus in a Pandanus Basket & Thai Plum Sauce)
Miang Som Oh le Goong (Pomelo & Shrimp with fresh young coconut served in a Betel Leaf Cone)
Pla Toonah gap Jaem Prik (Seared AAA Tuna with a slow-braised Capsicum Jam)
Nok Grata Num Chim Yam (Quail Egg Ceviche marinated in lime, sugar, fish sauce with cilantro & onion)

Soup:

- Soup Pak (Soup of seasonal Thai Vegetables) OR Dtom Yam Goong (Mildly Hot and Spicy Shrimp Soup with young Coconut)

Entrees:

- Gaeng Massaman Neu-ah (Mild Southern Massaman Curry of Aged Australian Black Angus Beef)
Gaeng Kee-aow Wahn Gai (Green Curry of green Thai aubergine with Coconut Cream & Chicken cooked sous-vide)
Salat Ped Num Makaam (Warm salad of Roast Duck with a sweet Tamarind Sauce)
Tord Man Moo/Gai (Deep Fried Crispy Pork/Chicken Cakes with a Palm Sugar Sauce)
Pat Pak Roo-am Mitr (Stir Fried Vegetables in Oyster Sauce)
Kao Horm Malee (Steamed Jasmine White Rice & Royal Project Organic Brown Natural Rice)

Dessert:

- Khao Neeow Mamuang (Sticky Rice Sushi of Mango with Coconut Cream & Sesame Seeds)
Khanom Chan (Thai Flag Jelly of Pomegranate, Coconut Cream & Blue Pea Flower)
Roti gap Gluay Kai, Num Manaow, Num Peung (Pancake with Thai Miniature Banana, Sauce of Lime & Tropical Forest Honey with Candied Citrus)
Salat Ponlamai Ruam (Salad of Unique Thai Tropical Seasonal Fruits & Berries with Thai Basil & Mint)
Saparot Song Yang (Pineapple Two Ways - Fresh Phuket Pineapple & Pineapple Sweets)
Rang Nok Kai Tua Luang (Sweet Taro Bird's Nest, Yellow Bean Eggs & Rice Flour Bird)
Coffee or Tea

*Note Chicken substitute available for any pork or beef dishes
Certified Halal products available*

Thai Seafood Degustation Menu

Hors D'oeuvres:

- Moo/Gai Sat-ay (Barbequed Pork/Chicken Satay in a shot glass of Satay Peanut Sauce)*
Gai Hor Bai Toey (Sous-vide marinated chicken with a perfume of Pandanus in a Pandanus Basket & Thai Plum Sauce)
Miang Som Oh le Goong (Pomelo & Shrimp with fresh young coconut served in a Betel Leaf Cone)
Pla Toonah gap Jaem Prik (Seared AAA Tuna with a slow-braised Capsicum Jam)
Pla Dip Thai Manaow (Marinated sea fish in lime, sugar, fish sauce with cilantro & onion)

Soup:

- Dtom Yam Goong (mildly Hot & Spicy Shrimp Soup with young coconut)*

Entrees:

- Goong Gap Hoy Malaeng Poo Pow (Grilled Prawns & N.Z. Mussels with a mild white wine curry sauce & a spicy sauce)*
Pla Dori Manaow (Mildly spiced & herbed John Dory with a Lime & Chili Sauce)
Tord Man Goong (Deep Fried Crispy Shrimp Cakes with a Palm sugar Sauce)
Salat Hoy Shell Num Makaam (Warm salad of wild Hokkaido sea scallops with a sweet Tamarind Sauce)
Pat Pak Roo-am Mitr (Stir Fried Vegetables in Oyster Sauce)
Kao Horm Malee (Steamed Jasmine White Rice & Royal Project Organic Brown Natural Rice)

Dessert:

- Khao Neeow Mamuang (Sticky Rice Sushi of Mango with Coconut Cream & Sesame Seeds)*
Khanom Chan (Thai Flag Jelly of Pomegranate, Coconut Cream & Blue Pea Flower)
Roti gap Gluay Kai, Num Manaow, Num Peung (Pancake with Thai Miniature Banana, Sauce of Lime & Tropical Forest Honey with Candied Citrus)
Salat Ponlamai Ruam (Salad of Unique Thai Tropical Seasonal Fruits & Berries with Thai Basil & Mint)
Saparot Song Yang (Pineapple Two Ways - Fresh Phuket Pineapple & Pineapple Sweets)
Rang Nok Kai Tua Luang (Sweet Taro Bird's Nest, Yellow Bean Eggs & Rice Flour Bird)
Coffee or Tea)

Note No Meat Products

Thai Vegetarian Degustation Menu

Hors D'oeuvres:

- Pak Sat-ay (Barbequed Vegetable Satay in a shot glass of Satay Peanut Sauce)*
Por Pia Jae (Crispy Vegetable Spring Rolls with a Thai Plum Sauce)
Miang Som Oh le Pak (Pomelo, Vegetables & fresh young coconut served in a Betel Leaf Cone)
Dtow Hoo gap Jaem Prik (Seared Tofu with a slow-braised Capsicum Jam)
Pak Dip Thai Manaow (Marinated Vegetables in lime, sugar, soya sauce with cilantro & onion)

Soup:

- Soup Pak (Soup of Seasonal Thai Vegetables)*

Entrees:

- Gaeng Kee-aow Wahn (Curry of Green Thai Aubergine with Coconut Cream & Tofu)*
Gaeng Leuang Pak (Yellow Turmeric Curry of seasonal Thai Vegetables)
Lahb Mang Sa-wee-rat (A balanced of spiced, herbed & minted Vegetable Protein - Isaan Style)
Salat Tua Sahn Yang gap Num Makaam (Warm salad of three pulses with a sweet Tamarind Sauce)
Pat Pak Roo-am Mitr (Stir-Fried Mixed Vegetables)
Kao Horm Malee (Steamed Jasmine White Rice & Royal Project Organic Brown Natural Rice)

Dessert:

- Khao Neeow Mamuang (Sticky Rice Sushi of Mango with Coconut Cream & Sesame Seeds)*
Khanom Chan (Thai Flag Jelly of Pomegranate, Coconut Cream & Blue Pea Flower)
Gluay Kai, Num Manaow, Num Peung (Thai Miniature Banana, Sauce of Lime & Tropical Forest Honey with Candied Citrus)
Salat Ponlamai Ruam (Salad of Unique Thai Tropical Seasonal Fruits & Berries with Thai Basil & Mint)
Saparot Song Yang (Pineapple Two Ways - Fresh Phuket Pineapple & Pineapple Sweets)
Rang Nok Kai Tua Luang (Sweet Taro Bird's Nest, Yellow Bean Eggs & Rice Flour Bird)
Coffee or Tea

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Team TSB