



ASK US - WE WILL HELP YOU!

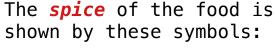


In THAILAND there are no starters on the menu, but the following courses are suitable as FIRST COURSES:

- 1. SOM TAM 145:-
- 4. TOM KHA GAI 105:-
- 5. TOM YAM COONG NAAM KHON 125:-
- 30. TEMPURA MIX 125:-
- ... or Pao Pea Pak Spring rolls in special edition 105:-

ILAAN HAY AROY

= Smaklig Måltid - Enjoy Your Meal



FALANGSTYLE = No moon

LIGHT BACKPACKERSTYLE = New Moon

BACKPACKERSTYLE = Half moon 😭

THAISTYLE = Full moon 😭



ALLERGY?

WE HAVE MARKED OUR DISHES LIKE THIS: C FOR CLUTEN, S FOR SOYA AND N FOR NUTS. WE DO NOT HAVE ANY DISH CONTAINING LACTOS. DO NOT HESITATE TO ASK US!



What about the Kidz?

MOST OF THE ENTRÉS/DISHES ARE POSSIBLE TO GET IN KIDZSIZE, DO NOT HESITATE TO ASK.





Salads / Yam

Cheap: 620 baht / 185 sek

1. SOM TAM N



SPICY, SOUR AND SWEET DISH WITH PAPAYA SALAD, FISH SAUCE, LIME JUICE, CHILI, GARLIC, ROASTED NUTS, LONG-BEANS, TOMATO, CUCUMBER & CARROT, SERVED WITH STICKY RICE.

Not so cheap: 679 baht / 195 sek 2. VAM NIIA



LUKEWARM BEEF WITH LIME JUICE, CHILI, FISH SAUCE, PICKLED GARLIC, TOMATO, THAI CELERY, CUCUMBER, SPRING ONIONS, RED ONION & FRESH CORIANDER.

A bit expensive: 683 baht / 210 sek

3. SOM TAM TALEY N



SPICY, SOUR AND SWEET DISH WITH PAPAYA SALAD, TIGER PRAWNS, SQUID, LIME JUICE, CHILI, GARLIC, LONGBE-ANS, ROASTED PEANUTS, TOMATO, CUCUMBER & CARROT, SERVED WITH STICKY RICE.

lovely Thaisallada

Cheap: 556 baht / 175 sek 4. TOM KHA GAI

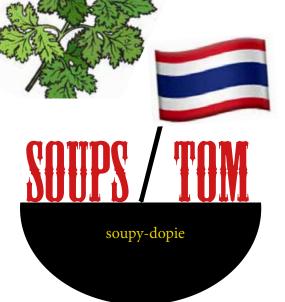
COCONUT SOUP WITH CHICKEN FILLET, LIME JUICE, GALANGAL ROOT, LEMONGRASS, ONION, MUSHROOM, TOMATO, LIME LEAF & CORIANDER.

Not so cheap: 630 baht / 198 sek

5.TOM YAM GOONG NAAM KHON

SPICY, SOUR TIGER PRAWN SOUP WITH CHILI PASTE IN OIL, ONION, MUSHROOM, TOMATO, LIME, LEMONGRASS, GALANGAL ROOT & CORIANDER IN COCONUT CREAM.

For 2 persones we serve TOM YAM in the traditional way!







KAO PAD

Cheap: 640 baht / 185 sek

6. KAO PAD GAI C.S

FRIED RICE WITH CHICKEN, EGG, MIXED VEGETABLES, TOPPED WITH LIME, PEPPER & CORIANDER.

Not so cheap: 680 baht / 195 sek

7. KAO PAD GOONG C.S

FRIED RICE WITH TIGER PRAWNS, EGG,
MIXED VEGETABLES, TOPPED WITH LIME,
PEPPER & CORIANDER.















Cheap: 645 baht / 185 sek 11. GENG PANENG GAI

CHICKEN FILLET IN PANAENG THAI CURRY PASTE, COCONUT CREAM, CHILI, BABY THAI EGGPLANT. LIME LEAVES & SWEET BASIL.

12. GAI PAD MEDMAMONG C.S.N

STIR FRIED CHICKEN FILLET IN OYSTER SAUCE WITH CASHEW NUTS, GARLIC, ONION, SPRING ONION, CHILI OIL, PINEAPPLE & PEPPER.

13. GAI PAD KING C.S

STIR FRIED CHICKEN FILLET WITH FRESH FINELY SLICED GINGER, GARLIC. MUSHROOMS, SPRING ONION, ONION, CHILI PEPPER & FRESH CORIANDER.



Not so cheap: 680 baht / 195 sek

14. GAI PAD KAPRAO C.S

STIR FRIED CHOPPED CHICKEN FILLET IN OYSTER SAUCE WITH CHILI, GARLIC, ONION, PEPPER, LONG BEANS & THAI BASIL.

15. LAAB GAI

SPICY AND SOUR FINELY CHOPPED CHICKEN FILLET WITH LIME JUICE, DRIED CHILI. RED ONION, LIME LEAVES, SPRING ONION, ROASTED RICE, FRESH MINT & CORIANDER [LUKEWARM].

16. MOONS GAI SATAY N

MARINATED CHICKEN FILLET ON A SKEWER WITH OUR HOME MADE PEANUT SAUCE, THAI PICKLED CUCUMBER, RED ONION & CHILI PEPPER.

A bit expensive: 690 baht / 210 sek

17. SOM TAM SET C.S.N

SPICY, SOUR AND SWEET DISH WITH PAPAY SALAD, FISH SAUCE, LIME JUICE, CHILI, GARLIC, LONG BEANS, ROASTED PEANUTS, TOMATO, CUCUMBER & CARROTS, SERVED WITH DEEP FRIED CHICKEN & STICKY RICE.

18. MOONS HOTPAN GAI C.S

[SERVED ACCORDING TO TRADITION ON A HOT IRON PANISTIR FRIED CHICKEN FILLET IN OYSTER SAUCE, GREEN PEPPER, CHILI, GARLIC, LONG BEANS, SUGAR SNAPS, ONION PEPPER AND FRESH THAI BASIL.











Cheap: 645 baht / 185 sek 19. GENG KEOWAN MOO



20. GENG PET MOO

STIR FRIED PORK IN RED CURRY PASTE WITH COCONUT CREAM, CHILI, GARLIC, LIME LEAVES, PEPPER, FRESH BAMBOO SHOTS, LONG BEANS, EGGPLANT & FRESH SWEET BASIL.

Not so cheap: 675 baht / 195 sek

21. LAAB MOO

STIR FRIED/STEAMED SPICY AND SOUR FINELY CHOPPED PORK WITH LIME JUICE, LEMON GRASS, DRIED CHILI, RED ONION, LIME LEAVES, SPRING ONION, ROASTED RICE, FRESH MINT & — CORIANDER (LUKEWARM).

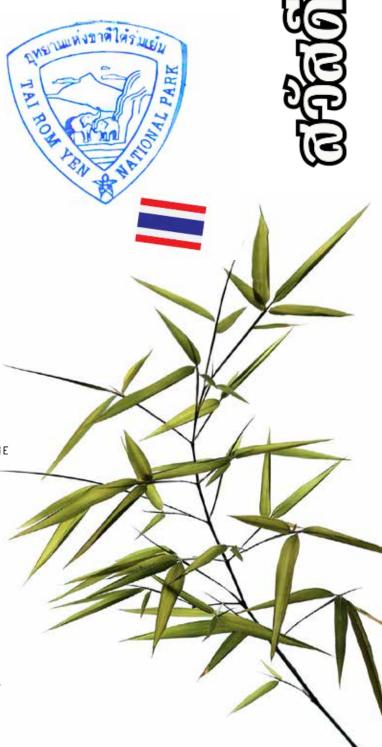
22. MOO YANG C.S

CRILLED MARINATED PORK WITH STICKY RICE AND MOON'S CHILI-TAMARIND SAUCE, LONG BEANS, WHITE CABBAGE, CUCUMBER & CORIANDER (LUKEWARM).

A bit expensive: 690 baht / 210 sek

23. MOON HOTPAN MOO C,S

[SERVED ACCORDING TO TRADITION ON A HOT IRON PAN] STIR FRIED PORK IN OYSTER SAUCE, GREEN PEPPER, CHILI, GARLIC, LONG BEANS, SUGAR SNAPS, ONION, PEPPER & FRESH THAI BASIL.





BEEF/NUA

Cheap: 645 baht / 195 sek 24. MASSAMAN NUA N

BEEF IN "ROYAL CURRY" WITH COCONUT CREAM, POTATO, ONION & CRUSHED PEANUTS.

25. NUA PAD NAMAN HOI C.S

STIR FRIED BEEF WITH GARLIC, BROCCOLI, MUSHROOMS, OYSTER SAUCE & FRESH CORIANDER.

Not so cheap: 680 baht / 210 sek



26. LAAB NUA

SPICY AND SOUR DISH WITH BEEF, LIME JUICE, DRIED CHILI, RED ONION, LIME LEAVES, SPRING ONION, ROASTED RICE, FRESH MINT & CORIANDER (LUKEWARM).

27. PAD PET NUA

BEEF IN SPICY RED THAI CURRY WITH KATCHAI ROOT, LONG BEANS, FRESH GREEN PEPPER, BAMBOO SHOTS, EGG PLANT, CHILI, GARLIC, LIME LEAVES, CORIANDER & BASIL.

A bit expensive: 698 baht / 225 sek

28. MOON NUA YANG C,S



CRILLED MARINATED ENTRECOTE WITH STICKY RICE AND MOONS CHILI TAMARIND SAUCE, WHITE CABBAGE, CUCUMBER & CORIANDER (LUKEWARM).

29. MOONS HOTPAN NUA C,S



[SERVED ACCORDING TO TRADITION ON A HOT IRON PAN]
BEEF IN OYSTER SAUCE, CHILI, GARLIC, LONG BEANS,
SUGAR SNAPS, ONION, PEPPER, GREEN PEPPER &
FRESH THAI BASIL.













Cheap: 680 baht / 195 sek 30. MOONS TEMPURA MIX G.S

TEMPURA BREADED SHRIMPS AND SQUID WITH MOONS SWEET -CHILI SAUCE.

31. CHOO CHI GOONG

STIR FRIED TIGER PRAWNS WITH RED THAI CURRY, GARLIC, COCONUT CREAM, LIME LEAVES, CHILI PEPPER & FRESH CORIANDER.

Not so cheap: 680 baht / 210 sek



TIGER PRAWNS, SQUID, CLAMS AND FISH BALLS WITH LIME JUICE, CHILI, PICKLED GARLIC, SPRING ONION, RED ONION, TOMATO, THAI CELERY & FRESH CORIANDER. (LUKEWARM).

A bit expensive: 698 baht / 225 sek

33. MOONS HOTPAN PLAA C,S

[SERVED ACCORDING TO TRADITION ON A HOT IRON PAN]
FRIED TIGER PRAWNS AND SQUID IN OUSTER SAUCE, CHILI,
GARLIC, LONG BEANS, ONION, SUGAR SNAPS, PEPPER,
GREEN PEPPER & FRESH THAI BASIL.

34. PLAA NUNG MANAO

STEAMED FISH WITH SPICY AND SOUR LIME SAUCE, GARLIC, CHILL & FRESH CORLANDER.

35. PLAA NUNG SEAU C.S

STEAMED FISH IN MOONS SOYA SAUCE WITH FRESH GINGER,
CHILI- & VHITE PEPPER, THAI CELERY, SPRING ONION & OYSTER SAUCE.





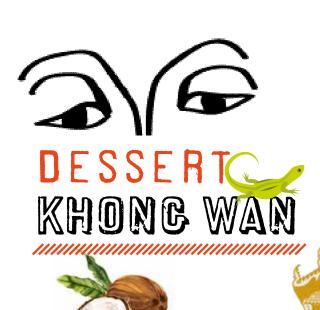












Cheap: 305 baht / 98 sek 36. MOONS THAI SORBET

MANGO, RASPBERRY AND LEMON SORBET WITH FRESH FRUITS.

Not so cheap: 319 baht / 115 sek

37. FRIED BANANA

WITH ICECREAM, TOPPED WITH HONEY.

38. BANANA SPLIT L

WITH VANILA ICE CREAM, CREAM & CHOCOLAT SAUSE.

39. MOONS CHOCOLATE SURPRISE L.C.N

CHOCOLAT CAKE SERVED WITH VANILA ICE CREAM.

40. PASSION CAKE L,C

PASSION-CHEESECAKE WITH VANILA ICE CREAM.

A bit expensive: 325 baht / 125 sek

41. MANGO STICKY RICE

FRESH YELLOW MANGO WITH COCONUTMILK AND PALM SUGAR.



Sugar baby love....





ICE COLD SOFTDRINKS

SODA 45:-

RAMLOSA 38:-

JUICE 38:-

MOON'S EXOTIC FRUIT DRINK 65:-



VERY HOT SOFTDRINKS

TEA 45:-

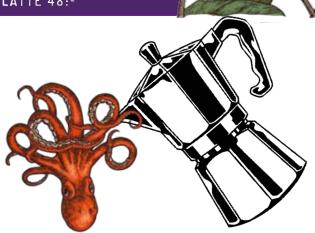
COFFEE 45:-

ESPRESSO 45:-

CAPPUCINO 48:-

AMERICANO 48:-

LATTE 48:-





THAI BEER

SINGHA, 33CL 68:-, 63CL 105:-

CHANG, 62CL 105:-

BEER ON DRAFT

CARLSBERG EXPORT, 40CL 68:-, 50CL 78:-BROOKLYN IPA, 40CL 75:-, 50CL 89:-ERIKSBERG KARAKTÄR, 40CL 75:-, 50CL 89:-KRONENBOURG 1664 BLANC, WHEAT BEER, 40CL 72:-, 50CL 85:-



W NE ON BOTTLE



LES DEUX SAUVIGNON BLANC FRANCE 425 sek

FRESH BALANCED WITH FLORAL ELEMENTS OF TROPICAL FRUITS AND LEMON PEEL. GRAPE SUVIGNON BLANC

GUSTAV RIESLING TROCKEN GERMANY 495 sek

VERY FRESH, YOUTHFUL AND FRUITY TASTE WITH HINTS OF GREEN APPLES, PEARS, HONEYDEW MELON AND CITRUS. SERVED WITH SEAFOOD DISHES. GRAPE: RIESLING

GEMMA LANGHE ARNEIS ITALY 625 sek

DRY, FRESH FRUITY WINE WITH GOLDEN COLOR AND AROMA
OF APPLES WITH HINTS OF HAZELNUT. CRAPE ARNEIS

CHABLIS AOC FRANCE 645 sek

NUANCED, VERY FRESH AND FRUITY TASTE WITH HINTS OF GREEN APPLES. CITRUS AND MINERALS.

ROSÉ

LES DEUX ROSÉ FRANCE 395 sek

FRESH AND FRUITY WITH ELEMENTS OF RASPBERRY AND POMEGRANATE. GRAPE MERLOT

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SPARKLING

LE ARCHE PROSECCO ITALIEN 545 sek

CHAMPACNE

PERRIER-JOUËT GRAND BRUT FRANKRIKE 995 sek



REN

LES DEUX CABERNET SAUVIGNON FRANCE 445 sek

FRUITY AND SPICY WINE WITH THE CHARACTER OF RED
BERRIES AND BLACK CURRANTS AND HINTS OF LICORICE.
SERVED WITH RED MEAT. GRAPE CABERNET SAUVIGNON.

WYNDHAM ESTATE BIN 555 AUSTRALIA 625 sek

NUANCED FRUITY TASTE WITH BARREL CHARACTER AND TONES OF BLACK CURRANTS, CEDAR, DARK CHOCOLATE.
SERVED WITH TASTY, PREFERABLY GRILLED, MEAT DISHES.
CRAPE CARERNET SAUVIGNON.

PIACENTINI VALPOLICELLA RIPASSO SUPERIORE ITALY 650 sek

HARMONIOUS, SOFT AND TASTY. SUITABLE FOR CHARCUTERIE, GRILLED CHICKEN. GRAPES: CORVINA, RON-DINELLA. CORVINONE.

DOMAINE DU VIEUX LAZARET CHATEAUNEUF-DU-PAPE FRANCE 925 sek

SPICY, NUANCED AND TASTY WINE WITH HINTS OF CASK, RA-SPBERRY, STRAWBERRY, BAY LEAF, PEPPER AND LICORICE. SERVED WITH BEEF. GRAPES: GRENACHE, SYRAH, CINSAULT, MOURVEDRE.

BAROLO GEMMA ITALY 995 sek

RUBY RED, POWERFUL AND COMPLEX WITH CLEAR TANNINS WHICH, HOWEVER, ARE BALANCED BY A MATURE DARK MOISTURE AND PLEASANT SPICE. THIS GIVES A STRONG AND ELEGANT WINE. GRAPE NEBBIOLO.

WINE ON GYASS

WHITE

LES DEUX SAUVIGNON BLANC 105 sek

ROSÉ

LES DEUX ROSÉ 105 sek

RED

LES DEUX CABERNET SAUVIGNON 110 sek

SPARKLING

LE ARCHE PROSECCO 1821 115 sek

FOR INFORMATION ABOUT OUR WINES ON GLASS... LOOK LEFT.







java drinks

4cl 142 sek, 6 cl 168 sek

IRISH COFFEE

WHISKEY, FARINE SUGAR, COFFEE & CREAM

KAFFE KARLSSON

BAILEYS, COINTREAU, COFFEE & CREAM

BAILEYS COFFEE

BAILEYS, COFFEE & CREAM

THAI COFFE

MEKHONG, FARINE SUGAR, COFFEE & CREAM





FOR PRESENT & CELEBRATION
BUY OUR CIFT CARD TO SOMEONE
YOU LIKE & WHO LOVES FOOD!

