



STARTERS

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

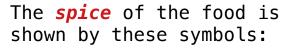
- 1. SOM TAM 148:-
- 4. TOM KHA GAI 125:-
- 5. TOM YAM COONG NAAM KHON 145:-

30. TEMPURA MIX 135:-

or Spring rolls in special edition 110:-

THAAN HAY ARO

= 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 / 195 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 / 205 sek



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 / 225 sek

3. SOM TAM TALEY N



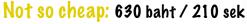
SPICY, SOUR AND SWEET DISH WITH PAPAYA SALAD, TIGER PRAWNS, SQUID, LIME JUICE, CHILI, GARLIC, LONGBE-ANS, ROASTED PEANUTS, TOMATO, CUCUMBER & CARROT, SERVED WITH STICKY RICE.

Lovely Thaisallada

Cheap: 556 baht / 195 sek

4. TOM KHA GAI

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



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 / 195 sek

6. KAO PAD GAI C.S

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

Not so cheap: 680 baht / 205 sek

7. KAO PAD GOONG C.S

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













Cheap: 645 baht / 195 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 / 205 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 / 225 sek

17. SOM TAM SET C.S.N

SPICY, SOUR AND SWEET DISH WITH PAPAYA 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 PAN] STIR FRIED CHICKEN FILLET IN OYSTER SAUCE, GREEN PEPPER, CHILI, GARLIC, LONG BEANS, SUGAR SNAPS, ONION PEPPER AND FRESH THAI BASIL.











Cheap: 645 baht / 195 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 / 205 sek

21. LAAB M00

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).

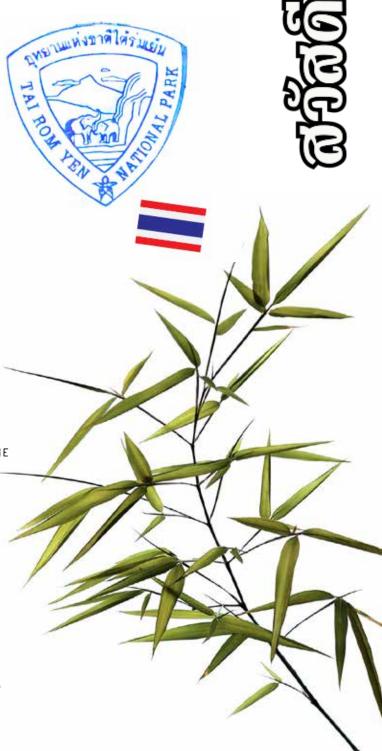
22. MOO YANG C.S

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

A bit expensive: 690 baht / 225 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 / 205 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 / 225 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 / 245 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 / 205 sek 30. MOONS TEMPURA MIX c.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 / 225 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 / 245 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 CORIANDER.

35. PLAA NUNG SEAU C.S

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





















MANGO, RASPBERRY AND LEMON SORBET WITH FRESH FRUITS.

Not so cheap: 319 baht / 119 sek

37. FRIED BANANA L,G

WITH ICECREAM, TOPPED WITH HONEY.

38. BANANA SPLIT L

WITH VANILA ICE CREAM, CREAM & CHOCOLAT SAUCE.

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.

41. ICE CREAM KATI L.C.N

COCONUTICE CREAM IN ITS OWN SHELL.

A bit expensive: 325 baht / 135 sek

42. MANGO STICKY RICE (IN SEASON)

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 78:-, 63CL 125:-

CHANG, 62CL 125:-

BEER ON DRAFT

CARLSBERG EXPORT, 40CL 78:-, 50CL 95:-BROOKLYN IPA, 40CL 89:-, 50CL 98:-ERIKSBERG KARAKTÄR, 40CL 89:-, 50CL 98:-KRONENBOURG 1664 BLANC, VETEÖL, 40CL 89:-, 50CL 98:-



W NE ON BOTTLE



LES DEUX SAUVIGNON BLANC FRANCE 435 sek

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

GUSTAV RIESLING TROCKEN GERMANY 505 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 635 sek

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

CHABLIS AOC FRANCE 655 sek

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

RASÉ

LES DEUX ROSÉ FRANCE 405 sek

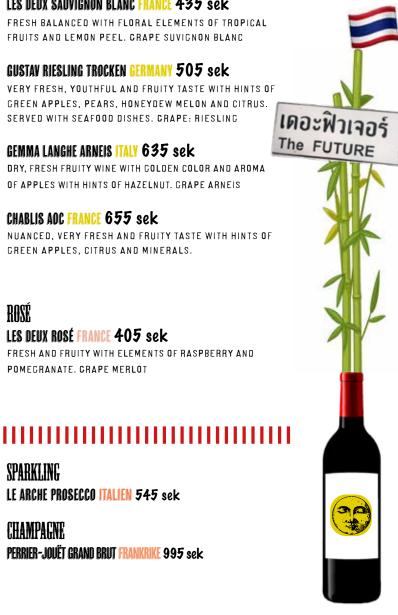
FRESH AND FRUITY WITH ELEMENTS OF RASPBERRY AND POMEGRANATE. CRAPE MERLOT

SPARKLING

LE ARCHE PROSECCO ITALIEN 545 sek

CHAMPACNE

PERRIER-JOUËT GRAND BRUT FRANKRIKE 995 sek



REN

LES DEUX CARERNET SAUVIGNON FRANCE 455 sek

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

WYNDHAM ESTATE BIN 555 AUSTRALIA 635 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 660 sek

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

DOMAINE DU VIEUX LAZARET CHATEAUNEUF-DU-PAPE FRANCE 935 sek

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

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. CRAPE NEBBIOLO.

WINE ON GYASS

WHITE

LES DEUX SAUVIGNON BLANC 125 sek

ROSÉ

LES DEUX ROSÉ 125 sek

RED

LES DEUX CABERNET SAUVIGNON 130 sek

SPARKLING

LE ARCHE PROSECCO 1821 125 sek

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







java drinks

4cl 148 sek, 6 cl 175 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!

