

# THE THAI

BY THE BEACH

STARTERS SOUPS MAIN COURSES NOODLES RICE WOK&WOK DESSERTS



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## STARTERS

<b>Spicy Larb Gai</b> Chicken with onion, mint, chilli and lime juice.	D400
<b>Spicy Yum Woon Sen</b> Seafood, vermicelli, peanut, shallot and celery.	D450
<b>Chicken Sate</b> Grilled chicken skewer served with peanut sauce.	D300
<b>Beef Sate</b> Grilled beef skewer served with peanut sauce.	D400
<b>Vietnamese Salad</b> Shredded chicken with lettuce, carrot, cucumber and Thai vinaigrette.	D300
<b>Vegetable Spring Rolls</b> Crispy fried vegetable spring rolls served with sweet chili sauce.	D250
<b>Chicken Spring Rolls</b> Crispy fried chicken spring rolls served with sweet chili sauce.	D300
<b>Por Pia Tord</b> Mince chicken, vermicelli and vegetables served with sweet chili sauce.	D350
<b>Crispy Prawn Tempura</b> Deep fried battered prawns served with sweet chili sauce.	D650

## SOUPS

<b>Soup Saigonaise</b> Vietnamese soup with chicken, vermicelli and black mushroom.	D300
<b>Tom Yum Goong</b> Hot and sour soup with prawn and mushroom.	D400
<b>Tom Ka Gai</b> Hot and sour soup with chicken, coconut cream and mushroom.	D300
<b>Tom Ka Goong</b> Hot and sour soup with shrimps, coconut cream and mushroom.	D350
<b>Coco Ocean Soup</b> Noodle soup with chicken and fresh vegetables.	D300
<b>Potage Pekinois</b> Chinese style soup with chicken, bamboo shoots, shitake mushroom and baby corn.	D350

## MAIN COURSE

<b>Thai Green Chicken Curry</b> Boneless chicken and vegetables cooked in coconut milk.	D450
<b>Thai Green Beef Curry</b> Boneless beef and vegetables cooked in coconut milk.	D600
<b>Thai Red Curry</b> Seafood and vegetables cooked in coconut milk.	D650
<b>Beef Lok Lak</b> Sautéed beef in caramelized soya sauce served with red tomato rice and fried egg.	D800
<b>Thai Massaman Lamb Curry</b> Lamb and vegetables cooked in massaman coconut milk.	D600
<b>Sweet and Sour Seafood</b> Crispy seafood and stir fried vegetables in sweet and sour sauce.	D650
<b>Crispy Prawns with Garlic Sauce</b> Crispy prawns and vegetables served with garlic sauce.	D650

## NOODLES

<b>Chicken Egg Noodles</b> Stir fried egg noodles with chicken, vegetables and red curry.	D450
<b>Beef Egg Noodles</b> Stir fried egg noodles with beef, vegetables and red curry.	D550
<b>Prawns Egg Noodles</b> Stir fried egg noodles with prawns, vegetables and red curry.	D550

## RICE

<b>Kaoh Pad</b> Stir fried rice with shrimp, vegetables and fish sauce.	D500
<b>Kaoh Pad Gai</b> Stir fried rice with chicken, vegetables and fish sauce.	D400
<b>Kaoh Pad Prik</b> Stir fried rice with beef, soya vegetables and fish sauce.	D450

## WOK & WOK

### Choice of one Meat

Chicken	D400	Beef	D650
Fish	D500	Prawns	D650

### Choice of three Vegetables

Black Mushroom	Sweet Pepper	Tomato
Cabbage	Broccoli	Baby Corn
Pineapple	Carrots	Courgette

### Choice of Sauce

Ginger	Cashew Nuts
Garlic	Spicy Thai Herb
Sweet And Sour	Chili Paste with Basilic Leaf

### Seafood Wok

Prawns, fish, squid, mixed vegetable with thai herb sauce.

D700

Served with rice.

## DESSERTS

### Traditional Baked Alaska

A classic dessert.

D350

### Classic Crème Brûlée

A coco ocean speciality.

D350

### Coconut Cake

Served with homemade coconut ice cream.

D350

### Lemon Grass Pannacota

Fresh and light served with homemade ginger ice cream.

D350

### Death by Chocolate

Double chocolate layered cake with chocolate ganache and a rich dark chocolate sauce.

D400

### Seasonal Fruit Platter

Freshly sliced for you.

D250

### Selection of Ice Cream

Make your two scoops selection:  
Of homemade-coconut, caramel, ginger, cardamom  
or  
vanilla, strawberry, chocolate.

D200