



Uncle Rang Restaurant

'Cuisine by the Sea'



The authentic traditional Thai foods :-

Deep fried fish with sweet and sour sauce	450 bt.
Stir fried chicken with basil leave	120 bt
Stir fried mixed vegetable with shrimp	220 bt
Spicy and sour chicken soup in coconut milk with lemongrass	150 bt
Chicken satay	90 bt
Spring roll	90 bt

Chef's recommend

Sea fresh (all like it cook.)	Up to 120 bt./100 g
Yellow curry with tiger prawns	300 bt.
Tonggad Pizza	200 bt.



Phad Thai Goong Sod 120 bt.



Grang Ka-Ri Goong 300 bt.



Ingredients / 1 person

Potato	4 pieces
Onion	2 pieces
Tiger prawns	3 pieces
Yellow curry paste	3 tbsp.
Fish Sauce	1 tbsp.
Sugar	1 ½ tbsp.

Preparation: 1. Pour coconut milk into the hot oil and add yellow Curry Paste cook till you smell a delicious aroma.

2. Now add the diced potatoes and onions and stir fry until cooked. As the sauce dries, add more coconut milk, tiger prawns and adjust the taste with sugar, fish sauce. Then, add the remaining coconut milk.

To serve Jasmine stream rice

Green curry chicken 120 bt.



ครัวลุงรัง

สมัยทองเกต รีสอร์ท



Enjoy your meal

Contract 077-231-051



สมัยทองเกต แทรเวล

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