


Deltaverde
thai cuisine

Kitchen

Thursday till Monday

18.00 – 22.00

Tuesday and Wednesday

Closed

Declaration



Hot



Medium hot



Very hot

Starters

1 PHLA GOONG  **21.00**
Baked prawns with Thai herbs salad

2 THAI DIM SUM **19.00**
*Steamed Thai dumplings with prawns, chicken
and fragrant dark Soya Sauce*

3 GHAI SATAY **18.00**
*Grilled, marinated chicken skewer
served with peanut sauce*

4 GOONG HOM PHA **22.00**
*Deep fried prawns with basil, wrapped in thin pastry
served with sweet chilli sauce*

5 POR PIA PAK **18.00**
*Spring rolls with vegetables, glass noodles
and dried mushrooms served with sweet chilli sauce*

Minimum for two persons

6 Mixed appetizer platter **26.00p.P**
*THAI DIM SUM | GHAI SATAY | GOONG HOM PHA
POR PIA PAK | SOM TAM*

Soups

7 KEIYW NAM

Clear soup with prawns and chicken in wonton dough

14.00

8 TOM KHA GAI 🌶️

Hot-sour Thai coconut soup with chicken, mushrooms, lemongrass, ginger and kaffir lime leaves

14.00

9 TOM YAM KOONG 🌶️🌶️🌶️

Special traditional Thai hot-sour soup with prawns, lemongrass, chilli, kaffir lime leaves and ginger

15.00

10 TOM YAM HEDS 🌶️🌶️🌶️

Thai hot-sour soup with mushrooms, lemongrass, chilli, kaffir lime leaves and ginger

13.00

Salads

11 SOM TAM 🌶️ 🌶️ **18.00**
The classic north-eastern hot-spicy papaya salad with garlic, red chillies, palm sugar, tamarind, tomatoes and lime juice

12 YAM WOON SEN 🌶️ **21.00**
Glass noodle salad with chicken and prawns

13 YAM NUEWA YANG 🌶️ 🌶️ **19.00**
Salad of grilled beef with cucumber, tomatoes, spring onions and celery on a spicy salad sauce

Main Courses

14 PLA NENO SEE EWI	35.00
<i>Steamed sea bass fillet with ginger, spring onions, mushrooms and onion</i>	
14.1 PLA MAKHAN	35.00
<i>Deep fried salmon with tamarind sauce and mixed vegetables</i>	
14.2 PLA SAM ROS 🌶️	35.00
<i>Deep fried sea bass fillet with sweet and hot sauce</i>	
15 SI KOONG MOO OB	34.00
<i>Roasted pork spare ribs with herbs and honey with pickled ginger</i>	
16 GAI PHAD PREN WHAN	32.00
<i>Stir fried chicken, pineapple, onions, cucumbers, tomatoes with sweet and sour sauce</i>	
17 GUNG PHAD MED MAMUANG 🌶️	33.00
<i>Stir fried prawns with peperoni, mushrooms, spring onions and cashew nuts</i>	
18 PA NEANG NEAU 🌶️ 🌶️	38.00
<i>Red Thai thick curry with beef, peanuts, basil leaves, kaffirlime leaves and coconut milk</i>	
19 PHAD THAI	31.00
<i>Stir fried noodles with king prawns, egg, soya sprouts, chili, chive and homemade Thai sauce</i>	

Main Courses

- 20 MASSAMAN NUEA** 🌶️ **38.00**
Massaman curry with beef, onions, sweet potatoes, cashew nuts and coconut milk
- 21 NUEA PHAD BAI GRAPROW** 🌶️🌶️🌶️ **36.00**
Stir fried beef with chili, beans, sliced bamboo shoots and basil
- 22 KAENG PHED PED YANG** 🌶️🌶️ **33.00**
Thai red curry with duck breast, Thai aubergine and pineapple
- 23 KAENG KEW WHAN GAI** 🌶️🌶️🌶️ **34.00**
Famous Thai green curry with chicken, Thai aubergines, sliced bamboo shoots, chili, kaffirlime leaves and coconut milk
- 24 PED PHAD KEE MAO** 🌶️🌶️🌶️ **33.00**
Fried duck breast with chili, mixed Thai herbs and vegetables
- 25 KAEG DANG PHAK** **30.00**
Thai red curry with vegetables, Thai aubergines, bamboo shoots, red pepper, basil, kaffirlime leaves and coconut milk

Side Dishes

26 Sticky Rice 7.00

27 Egg fried rice 7.00

28 Steamed fragrant Jasmine rice 7.00

29 Coconut rice 7.00

SET 1 BANGKOK SET 68.00p.P
Minimum for two persons

Starters

THAI DIM SUM | GHAI SATAY | POR PIA | SOM TAM

Main courses

KAENG PHED PED YANG | GAI PHAD PREN WHAN
GUNG PHAD MED MAMUANG
served with steamed fragrant Jasmine Rice

SET 2 SUVARANBHUMI SET 86.00p.P
Minimum for four persons

Starters

THAI DIM SUM | GHAI SATAY | POR PIA | SOM TAM | GOONG HOM PHA

Main courses

GAI PHAD PREN WHAN | GUNG PHAD MED MAMUANG | NUEA PHAD BAI GRAPROW | KAENG KEW
WHAN GAI | PHAD PHAK NAM MUN HOY

Dessert

Milk rice **15.00**
with litchi, prosecco and dragonfruit

Tom Kha ice **17.00**
with calamansis, coconut and mango

Exotic fruit plate **14.00**

Declaration
Duck | CH
Beef | Chicken | CH
Prawns | Canada