

STARTERS

10. POPIE TOD

Vegetarian deep fried spring rolls served with sweet and sour sauce.

85 KR
11. KOONG CHOP PENG TOD

Deep fried baked scampi with plum sauce.

95 KR
12. FRESH SPRING ROLLS

Fresh and crispy vegan rolls. Served with peanut sauce and basil sauce. Half or whole portion.

105/155 KR
13. TOD MAN PLA

Home made fish cakes with chili served with sweet chili sauce topped with peanuts.

95 KR
15. SPICY AVOCADO

Diced avocado with carrots, celery, coriander, lemon and chili.

95 KR
16. SOM TAM

Spicy papaya salad with chili, garlic, carrot, peanuts and roasted mini shrimps.

115 KR
17. GAI CHOP PENG TOD

Deep fried and baked chicken served with sweet chili sauce.

95 KR
19. KOONG YAM VON SEN

Glass noodles salad with scampi tomato, red onion, lemon, coriander and chili.

115 KR
28. MIX PLATE (2-3P)

Mix of four starters: vegetarian spring rolls, fried scampi, spicy papaya sallad and fried chicken.

185 KR

SOUP

20. TOM YAM KOONG

Scampi with broth of prawn and chili paste, onion, mushroom, galangal and kaffir lime.

125/189 KR
21. TOM KHA GAI

Chicken in coconut milk with onion, lemongrass, mushrooms, galangal, tomato and fresh coriander.

115/175 KR
22. TOM KHA KOONG

Scampi in coconut milk, onion, mushroom, lemongrass, tomato galangal and fresh coriander.

125/189 KR

MAIN DISHES

32. PAT KRAPAW GAI/MOO/KOONG

Stir fried chicken, pork or scampi with vegetables, hot basil, chili and garlic.

175/189 KR
34. LAP GAI, MOO/NUA

Chopped up chicken, beef or pork with lime, chili, red onion, mint leaves, roasted basil and fresh coriander.

179/195 KR
35. PLA TOD SALMON

Fried salmon with Waan Thai-sauce, fresh coriander, garlic, chili, mushrooms, lime and ginger.

185 KR
36. YAM VONSEN TALEY

Squid, clams and scampi fried with glass noodles, lime, celery, chili and fresh coriander.

189 KR
37. GAI SATAY

Curry marinated chicken skewers with peanut sauce.

179 KR
38. YAM NUA

Grilled beef in a salad with lime, cucumber, red onion, tomato chili, and fresh coriander.

189 KR
50. GAI PAT MET MAMOANG

Deep fried wokked chicken in a stir-fry with vegetables, garlic, chili, pepper, carrot, sugar snaps and cashew nuts.

169 KR

ALLERGIES OR QUESTIONS ABOUT OUR MENY, PLEASE ASK THE STAFF.

À LA CARTE

BANGKOK -MENU

23. PLA NUNG

Steamed red snapper with chili, garlic, lime and fresh coriander, or seafood sauce, herbs and cashew nuts.

265 KR
30. PLA TOD RED SNAPPER

Deep fried red snapper served with seafood sauce, fresh herbs and cashew nuts.

265 KR
80. WAAN THAI TURF

A combination of Crying Tiger and Djay Taley. Served with homemade seafood sauce, aioli and our spicy tiger sauce.

325 KR
82. CRYING TIGER

Sliced rib eye with spicy tiger sauce, hot thai basil and garlic aioli.

269 KR
83. THAI RIBS

Honey marinated ribs with cucumber and carrot sticks and garlic aioli dip.

195 KR

VEGAN DISHES

84. YAM TOFU

Tofu salad with citrus, cucumber, coriander, red onion and tomato served at room temperature.

165 KR
85. PAT PAK KING TOFU

Stir fried vegetables with tofu, garlic, chili and ginger.

165 KR
86. TOM KHA VEGAN

Creamy coconut milk with tofu and vegetables, lemon grass, onion, mushroom and fresh coriander.

165 KR
87. PAT THAI OUMPH VEGAN

Stir fried rice noodles with oumph, leek,sprouts, carrot, broccoli served with peanuts and lemon.

165 KR
88. LAB TOFU VEGAN

Chopped up tofu with lime, chili, red onion, mint leafs och fresh coriander.

175 KR

53. GAI/NUA KRATIEM PRIK THAI

Stir fried chicken or beef with garlic, black pepper and fresh coriander.

169/179 KR
54. GAI/KOONG, NUA PAT NAMAN HOI

Stir fried chicken, scampi or beef with oyster sauce peppers, onion, broccoli and sugar snaps.

169/179 KR
56. KOONG PAD KING

Stir fried scampi with garlic, ginger and vegetables.

185 KR
59. GAI/KOONG MAMPRIK PAW

Stir fried chicken or shrimp with garlic, chili paste, vegetables and roasted sweet basil.

175/185 KR

THAI CURRY

70. GAENG KIEW WAN GAI

Green curry with chicken, bamboo sprouts and pepper with creamy coconut milk.

175 KR
71. GENG PED GAI/GOONG

Chicken or scampi in red curry, creamy coconut milk, sweet basil, broccoli, bell pepper, carrot, bamboo and sugar snaps.

175/189 KR
72. GAENG PHANENG GAI/NUA

Chicken or beef in phaneng curry with coconut milk, bell peppers and kaffir lime.

175/189 KR
73. MASSAMAN CURRY

Chicken or scampi in yellow curry with creamy coconut milk, potato, peanuts and roasted onion.

175/189 KR
75. GENG PET PED YANG

Duck in red curry with creamy coconut milk, sweet basil and fresh fruit.

198 KR

WAAN THAI SPECIALS

24. MOO GRAP MAPRICK PAW

Crispy pork with garlic, chili paste, vegetables and roasted sweet basil.

179 KR
25. PED YANG

Crispy duck glazed in chili-honey paste served with stir fried vegetables.

205 KR
26. GAI/KOONG PAD KRUENG GENG

Stir fried chicken or scampi with red curry, broccoli, pepper, carrot, bamboo and mushroom.

185/195 KR
27. KRAPOW NUA SAB

Sliced beef or chicken with thai basil, bamboo, mushroom and chili topped with a fried egg.

185/195 KR

29. LAP PED

Chopped up duck with lime, chili, red onion and fresh coriander, mint leaves, roasted basil served with sticky rice.

198 KR
31. PAT KI MAO TALEY

Squid, clams and scampi wokked in whiskey sauce with chili, garlic and vegetables.

198 KR

RICE & NOODLES

40. KAO PAD PAK

Fried rice with carrot, leek, broccoli, egg and fresh coriander.

155 KR
42. KAO PAD GAI/MOO/KOONG

Fried rice with chicken, pork or scampi with vegetables, egg and fresh coriander.

165/175 KR
43. PAT THAI PAK

Stir fried rice noodles with egg, leek, carrot, broccoli, sprouts, served with peanuts and lemon.

155 KR
44. PAT THAI GAI/KOONG

Stir fried rice noodles with chicken or scampi, egg, leek, carrot, broccoli, sprouts, served with peanuts and lemon.

165/175 KR
46. PATH SI YOU

Stir fried rice noodles with chicken, beef or scampi with vegatables in black soy sauce.

169/179 KR
47. ME LUANG PAT NAMAN HOI

Stir fried egg noodles with chicken, pork, beef or scampi with vegetabels and mushroom in oyster sauce.

169/179 KR
48. PAD WOON-SEN GARI

Stir fried glass noodles with chicken, beef or scampi, egg, carrots, broccoli, celery, cabbage and sugar snaps.

175/185 KR



INSTAGRAM: @WAANTHAI
FACEBOOK: RESTAURANGWAANTHAI



COCKTAILS

WAAN THAI MAI TAI Dark rum, light rum, cointreau, amaretto, orange, lime, sugar and grenadine.	145 KR/6 CL
HOT THAI BASIL Gin, thai basil, chili, sugar, lemon.	145 KR/6 CL
PINK SOURS Pink gin, grenadine, sugar, lemon, egg white.	145 KR/6 CL
LOST IN BANGKOK Dark rum, malibu, mango, lemon, sugar, bitters.	145 KR/6 CL
WHITE LOTUS Gin, elderflower, cucumber, sugar, lemon, egg white.	145 KR/6 CL
AMARETTO APPLE Amaretto, apple liqueur, sugar, lemon, egg white.	145 KR/6 CL
VIRGIN SUNSET Strawberry, pineapple, passionfruit topped with sprite.	68 KR
VIRGIN MANGO PUNCH Mango pure, mango juice, lemon, sugar, bitters.	68 KR

SPARKLING

NON ALCOHOLIC BUBBELS France. Fruity, slightly floral taste with a slight sweetness, hints of pear, honeydew melon, elderberry and citrus.	79 KR
TEMPIO PROSECCO Italy. Dry and fresh prosecco with soft smooth bubbles with the taste of pears and yellow apples.	95/525 KR

POPULAR STARTERS

10. POPIE TOD Vegetarian deep fried spring rolls served with sweet and sour sauce.	85 KR
11. KOONG CHOP PENG TOD Deep fried baked scampi with plum sauce.	95 KR
16. SOM TAM 🌱🌱 Spicy papaya salad with chili, garlic, carrot, peanuts and roasted mini shrimps.	115 KR
17. GAI CHOP PENG TOD Deep fried and baked chicken served with sweet and sour sauce.	95 KR
28. MIX PLATE (2-3P) Mix of four starters: vegetarian spring rolls, fried scampi, spicy papaya sallad and fried chicken.	185 KR

SMALL DISHES

51. KHAO MAN GAI Chicken thigh and rice cooked with chicken stock. Servece with hot ginger sauce.	149 KR
52. MOO TOD Crispy porkbelly served with tamarind sauce and sticky rice.	149 KR

SNACKS

THAI WINGS Chicken wings served with our own garlic aioli.	105 KR
HOT THAI CASHEW 🌱 Cashewnuts with red onion, garlic, chili, lime and fresh coriander.	65 KR
KOONG-CHIPS Crispy prawn crackers.	45 KR

DRINKS



WHITE WINE

BADET CLÉMENT BLANC France. Dry, light and fresh wine with a taste of apple and tangerine. Perfect as an after work wine.	105/525 KR
LAKE CHALICE THE FALCON RIESLING New Zealand. Semi-dry Riesling that goes well with spicy dishes. Vibrant and fresh wine with a taste of honeydew melon and peach.	130/650 KR
MAISON LOUIS MAX CHARDONNAY France. Dry and fresh wine with a taste of exotic fruit and yellow apples with high minerality. Suitable for fish and shellfish.	120/595 KR

NON ALCOHOLIC

Cola, Zero, Fanta, Sprite, Loka.....	39 KR
Fresh Thai Shake.....	68 KR
Filter coffee.....	35 KR
Espresso, single/dubble.....	35/40 KR
Non Alcoholic Cider, Briska (0,5%).....	48 KR
Melleruds Ekologic beer (0,5%).....	48 KR
Brooklyn Special Effects (0,4%).....	48KR

BANGKOK MENU

23. PLA NUNG 🌱🌱🌱 Steamed red snapper with chili, garlic, lime and fresh coriander, or seafood sauce, herbs and cashew nuts.	265 KR
30. PLA TOD RED SNAPPER 🌱🌱🌱 Deep fried red snapper served with seafood sauce, fresh herbs and cashew nuts.	265 KR
80. WAAN THAI TURF Tranched entrcote served with grilled tiger praws. Served with woked vegetables, sticky rice, seafood sauce, garlic aioli and spicy tamarind sauce.	325 KR
82. CRYING TIGER Tranched entrecote with spicy tamarind sauce, fresh herbs, thai basil and garlic aioli.	269 KR
83. THAI RIBS Honey marinated ribs with cucumber and carrot sticks and garlic aioli dip.	195 KR

“We strive to use locally produces vegetables and meat of the highest quality. Our shellfish are MSC and ASC-labeled. ”



RED WINE

BADET CLÉMENT ROUGE France. Easy-drinking wine with hints of red berries and herbs, soft tannins and a spicy finish. Perfect as an after work wine.	105/525 KR
MÉTAYAGE PINOT NOIR France, Burgundy. Taste of raspberry and cherry and soft spicy notes of nutmeg. Long aftertaste and complexity.	135/675 KR
RIZZARDI VALPOLICELLA Italy, Venice. Full-bodied wine with rich fruitiness. Tones of dark berries, lively freshness, elegant tannins.	125/625 KR

ROSÉ

BADET CLÉMENT ROSÉ France. Fresh and easy-drinking rosé with a taste of strawberry and raspberry. Perfect to drink in the sun or as an apéritif.	105/525 KR
--	-------------------

BEER

BEER ON TAP Norrlands Guld.....	40cl/50cl 72/89 KR
Krusovice.....	78/98 KR
Mariestads (4,2%).....	68/85 KR
Guest Tap.....	85/106 KR
ON BOTTLE Singha.....	33cl/63 cl 65/115 KR
Chang.....	65/115 KR
Pear Cider, Briska.....	65/ - KR
Peach-Riesling, Briska.....	65/ - KR

POPULAR MAIN DISHES

26. GAI/KOONG PAD KRUENG GENG 🌱 Stir fried chicken or scampi with red curry, broccoli, pepper, carrot, bamboo and mushroom.	185/195 KR
32. PAT KRAPAW GAI/MOO/KOONG 🌱🌱 Stir fried chicken, pork or scampi with vegetables, hot basil, chili and garlic.	175/189 KR
34. LAP GAI, MOO/NUA 🌱🌱🌱 Chopped up chicken, beef or pork with lime, chili, red onion, mint leafs, roasted basil and fresh coriander.	179/195 KR
54. GAI/KOONG, NUA PAT NAMAN HOI Stir fried chicken, scampi or beef with oyster sauce peppers, onion, broccoli and sugar snaps.	169/179 KR
44. PAT THAI GAI/KOONG Stir fried rice noodles with chicken or scampi, egg, leek, carrot, broccoli, sprouts, served with peanuts and lemon.	165/175 KR
50. GAI PAT MET MAMOANG 🌱 Deep fried woked chicken in a stir-fry with vegetables, garlic, chili, pepper, carrot, sugar snaps and cashew nuts.	169 KR
59. GAI/KOONG MAMPRIK PAW 🌱🌱 Stir fried chicken or shrimp with garlic, chili paste, vegetables and roasted sweet basil.	175/185 KR
35. PLA TOD SALMON 🌱 Fried salmon with Waan Thai-sauce, fresh coriander, garlic, chili, mushrooms, lime and ginger.	185 KR
72. GAENG PHANENG GAI/NUA 🌱🌱 Chicken or beef in phaneng curry with coconut milk, bell peppers and kaffir lime.	175/189 KR
73. MASSAMAN CURRY Chicken or scampi in yellow curry with creamy coconut milk, potato, peanuts and roasted onion.	175/189 KR