



CHILLI BANANA
THAI RESTAURANT

The King's Arms Hotel, Alderley Road, Wilmslow, Cheshire SK9 1PZ
telephone 01625 539100 e-mail wilmslow@chillibanana.co.uk
website www.chillibanana.co.uk

Gai Tom Ka
Fragrant Chicken & Coconut Milk Soup

Serves 2

Ingredients

1 fresh chicken breast, sliced into thin pieces
¼ small cauliflower, cut into small florets
1 tbsp fish sauce
Half stalk of lemon grass cut into 1" pieces
3-4 thin slices across a root of galangal
1 Kaffir lime leaf (i.e. a double leaf), ripped into small pieces
1 red birdseye chilli, chopped and then crushed in a pestle and mortar, or minced
1 tbsp freshly squeezed lime juice
1 can coconut milk (shake well before opening)
A little water

Method

1. Heat coconut milk and water with fresh ingredients.
2. Add fish sauce, cauliflower and chicken and simmer until the chicken is done (about 5 minutes).
3. Put lime juice into serving bowl, pour on soup and serve immediately.



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Yam Nua- Spicy Beef Salad

Ingredients

Steak, thinly sliced	60-80g
Fresh small red chilli crushed	¼ teaspoon
Fish Sauce	½ dessert spoon
Freshly Squeezed Lime Juice	½ dessert spoon
Sugar	¼ teaspoon
White onion thinly sliced	¼ medium onion
Cherry Tomato	4 pieces
Spring onion	1 sliced into 1 inch pieces
Chinese Celery	handful (sliced into 1 inch pieces)

Method

Poach the steak in very little boiling water - until just cooked.

Take off the heat and drain to leave about 1 table spoon water.

Add the fish sauce, lime juice, chilli and sugar and stir well.

Taste.

Add the remaining ingredients and mix well.

Serve

(steak can be grilled/barbecued whole and then thinly sliced instead of poaching)



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Gaeng Keo Wan Gai – Chicken Green Curry

Ingredients

(Serves 2)

7-8 oz Chicken breast diced
2 tea spoons green curry paste
1 tin coconut milk
2 table spoons sunflower or vegetable oil
2 small whole kaffir-lime leaves (can be frozen for storage)
1 small tin bamboo shoot in strips
1 tea spoon fish sauce, alternative a pinch of salt
1 tea spoon sugar
1 Thai eggplant quartered (optional)
Stock or water
1 sprig of sweet basil leaves
1 red chilli cut into strips lengthways

Method

In a pan, heat the oil using a low heat and add the curry paste. Fry for a minute or so to get the aroma – this can be quite strong!

Add the kaffir-lime leaves torn into small pieces.

Add the thick part of the coconut milk – this is at the top of the can and mix well.

Add the chicken and bamboo shoot and stir well, then season with fish sauce and sugar.

Next add the remainder of the coconut milk and cook uncovered until the chicken is nearly cooked and add the eggplant.

When the chicken is cooked add up to half coconut milk can of water or stock to achieve the required consistency.

Mix in a few sweet basil leaves just before serving. Garnish with red chilli and sweet basil leaves.



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Gai Pad Met Mamuang – Chicken Stir-Fried With Dried Chilli & Cashew Nuts

Ingredients

1 tbsp vegetable oil
1 clove of garlic finely chopped
6 oz chicken breast thinly sliced
2 tsp oyster sauce
1 pinch of sugar
 $\frac{1}{4}$ small onion sliced lengthways
1 spring onion cut into 1 inch pieces
1 oz of cooked unsalted cashew nuts
1 large dried chilli cut into 1 inch lengths. Shake out the seed
4 fluid oz water or stock

Method

In a wok heat the oil over a low heat.

Add the garlic, stirring until golden brown.

Add the chicken, turn up the heat and cook until medium done.

Add the oyster sauce, sugar and stock or water.

Stir-fry until chicken is cooked.

Add the onion and spring onion, reduce the heat and stir-fry for a further minute.

Remove from heat stir in cashew nuts and dried chilli.

Serve immediately.

Note: Dried chilli should be fried in advance with a few drop of vegetable oil in a very low heat for a few minutes and leave them aside. This process can irritate your throat.