



## MENU

*Oysters with Nahm Jim*  
*Black-Pepper Spot Prawns*  
*Thai Fish Cakes with Quick Pickle*  
*Green Papaya Salad*  
*Chiang Mai Curry Noodles*  
*Thai Sticky Rice with Mango*

### **OYSTERS WITH NAHM JIM**

Adapted from a recipe by ANGUS AN

*Crushed ice or rock salt*  
*12 medium-size oysters, Malpeques or Kusshis work well*  
*1/4 cup (125 mL) Seafood Nahm Jim (recipe below)*  
*2 tbsp (30 mL) fresh cilantro leaves*  
*1 tbsp (15 mL) finely sliced pak chi farang*  
*2 tbsp (30 mL) fried shallots*  
*2 tbsp (30 mL) cured salmon roe or sustainable caviar*

#### **Seafood Nahm Jim x 1/2**

*1/4 cup (60 mL) sliced galangal*  
*5 green Thai bird's eye chilies*  
*2 red Thai bird's eye chilies*  
*8 cloves garlic*  
*1/4 cup (60 mL) chopped coriander stems*  
*2 red chili peppers, deseeded*  
*1/3 cup (80 mL) granulated sugar*  
*2/3 cup (160 mL) freshly squeezed lime juice*  
*1/2 cup (125 mL) fish sauce*  
*2 tsp finely chopped Makrut lime leaves*  
*Salt to taste*

- Place the hardest ingredients in the mortar first.
- Add a pinch of salt, pound and grind until ingredients are broken down.
- Slice the deseeded chili pepper flesh. Add to mortar and continue to pound.
- Add sugar.
- Grind into the mixture to develop a fine paste.
- Stir in the liquids and mix with paste until well incorporated.
- Let the dressing sit for 5 minutes before tasting and adjust to taste. Set aside.

### **BLACK PEPPER SPOT PRAWNS** *(serves 4)*

Adapted from a recipe by ANGUS AN

*1 lb spot prawns, or other prawns, dried well*  
*2 cups cornstarch*  
*1 cup water*  
*2 tbsp black pepper, ground*  
*2 tbsp kosher salt*  
*3 cloves garlic*  
*2 red Thai chilis, roughly chopped*  
*Stems of 1 bunch cilantro, chopped*  
*3 tbsp cooking oil*  
*2 tbsp fish sauce, we use Squid brand*  
*White and black pepper, to taste*  
*½ bunch cilantro, leaves picked*  
*3 green onions, thinly sliced*  
*Oil, for deep frying plus 3 tbsp oil for wok frying*

- Preheat oil for deep frying to 350 F.
- In a mortar and pestle, pound together the garlic, chilis and cilantro stems, together with 1 tsp salt, to form a fine paste.
- In a bowl, whisk together the cornstarch and enough of the water to form a slurry the thickness of whipping cream. Add the ground pepper and salt, whisking to combine.
- Dredge the prawns in the slurry then gently lower into the fryer, and deep fry for 2-3 minutes. Transfer gently to a cooling rack, set over a sheet pan lined with paper towel.
- Preheat a wok over a high heat, adding 3 tbsp cooking oil.
- Add the garlic, chili and cilantro paste and stir-fry until golden and aromatic.
- Season to taste with the fish sauce and white and black pepper.
- Add the fried prawns, gently tossing in the paste.
- Stir in the green onions, removing from the heat.
- Gently stir in the cilantro leaves and serve immediately.

## **THAI FISH CAKES** (makes 12-15) x 4

Recipe by KATHRYN JOEL

*1 lb white fish such as snapper, haddock, cod, sole or halibut, diced*  
*2 fresh red chilis, de-seeded and chopped*  
*1 shallot, finely chopped*  
*1 garlic clove, peeled*  
*1/4 cup cilantro stems roughly chopped*  
*1 tbsp galangal, finely chopped*  
*6 makrut (kaffir) lime leaves, finely chopped*  
*1/2 tsp salt*  
*1 1/2 tbsp fish sauce, or to taste*  
*1/2 egg, lightly beaten*  
*1/4 cup long beans, or fine green beans, very thinly sliced*  
*Carrot & Cucumber Pickle, Lime & Chili Dipping Sauce, to serve*  
*optional lettuce leaves, for wrapping to eat as finger food*  
*oil for deep frying*

- Preheat oil for deep frying to 365°F.
- In a mortar, pound together the garlic and salt, then add the chilis, then the lime leaves, then the cilantro and then the shallots, continuing to pound to form a paste.
- Dice the fish then whiz it in a food processor together with the fish sauce to make a paste.
- Add the spice paste to the fish, blitz together, then turn into a large bowl and combine with the egg and green beans.
- Using a tablespoon measure, divide into heaped tablespoons, then form into flat fish cakes and set aside on a parchment lined tray.
- Deep fry until golden brown, 2-3 minutes, then drain on paper towel.
- Serve with Carrot & Cucumber Pickle and Lime & Chili Dipping Sauce. If you're serving to eat as finger food, arrange the Fish Cakes on small soft lettuce leaves.

## **Carrot & Cucumber Pickle** x 4

*1/2 cup rice vinegar*  
*2 tbsp granulated sugar*  
*1/4 cucumber, halved, seeded and sliced*  
*1/2 small carrot, peeled, halved lengthwise and sliced*  
*1 shallots, finely sliced*  
*1 red chili, finely sliced*

- Place the vinegar and sugar in a small pan and heat slowly to dissolve the sugar.
- Turn up to a boil then simmer for a few minutes to make a thin syrup.

- Combine with the cucumber, carrot, shallot and chilli and set aside.

### **Lime & Chili Dipping Sauce**

*150 ml water*

*1 cup palm sugar, grated and loosely packed, or use 1/2 cup granulated*

*1 red thai chilli, seeded*

*1 lime*

- Put the water in a saucepan, then grate the palm sugar and add. Bring to a simmer over a moderate heat.
- Cook for 10 minutes until the syrup turns golden brown. Remove from the heat and cool.
- Chop the chillies finely and add to the cooled syrup with the lime zest and juice.

### **GREEN PAPAYA SALAD** *(serves 4-6 as part of a meal) x 3*

*3 cups shredded green papaya (available shredded at Lucky 97)*

*1 garlic cloves, crushed*

*Pinch of salt*

*1-2 bird's eye chillies, finely sliced (or more, to taste, depending on your spice tolerance)*

*1 large handful roasted peanuts, coarsely chopped*

*1 small handful dried shrimp, soaked 20 minutes in hot water then drained*

*12 cherry tomatoes, quartered*

*9 tbsps palm sugar, shaved*

*6 tbsps fish sauce*

*6 tbsps lime juice*

*2-3 tbsps tamarind water, or to taste*

- In a large mortar and pestle, purée the garlic with a pinch of salt.
- Now add the dried shrimp and pound until lightly smashed.
- Add the peanuts, continue to pound, then the cherry tomatoes.
- Wearing food gloves, combine the mortar ingredients with the papaya.
- Meanwhile in a bowl, combine the palm sugar, fish sauce, lime juice and tamarind water, stirring until the palm sugar dissolves, then adjust to taste.
- Dress the papaya with the fish sauce dressing -- the salad should be sweet, hot, sour and salty.
- Leave to infuse for at least 20 minutes, then drain off the excess dressing and serve.

### **KHAO SOI KAI (Chiang Mai Curry Noodle Soup)** *(serves 4) x 4*

Recipe by KATHRYN JOEL

## **Curry Soup**

*4 chicken legs, separated into thighs and drumsticks, skin on (or take the skins off if you prefer)*

*2 tbsp coconut oil*

*5 tbsp Khao Soi curry paste (recipe below)*

*1 tbsp turmeric powder*

*½ tsp mild yellow curry powder*

*¼ cup Thai fish sauce (we use Squid brand), or to taste*

*2 tbsp Thai thin soy sauce, or to taste*

*3 tbsp palm sugar, or to taste*

*1 tsp salt, or to taste*

*2 cans coconut milk, we use Aroy D*

*2 cups chicken stock, or to taste*

## **To Finish and Serve**

*1 packet fresh or frozen wonton noodles (thin flat Chinese wheat noodles, defrosted if frozen)*

*Canola oil for deep frying noodles*

*Lime wedges, Key limes work well*

*Shallots, cut into small wedges*

*Sour pickled mustard green, soaked in water for 10 mins then drained and dried, and chopped into bite sized pieces*

*Cilantro, roughly chopped*

*Roasted Chili Paste (recipe below), or use Chili Oil*

*Fish Sauce*

## **Curry Soup**

- In a wok or a heavy bottomed pot, heat the coconut oil over a medium low heat then add the curry paste together with the turmeric and curry powder and sauté over a low heat, stirring frequently, until fragrant and the raw aromatics are cooked out, about 8-10 minutes. Add more coconut oil as needed.
- Turn the heat to medium-low and add the fish sauce, thin soy sauce, palm sugar and salt. Cook for a couple of minutes, until the sugar has fully dissolved, then add the chicken and turn it in the curry paste mixture to coat it well before adding the coconut milk, and the chicken stock.
- Increase the heat and bring to a simmer, then decrease the heat to a gentle simmer and cook, uncovered, stirring occasionally until the chickens is cooked and easily comes away from the bone, about 45 minutes. \*NOTE: the chicken should not be falling off the bone.

## **To Serve**

- Heat oil for deep frying to 350 F. Meanwhile separate 4 small bundles of the noodles (you'll use these to top your soup bowls) and fry them just until golden brown, turning them once so they're golden brown on both sides. They will fry into "nests". Transfer to paper towels to drain. \*NOTE: this can be done a day or two ahead.
- Heat a large pot of water to a rolling boil.
- Cook enough noodles for 4 portions, until tender, then drain and arrange in 4 bowls.
- Top the noodles with the chicken pieces, one thigh and one drumstick per bowl.
- Top with about 1 ½ cups of the curry sauce.
- Top with the fried noodles and serve with Chili Paste, Lime Wedges, Shallot Wedges, Pickled Mustard Greens, Cilantro and Fish Sauce passed separately.

### **Khao Soi Curry Paste\* x 2**

*1 black cardamom pod, seeds removed and shell discarded*

*4 ½ tsp coriander seeds*

*½ tsp cumin seeds*

*8 Mexican Puya Chilis, or use Guajillo Chilis, slit open and deseeded*

*2 dried Thai chilis, deseeded*

*1 tsp salt*

*1 stalk lemongrass, tender center only, chopped*

*2 tbsp cilantro stems, chopped*

*½" galangal, peeled and thinly sliced*

*1" ginger, peeled and thinly sliced*

*1/3 cup chopped shallots*

*1 ½ tbsp chopped garlic*

*1 tbsp Thai shrimp paste*

*\*NOTE: you will have leftover paste that can be frozen to use another time*

- Place the deseeded chilis in a small bowl and cover with hot water. Rehydrate for 20 minutes then drain and finely chop.
- Heat a small stainless steel sauté pan, then dry roast the cardamom, coriander and cumin seeds just until fragrant. Immediately transfer to a bowl and allow to cool. Grind to a powder in a mortar and pestle or in a spice grinder. Set aside.
- In a mortar and pestle\*, pound the garlic with the salt.
- Add the lemongrass, and pound to a paste. Follow with the galangal, then the ginger, then the shallots.
- Add the rehydrated chilis and pound to a paste.
- Add the shrimp paste, and finally the ground spices.

\*Alternatively grind each ingredient in a spice blender before finishing by pounding them together in your mortar and pestle.

### **Naam Phrik Phao (Roasted Chili Paste) x 4**

*3 shallots*

*2 garlic cloves*

*4-10 dried bird's eye chillis*

*large pinch of salt*

*pinch of palm sugar, optional*

*oil for deep frying*

- Heat the oil and deep-fry the shallots and garlic until golden, then drain.
- Deep-fry the chillis and drain.
- Pound the shallots, garlic and chillies into a coarse paste then season with salt and sugar, then moisten with a little of the deep-frying oil.

### **STICKY RICE WITH MANGO (serves 4-6) x 3**

Recipe by KATHRYN JOEL

*2 cups glutinous (sticky) rice*

*2 cups (1 can) coconut milk (Aroy-D)*

*1/2 cup sugar*

*1/2 tsp salt*

*1 pandan leaf, knotted*

*3 ripe mangos, peeled and sliced*

*2 tbsps toasted sesame seeds*

- Place the rice in a large bowl and wash in several changes of cold water until the water runs clear then cover with water by at least 2 inches and allow to soak for at least 4 hours, or overnight.
- To cook, drain the rice and place it in a bowl in a steamer, or on a trivet in a large pan.
- Steam for 30-40 minutes, covered.
- Meanwhile combine the coconut milk, sugar and salt in a pan, adding the pandan leaf, and heat gently to dissolve the sugar and salt.
- When the rice is cooked but still hot, stir half of the hot sauce into it, mixing well. Continue stirring in the coconut sauce until the rice is moist but not soupy, reserving the rest for spooning over when you serve it.

- Set aside for 20 minutes for the flavours to infuse, then serve finished with the mango slices, and garnished with toasted sesame seeds.