

Sao



THAI CUISINE




LUNCH (from Tuesday to Thursday)

ONE SERVICE	18€
Dish of the day	
TWO SERVICES	25€
Dish of the day + starter (cold or hot of soups) or dessert of your choice (supplement of 6€ for the starter "assiette Sao") (supplement of 6€ for the dessert "Mango sticky rice")	

SALADS & COLD STARTERS

Som Tam 	14€
Green papaya salad, cherry tomato, carrot, green beans, roasted peanuts, spicy lime sauce and fish sauce	
Yam wonsen	14,5€
Rice vermicelli salad with ground pork and scampi, spicy lemongrass sauce	
Nem kai	13€
Thai cold spring rolls with chicken & vegetables, sweet and sour sauce & mayonnaise "sea-food"	
Nem pak 	13€
Thai cold spring rolls with vegetables and sweet and sour sauce & mayonnaise "sea-food"	

HOT STARTERS

Pho pia pak 	13€
Crispy Thai triangles with vegetables (4pcs) and sweet and sour sauce	
Pho pia kai	13€
Crispy Thai rolls with chicken (4pcs), bean sprouts and sweet and sour sauce	
Pho pia khung	14€
Crispy Thai rolls with shrimps (4pcs) and garlic	
Kai satay	13,5€
Chicken skewers (4pcs), peanut sauce & "sweet" cucumber sauce	
Tod man pla	14€
Fish cakes (4pcs) with red curry, Thai herbs and "sweet" cucumber sauce	
Kwio krob	12,5€
Fried ravioli filled with pork (5pcs), peanuts and honey sauce	
Assiette « Sao »	19€
Assortment of 6 hot starters (Pho pia pak, Pho pia kai, Pho pia khung, Kai satay, Tod man pla, Kwio krob)	

STEAM STARTERS

Kanum djeeb khung 16,9€

Steamed ravioli stuffed with scampi (6pcs), fish eggs “on top”, sweet black soy sauce and Sriracha

Cholada 16,9€

Steamed ravioli stuffed with chicken (6pcs) colored with “Butterfly pea flower”

SOUPS

(for the soup as a main dish -rice and additional portion- + 6€)

Tom yam kai 🌿 13€

Chicken soup flavored with lemongrass and mushrooms

Tom yam khung 🌿 14€

Scampi soup, flavored with lemongrass and mushrooms

Tom yam pak 🌿 🌱 13€

Vegetable soup, flavored with lemongrass and mushrooms

Tom kha kai 13€

Chicken soup with coconut milk, galangal, mushrooms and lemongrass

Tom kha pak 🌱 13€

Vegetable soup with coconut milk, galangal, mushrooms and lemongrass

ALL-YOU-CAN-EAT THAI NOODLES SOUP (Friday lunch service) 24€

Child < 12 years 14€

Kwetio – Thai Noodles Soup

Traditional soup to compose according to your wishes : 3 types of noodles accompanied by minced beef, chicken, marinated pork, fish balls and vegetables.

DISHES

ALL OUR DISHES ARE SERVED WITH PERFUMED WHITE RICE

(except our pad thai and stir-fried rice)

CHICKEN

Keng curry kai 21,5€

Chicken with yellow curry and coconut milk, carrot, potato, sweet potato and onions

Panang kai 🌿 21,5€

Chicken with red curry, coconut milk and bamboo shoots

Kai pad med mamaung 🌿 21,5€

Stir-fried chicken with cashew nuts, peppers and pineapple

Kai pad kapao 🌿 🌿 21,5€

Wok-fried minced chicken, green beans and Thai basil

THAI CUISINE

FOR CLICK & COLLECT

www.saothaicuisine.shop

FOR TAKE-AWAY

See our menu on www.saothaicuisine.be

Call & Pick up 02.633.44.41

FOR HOME/OFFICE DELIVERY VIA

Deliveroo.be, Takeaway.com, Uber Eats

Consult our opening hours on our website

www.saothaicuisine.be

122 rue Américaine, B-1050 Brussels

Wifi : SAOTHAI_GUEST | SAOTHAICUISINE



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LIQUORS

Mekhong (Thai Whisky)	9€
Cognac	9€
Calvados	9€
Cointreau	9€
Bailey's	9€
Grand Marnier	9€
Amaretto	9€
Poire Wiliam	9€
Limoncello	9€
Sambuca	9€



COFFEES

ALL OUR COFFEES ARE AVAILABLE IN DECAFFEINATED

Espresso Espresso Másalto	3,5€
Lungo Másalto	3,5€
Doppio Two Espresso Másalto	4,5€
Café Latte	5€
Macchiato Espresso Másalto, milk foam	4,5€
Cappuccino 1/3 Espresso Másalto , 1/3 hot milk, 1/3 milk foam	4,5€
Másalto cold Espresso Másalto, liquid cane sugar and milk	6€
Thai Irish coffee Lungo Másalto, brown sugar, whisky Mekhong, cream	12€

TEAS & INFUSIONS

Teas	4€
Green tea	
Jasmine green tea	
Earl Gray black tea	
Fresh mint green tea	
Infusions	3,5€
Fresh mint infusion	
Rooibos infusion	
Rooibos red fruit infusion	

Pad thai kai Stir-fried rice noodles with chicken, eggs and bean sprouts	21,5€
Kao pad kai Fried rice with chicken and vegetables (carrot, corn, green peas and onions)	21,5€

PORK

Moo pad khing 🔥 Stir fried diced pork, sliced ginger and mushrooms	20,5€
Moo pad prik keng 🔥 Stir fried diced pork with lemongrass, red curry, green beans	20,5€
Moo pad kapao 🔥 🔥 Wok-fried chopped pork, Thai basil and green beans	20,5€
Laab moo 🔥 Chopped pork salad with lime and fresh mint	20,5€

BEEF













Massaman neua Beef with brown curry, pineapple, potato and roasted peanuts	24€
Panang neua 🔥 Beef with red curry, coconut milk and bamboo shoots	24€
Keng kiowan neua 🔥 🔥 Minced beef with green curry, coconut milk, Thai eggplant and Thai basil	24€
Yam neua 🔥 🔥 Grilled beef salad (pure fillet), fresh mint, celery, onions, lemon and spicy sauce	26€

FISH & SEA FOOD

Khung plameuk pad katiem Stir fried shrimps and squids with garlic sauce	25,9€
Khung pad pon curry 🔥 Shrimps with Indian curry, celery, baby onions and onions	25,9€
Keng kiowan khung 🔥 🔥 Shrimps with green curry, coconut milk, Thai eggplants and Thai basil	25,9€
Chuchi pla salmon 🔥 Steamed salmon fillet with red curry and coconut milk and Chinese cabbage	25,9€
Pla sam rot 🔥 Fried sea bass fillet with a sweet and sour sauce (peppers, pineapples, tomatoes)	25,9€
Keng laweng gambas 🔥 Prawns with curry (curcumin), coconut milk, lemongrass and green asparagus	27,9€
Pla yang Grilled sea bass wrapped in a banana leaf and lemongrass sauce	27,9€

VEGETABLE DISHES

(cauliflower, broccoli, mange-tout, courgette, baby corn, carrot)

Pad thai pak 	20,5€
Stir-fried noodles with vegetables, egg and bean sprouts	
Kao pad pak 	20,5€
Fried rice with vegetables and eggs	
Pak pad naman oy 	20,5€
Stir-fried vegetables in a wok	
Pak pad kapao   	20,5€
Wok-fried vegetables and Thai basil	
Keng curry pak 	20,5€
Vegetables with yellow curry and coconut milk	
Panang pak  	20,5€
Vegetables with red curry and coconut milk	
Keng kiowan pak   	20,5€
Vegetables with green curry, Thai eggplant and coconut milk	

ASSIETTE "DÉCOUVERTE" WITH 4 CURRIES

31€

Keng curry kai

Chicken with yellow curry and coconut milk, carrot, potato, sweet potato and onions

Massaman neua

Beef with brown curry, pineapple, potato and roasted peanuts

Panang kai

Chicken with red curry, coconut milk and bamboo shoots

Keng kiowan khung

Shrimps with green curry, coconut milk, Thai eggplants and Thai basil

RED WINE

	Glass	Bottle
Cabernet Sauvignon "Tout En Equilibre" (Pays d'Oc)	6€	27€
100% Grenache Detective (Pays d'Oc)		30€
Pinot Noir "Réserve", Henry Obermeyer (Alsace)		37€
Touraine "Jean", Raphaël Midoir (Loire) Sans Sulfites		37€
Bourgueil, Domaine des Ouches (Loire)		37€
Château Penin "Tradition" (Bordeaux) Bordeaux Supérieur	7€	35€
Château Tour de Calens, Graves (Bordeaux)		45€
Brouilly Pisse Vieille, Domaine Lathuilière Gravallon (Beaujolais)		40€
Fleurie, Domaine de La Madone (Beaujolais)		43€
Hautes-Côtes-de-Beaune , (Bourgogne) BIO Denis Fouquerand		65€
Côtes du Rhône "Les Figue", (Rhône) Domaine de La Bastide		32€
Vacqueyras "Les 2 Monardes", Domaine de La Monardière (Rhône) BIO		55€

WHITE WINE

	Glass	Bottle
Chardonnay "Tout En Equilibre" (Pays d'Oc)	6€	27€
Chardonnay "Les Peyrautins" (Languedoc)		30€
Viognier, Chants du Closeau (Pays d'Oc)		30€
Chenin, Domaine des Hautes Ouches (Loire)		32€
Touraine Sauvignon, Domaine Octavie (Loire)	7€	35€
Grand Bateau "By Château Beychevelle" (Bordeaux)		32€
Pinot Gris "Réserve", Henry Obermeyer (Alsace)		37€
Viognier "Les 3 Filles", Domaine de La Bastide (Rhône)		35€
Chablis, Corinne & Jean-Pierre Grossot (Bourgogne) BIO		61€

ROSE WINE

	Glass	Bottle
Grenache "Tout En Equilibre" (Pays d'Oc)	6€	27€
Une petite cuvée au poil ! Sébastien Chabal & les Chartreux (Gard)		31€
Domaine des Masques (Provence) BIO "Cuvée Essentielle"		40€



BUBBLES

	Glass	Bottle
Cava D'Oriell Brut	8€	36€
Champagne Billecart-Salmon Brut Réserve		90€

“CLASSIC” COCKTAILS

Margarita	11€
Tequila, Cointreau, lime	
Cuba Libre	11€
Rum, lemon juice, Cola	
Tequila Sunrise	11€
Tequila, orange juice, grenadine	
Bloody Mary	11€
Vodka, tomato juice, lemon juice, pepper, salt	
Daiquiri Fraise	11€
White rum, strawberry juice, lemon juice, sugar	
Espresso Martini	11€
Vodka, coffee liqueur, cane sugar, Màsalto espresso	
Mojito	11€
White rum, fresh mint, lime, cane sugar, sparkling water	
Virgin Mojito	10€
Canada dry, fresh mint, lime, cane sugar, sparkling water	

“OUR” COCKTAILS

It's with the enthusiasm and passion of Alexis Mosselmans - self-taught mixologist and finalist of the Belgian World Class Competition - that we made our signature cocktails. Indeed, after having shared with Alexis our tastes and our inspirations from Thailand, we offer you these 6 cocktails (including one without alcohol) which we hope will surprise and please you !

Sao's Cocktail	13€
Vodka, lime, lemongrass syrup, coconut milk, coriander, Espelette pepper	
MaimeeLào (alcohol-free)	11€
Cucumber juice, apple juice, coconut syrup, lime	
Dockmaï	12€
Vodka, liquor of « fleur de Sureau », Sauvignon, Ginger ale, peper	
Sunset in Bangkok	12€
Rum, Supasawa (clarified lemon), pear syrup	
Thaï Sabai	12€
Gin, strawberry juice, cane sugar, lime	
Black Tiger	12€
Bourbon, Cynar, Aperol	

SIDE DISHES

Pad pak	13€
Stir fried vegetables	
Pad thai	13€
Stir fried noodles with vegetables	
Kao pad	13€
Fried rice with vegetables and eggs	
Kao suey	3,5€
Flavored white rice	
Tofu supplement	2€
Sauce supplement	1€



Our refined, authentic and fresh Thai cuisine is prepared to order. When ordering, please notify us of possible food allergies. Information on the allergens present in our dishes is available on request.

However, the composition of the products may change. Do not hesitate to ask our team for any enquiries.

Any change or addition of ingredients to a dish may result in an additional charge.



DESSERTS

« home made » pastries

Mango sticky rice	14,9€
Sticky rice, pieces of fresh mango and coconut milk	
Coconut cake and vanilla ice cream	10€
Chocolate fondant and vanilla ice cream (10 min. wait)	10€
Tarte Tatin	10€
Warm apple pie and a scoop of vanilla ice cream	
Dame blanche	10€
2 scoops of vanilla ice cream and hot dark chocolate	
Sorbet à l'ancienne « Les Marquises »	10€
3 scoops of your choice (Lychees, mango, coconut, raspberry and chocolate	
“Cote d’Or” dark chocolate mousse	10€

DRINKS

WATERS

BRU still water	50cl	5,5€
BRU sparkling water	50cl	5,5€

SOFTS

Pepsi, Pepsi Max		3,5€
SPA Orange		3,5€
Schweppes Indian Tonic		3,5€
Canada Dry		3,5€
Tomato juice Looza		3,5€

NATURAL JUICES DE APPELAERE

Orange juice	20cl	4€
Apple juice	20cl	4€
Pear juice	20cl	4€

“HOME MADE” DRINKS

Limonade	4,5€
Honey, lemon juice, brown sugar, sparkling water BRU	
Iced tea	4,5€
Earl Grey, lemon juice, brown sugar, sparkling water BRU	

APERITIFS

White or red Martini	8€
Campari	8€
Porto White Offley	8€
Porto Ruby Offley	8€
Kir white wine, crème de cassis	9€
Kir Cava, crème de cassis	10€
Spritz Apérol, Cava, sparkling water	10€
Spritz Campari, Cava, sparkling water	10€
Spritz St-Germain, Cava, sparkling water	10€

BELGIAN BEERS

Carlsberg 0%	25cl	3€
Jupiler	25cl	3€
Blanche de Namur	25cl	3€
Boon Kriek	25cl	3,5€
Vedett blonde	33cl	3,5€
Manneken pils	33cl	3,5€
Delta IPA	33cl	3,5€
Duvel	33cl	3,5€
Westmalle Tripel	33cl	4,5€
Chimay bleue	33cl	4,5€
St. Hubertus ambrée	33cl	4,5€

THAI BEERS

Singha Beer	33cl	4,5€
Leo Beer	33cl	4,5€
Chang Beer	33cl	4,5€

TO SHARE Assiette “Sao” 6 hot starters and their sauces

- Pho pia pak : one crispy Thai triangle with vegetables
- Pho pia kai : one crispy Thai roll with chicken
- Pho pia khung : one crispy Thai roll with shrimps
- Kai satay : one chicken skewer
- Tod man pla : one fish cake with red curry, Thai herbs
- Kwio krob : one fried ravioli filled with pork

19€

ALCOHOLS (soft at extra cost)

J&B Scotch whisky	8€
Johnny Walker Red Label	8€
Jack Daniels	8€
Whisky Chivas Regal 12 years	10€
Rhum Havana Club	8€
Vodka Absolut	8€
Tequila Espolon blanco	8€
Botaniets Gin Original 0,0%	8€
Botaniets Gin Ginger & Yuzu 0,0%	8€
Gin Hendrick's	9€
Gin Tanqueray	8€
Gin Bombay	8€