

# PiSu Restaurant



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**THAI CUISINE - DELICATESSEN - WINES**

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Welcome to P'Su Restaurant,

Here you can taste original Thai recipes cooked with quality ingredients, we use as far as we can local and seasonal products.

The seafood is coming straight from the local fisherman to your table, everything is fresh and we like to promote Koh Mook's economy instead of industrial farming!

Taste our unique meals cooked with love for a tasteful experience...

# STARTERS



<b>Spring rolls</b> (1 pc)	20
<b>Chicken satay</b> (1 pc)	25
<b>Shrimp tempura</b>	220





**Wrapped potatoes (1 pc) 70**

**Vegetable tempura 100**



# SALADS

**Tuna Salad** 220



**Nature Hill Salad** 280



**Rice Salad** 160

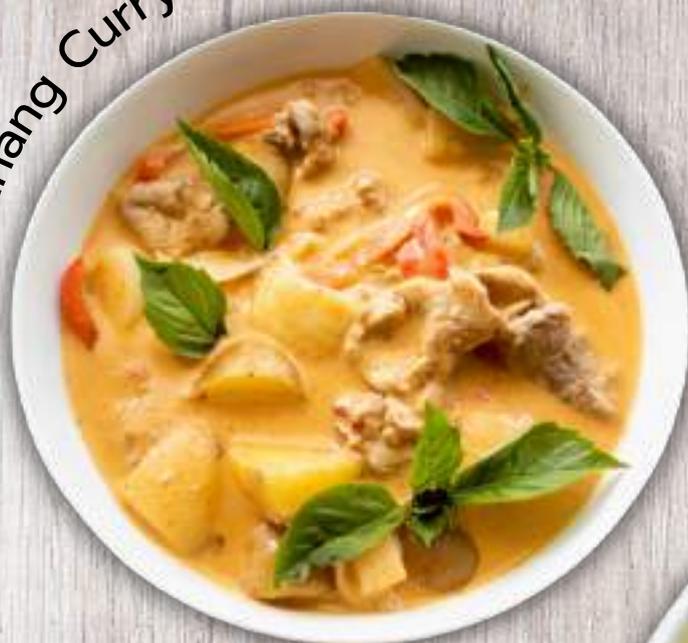


# THAI CURRYS

<b>Vegetarian</b>	130
<b>Chicken</b>	180
<b>Fish</b>	230
<b>Squid</b>	230
<b>Duck</b>	260
<b>Shrimp</b>	290
<b>Mixed sea food</b>	290



Panang Curry



Massaman Curry



Green Curry



# RECOMMENDED

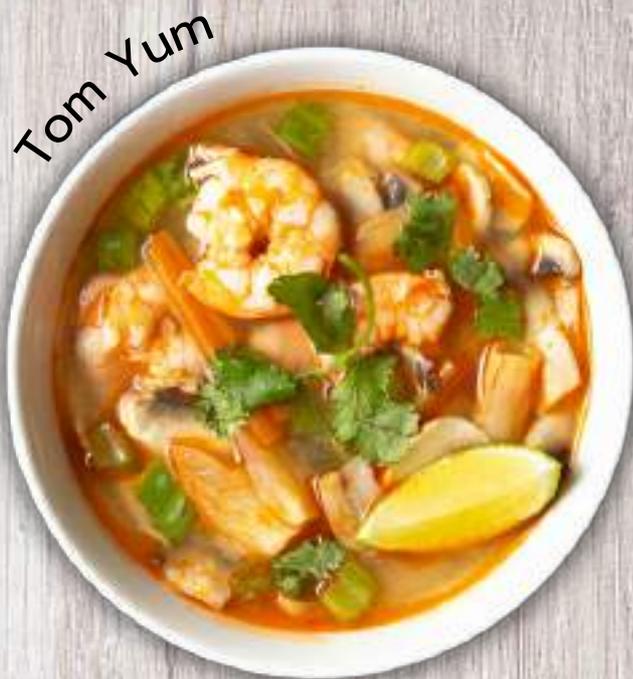
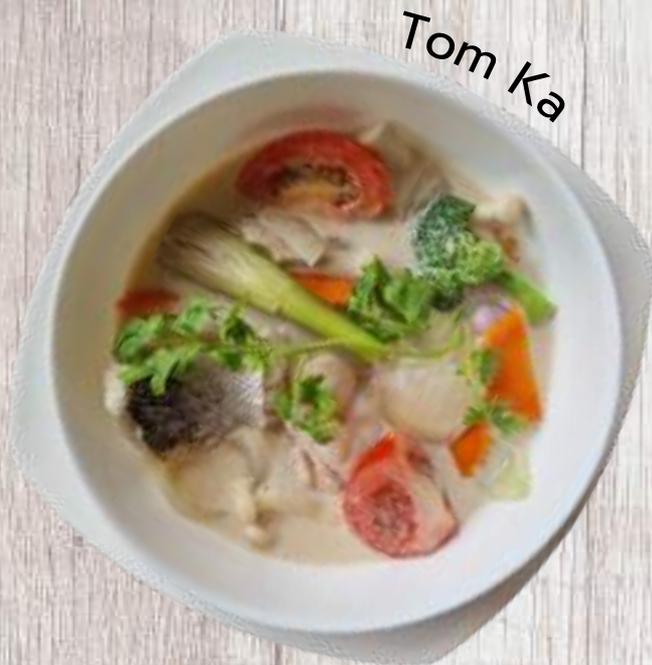


**Chicken cashew nut** 180 |



# SOUPS

<b>Vegetarian</b>	130
<b>Chicken</b>	160
<b>Fish</b>	230
<b>Squid</b>	230
<b>Tiger prawn</b>	290
<b>Mixed sea food</b>	290



# RECOMMENDED



**Deep fried squid**      220 |



# THAI SPICY SALADS

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<b>Vegetarian</b> (papaya salad)	80
<b>Squid</b>	220
<b>Shrimp</b>	280
<b>Mixed sea food</b>	280



Papaya Salad

Glass Noodle Salad



Yum Salad

# RECOMMENDED



**Kao soi chicken** 180 |

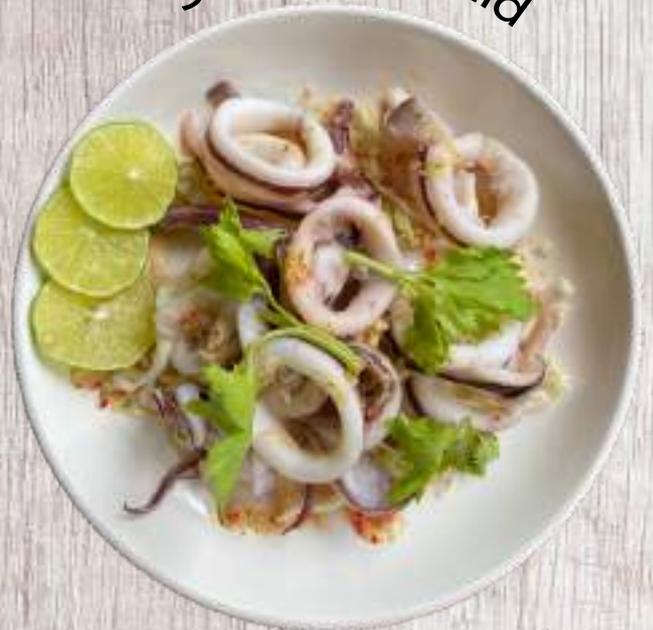


# STEAMED WITH LIME SAUCE

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<b>Steamed squid</b>	260
<b>Steamed fish</b>	260

*Steamed Squid*



*Steamed Fish*



# RECOMMENDED



Pad Thai		<b>Vegetarian</b>	80
		<b>Chicken</b>	120
		<b>Shrimp</b>	220



# STIR FRIED VEGETABLES WITH OYSTER SAUCE

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<b>Vegetables only</b>	110
<b>Chicken</b>	140
<b>Shrimp</b>	220
<b>Mixed sea food</b>	220

*Morning Glory*



*Kaley*



*Mixed Veggies*

# RECOMMENDED



**Prawns tamarind sauce** 320 |



# BBQ

<b>Chicken</b>	160
<b>Pork</b>	180
<b>Fish</b>	230
<b>Tiger prawn (1 pc / 200g)</b>	240



Chicken



Fish



# RECOMMENDED



**Laap**

**Laap chicken**

160

**Laap pork**

160

**Laap duck**

180



# CLASSICS

<b>Vegetarian</b>	130
<b>Chicken</b>	160
<b>Squid</b>	220
<b>Shrimp</b>	280
<b>Mixed sea food</b>	280

Sweet & Sour



Fried Rice



<b>Vegetarian</b>	80
<b>Chicken</b>	120
<b>Squid</b>	180
<b>Shrimp</b>	180
<b>Mixed sea food</b>	180
<b>Crab</b>	260

<b>Vegetarian</b>	80
<b>Chicken</b>	120
<b>Pork</b>	180
<b>Shrimp</b>	220
<b>Squid</b>	220
<b>Mixed seafood</b>	260

Fried basil



# THAI SPECIALITIES

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Prik Pong Kalai

<b>Crab</b>	420
<b>Squid</b>	320
<b>Mix Seafood</b>	320

<b>Fish</b>	220
<b>Shrimp</b>	280
<b>Mixed seafood</b>	280



Keng Som



Kua kling

<b>Chicken</b>	180
<b>Pork</b>	190
<b>Beef</b>	220
<b>Seafood</b>	280

**Nature Hill Omelet** 120



**Seaweed Salad** 180



**Red Ants Eggs In Coco** 280



Season from March to June only

# DESSERTS

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<b>Mango sticky rice</b>	120
<b>Chocolate brownie</b>	80
<b>Coconut ice cream (1 scoop)</b>	25



**Deep fried banana**

80

**Banana or pumpkin in coconut milk**

90

**Fresh seasonal fruit**

120

Banana In Coco



pumpkin In Coco



Deep Fried Banana



Seasonal Fruits



# DRINKS



**Beers** (Leo, Chang, Singha) 60

**Soft Drinks** (Coke, Schweppes) 30

**Soda Water** 20

**Fruit Shake / Milk Shake** 80

**Lassi** 85

**Fresh Coconut** 40

**Black Coffee** 60

**Milk Coffee** 65

**Capuccino** 70

