

# Koh Samui & The Monkey

## Dinner Menu

415 Brannan St. San Francisco CA94107  
Take Out - Tel 415-369-0007 Fax 415-369-0008  
Order online @ www.kohsamuiandthemonkey.com

Delivery 5:00 pm – 9:30 pm

### STARTER

In Bangkok, Thailand's most bustling city, street food is very popular. At every step you will find a delicious, ready-to-eat snack food. They make tasty treats go wonderfully with wine or a refreshing drink.

**Testing Platter** *Chef's selection of Thai specialties* 2 people for 24 each additional 12

*(Fresh Spring roll, Crispy Imperial roll, Prawns, Sweet Corn, Mieng Kum, Chicken satay and Mango Salad)*

**Garden noodle roll stuffed** *and folded with minced chicken and shrimp. Served with spicy black soy sauce* 9

**Emperor steamed dumpling** *stuffed with mixed pork, calamari and shrimp. Served with ponzu sauce* 10

**Spare pork ribs** *pork ribs, marinated in ginger, coriander, molasses, and whiskey, served with cucumber salad* 12

**Bag of gold** *rice-paper sacks of minced chicken and shrimp, tied up with banana-leaf thread, fried to a medium crisp.* 8

**Thai fish cakes** *prepared from ground, curried fish mixed with spices and red curry to give them some heat\*.* 8

**Crispy imperial rolls** *stuffed with ground pork, wood-ear fungus, and vegetables, Taro topped with fresh carrot* 8

**Tuna Tar Tare** *Tuna with Thai spices, sesame oil, soy sauce, lemongrass, ginger and mango, served with taro chip\** 10

**Prawns** *marinated in cilantro and garlic, and fried in rice paper.* 8

**Fried calamari** *tempura-battered and served with sweet and sour sauce.* 8

**Fresh spring roll** *with shrimp, mint leaf, lettuce, tofu, carrot, noodle and bean sprouts.* 9

**Vegetarian Samosa** *filled with red Jam, yam, carrot, corn, wood-ear fungus and jicama. Served with cucumber vinaigrette dressing* 8

**Fried sweet corn Patties** *crispy and slightly spicy. Served with cucumber vinaigrette dressing.* 7

### **Skewers** *(Two per serving)*

**Chicken Satay** *marinated with spices, and served with peanut sauce and cucumber salad* 5

**Beef Satay** *marinated with spices, and served with peanut sauce and cucumber salad* 5

**Pork Stick** *grilled pork, served with sticky rice and Thai spicy sauce* 5

**Stuffed mushrooms** *marinated with spices, and served with peanut sauce.* 6

### **MIENG KUM**

Mieng Kum is a favorite Thai self-made snack. Each Mieng Kum platter comes with spinach leaves (the "wrap"), along with portions of roasted peanuts, roasted coconut, fresh lime, ginger, onion, and fresh chopped Thai chili peppers.

Chicken Mieng Kum 8

Tofu Mieng Kum 7

### **SOUP**

**Tom Kha Gai Soup** *with chicken, mushroom and coconut milk, flavored with lemongrass, galangal and kaffir leaf.* 6

**Tom Yum Kung Soup** *with prawns and mushroom, flavored with lemongrass and kaffir leaf.* 6

### **SALAD**

**Sirloin Salad** *grilled sirloin beef mixed with lime juice, Thai herbs, chili flakes and red onion\** 12

**Yam Talay** *steamed squid, prawns, scallops and fish ball with lemongrass and other herbs, mixed hot & sour dressing \** 10

**Salmon Chardonnay Salad** *grilled crushed salmon tossed with lime juice, chili flakes, chardonnay, parched rice, mint\** 10

**Green Papaya Salad** *shredded green papaya, prawn, cherry tomatoes and ground peanuts tossed in spicy lime juice\* (Som Tum)* 9

**Mango Salad** *juicy mango tossed in spicy lime juice with prawns, ground dried shrimp and fresh onions\** 9

**Larb Gai** *minced chicken tossed with lime juice, chili flakes, parched rice and mint. Served in a bell pepper with lettuce on the side.* 8

Denotes Spicy\*

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## MAIN COURSE

### *Monkey's Wok Dish*

<b>Whole snapper</b> sautéed with roasted chili sauce, baby corn, onion, dried chili, bell pepper and mushroom.	22
<b>Fire cracker seafood</b> Sizzling hot plate of prawns, squid, scallop, crab claw and spicy peanut sauce	18
<b>Crispy soft shell crab</b> topped with garlic and pepper and served with cucumber vinaigrette.	16
<b>Andaman sea</b> Steamed ginger rock cod fish sautéed with shitake mushroom, bell pepper and fresh ginger	18
<b>Jurassic prawn</b> sautéed with black pepper and garlic and served on a bed of asparagus.	15
<b>Basil Gai</b> white meat ground chicken wok fried with fresh basil, green beans and chili garlic sauce*	12
<b>Beef Mango flank beef</b> stir fried with fresh mango, bell pepper, carrot, ginger, black pepper and chili garlic sauce	13
<b>Prawn, cashew nuts</b> prawns sautéed with cashew nuts, broccoli, baby corn, onion, garlic and dried Thai chilies*	15
<b>Prik Khing salmon</b> grilled filet salmon severed over green bean sautéed with spicy garlic chili sauce top of crushed peanuts and bell pepper *	13

### *Monkey's Curries*

<b>Aromatic Pumpkin curry</b> chicken and bell pepper, pumpkin in red curry sauce served in pumpkin.*	16
<b>Jungle Curry</b> beef flank with green beans, zucchini, bamboo shoots, bell pepper and fresh basil in green curry.*	14
<b>Southern Curry</b> stew beef simmered with kaffir lime leaf in Panang curry sauce*	13
<b>Miracle Duck</b> Sonoma duck in red curry with tomato, pineapple, bell pepper and fresh basil *	18
<b>Panang Salmon</b> steamed salmon with broccoli, topped with white sesame seeds and Panang curry paste.	13
<b>Madame Sea bass</b> simmered in green curry with green beans, bell pepper, fresh basil and eggplant.*	16
<b>Crushed Sesame Scallops</b> with bok choy and topped with sesame seeds in yellow curry sauce.	13

### *From the Grill*

<b>Grilled Bangkok B.B.Q. chicken</b> served with papaya salad, sweet chili sauce and sticky rice on the side.	15
<b>Sri~Ra~Char Grilled Pork</b> served with mango salad, sweet chili sauce and sticky rice on the side.	15
<b>Grilled Honey Duck</b> topped with honey and sesame seeds, served with steamed spinach and sweet black soy sauce.	15
<b>Asian Beef</b> sirloin beef served with pineapple salad and Thai spicy sauce and sticky rice on the side	22

### **NOODLE** (Tofu \$10 Chicken \$12 Beef \$12 Shrimp \$15 Seafood \$16)

<b>Traditional Bangkok Pad Thai</b> rice noodle sautéed with bean sprouts, scallions, and eggs, ground peanuts and lime.	
<b>Koh Tao</b> flat rice noodle tossed in peanut sauce, spinach and topped with crunchy cucumber and sesame seeds.	
<b>Thai Pasta</b> Spaghetti wok tossed with basil sauce of basil and fresh chili*	
<b>Sea bass Mor Din</b> steamed sea bass sautéed with vermicelli noodle, shitake mushroom, broccoli and carrots	16

### *Buddha's Delights* (Vegetarian dishes are cooked with soy sauce instead of fish sauce)

<b>Spicy tofu</b> with zucchini, onion, carrot, bell pepper and fresh basil in chili garlic sauce*	9
<b>Crispy Tofu</b> with peanut sauce topped with crispy basil	8
<b>King mushroom</b> sautéed with garlic sauce	10
<b>Ginger Spice</b> steamed tofu sautéed with fresh ginger, onion, carrots and fresh chili	8
<b>Eggplant tofu</b> sautéed with bell pepper, fresh basil in chili and garlic sauce*	9
<b>Spicy green beans</b> sautéed with red curry paste and topped with crushed peanuts*	7
<b>Royal Curry</b> fresh tofu, grilled zucchini, mushroom, broccoli, bell pepper, carrots choice of green curry red curry or yellow curry sauce	12

### *Accompaniment for any dish Steamed*

Jasmine rice (per person)	2.5
Steamed brown rice, Sticky rice, Steamed coconut rice (per person)	3
Peanut sauce or Cucumber salad	3
<b>Siam Square</b> (Jasmine rice, Brown rice and Coconut rice)	7
<b>Volcano Fried Rice</b> mix seafood sautéed with pineapple, Cashew nut, peanut, Pea Carrot, zucchini, Grape Tomato, bell pepper and onion.	15