

ALL-SIAM

THAI RESTAURANT



MENU

Appetisers

- 1. Pearls of All-Siam** (Minimum 2 Persons) **per head 9.00**
A selection of mixed starter which includes:
Chicken on toast, Golden baskets filled with Thai seasoned chicken and vegetables, Golden crispy prawn cake, parcels of minced prawn and chicken wrapped in a thin crisp pastry, Whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, orange slices drizzled in Thai sauce and sprinkled with roasted coconut.
- 2. Satay Gai** **6.50**
Skewers of chicken marinated in a Thai sauce. Served with a peanut dip and a cucumber, carrot and red onion relish.
- 3. Goong Ha Maan** **6.75**
Whole prawns with minced chicken wrapped in thin crisp pastry, deep fried and served with a plum dip.
- 4. Sarika** **6.95**
Deep fried golden crispy prawn cakes. Served with a plum dip.
- 5. Tord Mann Pla** **6.95**
Thai fish cakes. Served with a cucumber, carrot and red onion sweet chilli relish topped with crushed peanut.
- 6. Thoong Tong** **6.75**
Minced chicken marinated with Thai herbs, wrapped in a light crisp pastry and deep fried. Served with a plum dip.
- 7. Spare Ribs** **6.95**
Meaty spare ribs marinated and cooked in a honey and Thai herb sauce.
- 8. Gai Hor Bai Teuy** **6.95**
Chicken breast marinated with garlic, pepper and honey, wrapped in aromatic pandan leaves and deep fried. Served with special sauce.
- 9. Moo Ping** **6.75**
Pork strips on bamboo skewers marinated in a garlic and coriander sauce. Served with a Thai BBQ dip.
- 10. Talay Phuket** **8.95**
Prawn, squid, mussels and fish deep fried in a light crisp batter, served with a sweet chilli dip.
- 11. Moo Zalong** **6.95**
Thai seasoned pork balls wrapped in vermicelli and deep fried. Served with hot and sweet chilli dip.
- 12. Chor Ladda** **8.75**
Steamed dumplings stuffed with Thai seasoned chicken. Served with hot and sweet chilli dip.
- 13. Goong Yang** **8.50**
Grilled fresh water king prawns, served with a sweet and sour dip.
- 14. Spicy chicken wings** **6.95**
Crispy fried chicken wings in a light batter, finished with Chilli, Onion, Salt and pepper.
- 15. Chicken wings with tamarind sauce** **6.95**
Crispy fried chicken wings in a light batter with a tamarind sauce, topped with sesame seeds.
- 16. Poh Pia All-Siam** **6.95**
Our special recipe of pork and vegetable spring rolls, deep-fried and served with a hot and sweet chilli dip.
- 17. Kha Nom Pang Nha Gai** **6.75**
Deep-fried minced chicken on toast, served with sweet chilli dip.

Soups

- 18. Tom Yum Goong** **7.25**
Our famous spicy, hot and sour soup with prawns and mushrooms, flavoured with lemon grass, kaffir lime leaves and a final squeeze of fresh lime juice.
- 19. Tom Kha Gai** **7.00**
Chicken and mushrooms in a light coconut milk soup, flavoured with galangal, lemon grass, kaffir lime leaves and fresh coriander.
- 20. Poh Tak** **7.25**
Spicy, mixed seafood soup with mushroom, flavoured with lemon grass, kaffir lime leaves, and lemon juice.

Salads

- 21. Som Tum Thai Goong Yaang** **9.95**
Thai papaya salad with fresh water king prawns made with cherry tomatoes, snake beans in a spicy lime sauce topped with cashew nuts.
- 22. Yum Ta Lay** **9.25**
Mixed seafood salad with glass noodles in a spicy lime and tamarind sauce.
- 23. Yum Nuer** **9.00**
Beef sirloin salad in a spicy lime and tamarind sauce.
- 24. Yum Kai** **9.00**
Grilled chicken breast salad in a spicy lime and tamarind sauce.
- 25. Kung Yum Mamuang - Himmaphan** **9.00**
Crispy deep fired king prawns topped with a young mango salad and topped with cashew nuts.
- 26. Yum Kai Zaap** **9.00**
Deep-fried chicken breast salad with red onion in a spicy lime sauce.

Curry

- 27. Gaeng Kiew Waan** **10.50**
Choice of chicken, beef or duck. A green curry using fresh green chillies & cooked in coconut milk with Thai aubergines, lime leaves & sweet basil leaves medium.
- 28. Gaeng Phed Ped Yang** **10.75**
Duck in red curry with coconut milk, pineapple, lychee, tomatoes & sweet basil leaves medium.
- 29. Gaeng Dang** **10.50**
Choice of chicken, beef or pork. A red curry cooked in coconut milk with bamboo shoots, aubergines, lime leaves & basil leaves medium.
- 30. Gaeng Garee Gai** **10.50**
A mild & creamy yellow curry with chicken & potatoes slightly hot.
- 31. Massaman** **11.25**
Choice of chicken, beef or lamb. A rich peanut & potato curry cooked in coconut milk, flavoured with cinnamon, cloves, nutmeg & cumin slightly hot.

Seafood Dishes

- 32. Panang** 🌶️🌶️ **10.50**
A rich & flavoursome red curry with a choice of pork, chicken or beef, cooked in coconut milk with kaffir lime leaves medium.
- 33. Gaeng Pa** 🌶️🌶️🌶️ **10.50**
(Jungle curry) northern Thai style curry. A very hot & spicy chicken curry (without coconut milk) very hot.
- 34. Choo Chee** 🌶️ **12.25**
Red curry sauce with a choice of king prawns or boneless crispy fish, cooked in coconut milk with kaffir lime leaves slightly hot.
- 35. Gaeng Kau Sub-Pa-Rod** 🌶️ **10.25**
Traditional Thai curry with a choice of prawns or chicken with pineapple, slowly cooked in coconut milk with a balanced mix of Thai spices added to create an aromatic flavour slightly hot.

Stir Fried Dishes

- 36. Kai Pud Med Mamuang-Himmapan** 🌶️🌶️ **10.50**
Stir-fried chicken in a light batter with cashew nuts medium.
- 37. Pud Prik Sod** 🌶️🌶️ **10.50**
A choice of chicken, pork, duck or beef, stir-fried with chilli, onion, pepper & garlic medium.
- 38. Pud Bai Gra-Poa** 🌶️🌶️🌶️ **10.50**
A choice of chicken, pork, duck or beef, stir-fried with Thai holy basil leaves, chilli, onion, pepper & garlic medium.
- 39. Pud Prieu Waan** **10.50**
A choice of chicken, pork or duck, in a light batter, stir-fried with vegetables in a Thai sweet & sour sauce mild.
- 40. Pud Khing** **10.50**
A choice of chicken, pork or duck, stir-fried with ginger, onion, pepper and mushrooms mild.
- 41. Pud Gra-tiem Prik Tai** **11.50**
A choice of chicken or pork in a light batter, stir-fried with garlic, mushrooms, fresh green peppercorns & ground pepper mild.
- 42. Pud Prik Pao** 🌶️🌶️ **10.50**
A choice of chicken, pork, duck or beef stir-fried in chilli oil, pepper & spring onion medium.
- 43. Pud Ped** 🌶️🌶️🌶️ **10.50**
A choice of chicken, pork or beef, stir-fried in a red curry sauce with coconut milk & Thai herbs very hot.
- 44. Neau Thai Lao Dang** **10.50**
Beef stir-fried in a Thai red wine sauce with carrot, onion, spring onion and pepper.
- 45. Neau Pud Num Mum Hoy** **10.50**
Stir-fried beef & vegetables in an oyster sauce mild.
- 46. Ped Ma Kham** **10.50**
Slices of duck in a light batter, topped with a caramelised tamarind sauce & fried onions mild.
- 47. Ped Pud Kee Mao** 🌶️🌶️ **10.50**
Stir-fried duck with Thai herbs, chillies, fresh green peppercorns & basil leaves medium.

- 48. Goong Jak-kra-pat** **13.75**
Stir-fried king prawns with Chinese dried nuts, water chestnuts, ginkgo nuts, onions, cashew nuts & shiitake mushrooms mild.
- 49. Pla Rard Prik** 🌶️ **13.75**
Deep-fried sea bass in light batter, flavoured with ginger & garlic in a tamarind & chilli sauce slightly hot.
- 50. Pla Pud Prieu Waan** **12.15**
Fish in a light batter topped with a stir-fried Thai sweet & sour sauce mild.
- 51. Goong Pud Prieu Waan** **10.95**
King prawns in a light batter topped with a stir-fried Thai sweet & sour sauce mild.
- 52. Nor Mai Farang Pud Hoy Shell** **13.75**
Stir-fried scallops, asparagus, shiitake mushrooms & baby corn in an oyster sauce mild.
- 53. Pla Yum Mamuang-Himmapan** 🌶️🌶️ **15.95**
Crispy deep-fried sea bass topped with a young mango salad, & cashew nut medium.
- 54. Pla Nung See-Ew** **15.95**
Steamed sea bass with soy sauce and shiitake mushroom.
- 55. Pla Nung Manow** 🌶️🌶️ **15.95**
Steamed sea bass with fresh chilli & lime sauce medium.
- 56. Goong Ma Kham** **12.15**
Deep-fried king prawns in a light batter, topped with a three-flavour caramelised tamarind sauce, fried shallots & chilli mild.
- 57. Goong Pud Bai Horapa** 🌶️🌶️ **12.15**
Stir-fried king prawns with Thai sweet basil leaves, chilli, onion, peppers & garlic medium.
- 58. Pla Pud Prik Khing** 🌶️🌶️ **12.15**
Deep fried fish in a light batter covered in a stir-fried red curry sauce with fine beans & chopped kaffir lime leaves slightly hot.
- 59. Running Sea Bass** 🌶️🌶️🌶️ **14.15**
Deep fried sea bass fillets in light batter, topped with a chilli, basil & fresh green peppercorn sauce very hot.
- 60. Pud Ped Talay** 🌶️🌶️🌶️ **14.15**
Stir-fried seafood in red curry sauce with coconut milk, fine beans, courgettes & aubergines very hot.
- 61. Goong Pud Gra-tiem Prik Tai** **14.15**
Stir-fried king prawns in a light batter. with mushroom, green pepper, garlic & ground pepper mild.
- 62. Goong Pud Med Mamuang-Himmapan** 🌶️🌶️ **11.50**
Stir-fried king prawns in light batter with cashew nuts.
- 63. Talay Grapoa** 🌶️🌶️🌶️ **14.15**
Scallops, green shelled mussels, prawns, squid, & crispy battered fish served with stir-fried onions, holy basil, garlic & chilli medium.
- 64. Muk Ma Kham** **12.50**
Stir-fried squid in a light batter topped with a three flavour caramelised tamarind sauce, fried shallot & chilli mild.

Accompaniments

- 65. Koaw Sauy** Steamed Thai fragrant rice. **3.00**
- 66. Koaw Pud Kai** Egg fried rice. **3.50**
- 67. Koaw Ma Proaw** Coconut rice. **3.50**
- 68. Koaw Neaw** Sticky rice. **3.95**
- 69. Pud Mee** **5.25**
Stir-fried egg noodles with egg, bean sprouts, spring onion & carrot.
- 70. Pud Thai** **10.95**
Choice of prawn, chicken or vegetables.
A traditional recipe of stir-fried noodles with egg, bean sprouts & spring onions.
- 71. Pad Si-Ew** **10.95**
Choice of prawn, chicken or vegetables.
Stir-fried rice noodles, with egg, Green vegetables in dark soy sauce.
- 72. Pud Pak Ruam Mit** **6.50**
Stir-fried mixed vegetables in an oyster sauce.
- 73. Pud Tau N gok** **6.50**
Stir-fried bean sprouts with spring onion and chilli in soy sauce.
- 74. Pud Sam Sahay** **6.75**
Three stir-fried vegetables (asparagus, mushrooms & baby corn) in an oyster sauce.

Chef's Specials

- 75. Ped Krob All-Siam** **17.50**
Crispy roasted Duck and spicy Tamarind sauce served with your choice of rice.
- 76. Koaw Pud Sub-Pa-Rod** **13.50**
Stir-fried Thai fragrant rice with curry paste, pineapple, raisins, spring onion, cashew nuts & prawns.
- 77. Pud Thai-Shong-Kruant - All-Siam** **16.50**
A traditional recipe of stir-fried noodles with egg, mixed seafood, bean sprouts & spring onions.
- 78. Moo Yang All-Siam** **17.50**
Pork marinated with special coconut and chilli sauce, served with your choice of rice.
- 79. Kai Yum Manuang-Himmapau** 🌶️ **17.50**
Crispy deep-fried chicken breast topped with young mango salad and cashew nut, served with your choice of rice.
- 80. Takri Steak** **18.50**
8oz Mature sirloin steak marinated with lemon grass sauce & grilled, accompanied by a very popular North East ground rice & chilli powder sauce & served with your choice of rice.

Vegetarian/Vegan Starters

- 81. Emerald of All-Siam** (Min 2 Persons) **per head** **8.00**
A selection of mixed starter which includes: Deep-fried spring rolls. Mini crispy golden pastry baskets filled with vegetables perfumed with a hint of herbs & sweet spices.
- 82. Tao Hu Yang** **6.95**
Grilled Tofu on bamboo skewers with pineapple, cherry tomato, courgette, pepper & onion. Served with a peanut dip & a cucumber, carrot & red onion relish.
- 83. Poh Pia Tord** **6.15**
Deep fried spring rolls, stuffed with stir-fried vegetables & vermicelli & served with a sweet chilli sauce.
- 84. Tofu Tord** **6.10**
Deep-fried Tofu served with a sweet chilli sauce & topped with crushed peanuts.
- 85. Pak Tord** **6.10**
A selection of mixed vegetables, deep-fried in a light batter, served with a sweet chilli sauce.
- 86. Tord Mun Kao Pod** **6.95**
Deep-fried sweetcorn cake, served with sweet chilli relish, topped with crushed peanuts.
- 87. Cho Morakote** **8.10**
Steamed Emerald dumplings stuffed with mixed vegetables served with hot and sweet chilli dip.
- 88. Thoong Ngeon** **6.10**
A parcel of thin crispy pastry filled with stir-fried vegetable stuffing & served with a plum dip.
- 89. Tofu on Toast** **6.15**
Deep-fried marinated fresh tofu on toast, served with sweet chilli dip.

Vegetarian/Vegan Soups

- 90. Tom Kha Hed Kao Pod On** **6.50**
Light coconut milk soup with mushrooms, flavoured with galangal, lemon grass & fresh coriander. Slightly hot.
- 91. Tom Yum Hed** 🌶️🌶️🌶️ **6.50**
Spicy hot & sour, with mushrooms, flavoured with lemon grass, kaffir lime leaves & fresh lime juice very hot.

Vegetarian/Vegan Salads

- 92. Som Tum Thai** 🌶️🌶️🌶️ **8.50**
Spicy salad made with green papaya, cherry tomatoes, snake beans, & a squeeze of fresh lime, topped with cashew nuts very hot.
- 93. Tofu Yum Mamung - Himpapan** 🌶️ **8.00**
Crisp deep-fried fresh tofu topped with a young mango salad and cashew nut.

Vegetarian/Vegan

Mains

- 94. Tofu Jak-kra-pat 11.50**
Stir-fried tofu with Chinese dried nuts, water chestnuts, ginkgo nuts, onions, cashew nuts & shiitake mushrooms slightly hot.
- 95. Makua Pud Bai Horapa 9.00** 🌶️
Stir-fried aubergine with Thai sweet basil leaves, chilli, onion, peppers & garlic mild.
- 96. Tofu Pud Khing 9.00**
Stir-fried Tofu with ginger, mushrooms & baby corn mild.
- 97. Tofu Pud Ped 9.00** 🌶️
Stir-fried Tofu in red curry sauce with coconut milk, fine beans & chopped kaffir lime leaves medium.
- 98. Tofu Pud Gra Pao 9.00** 🌶️🌶️
Stir-fried Tofu with Thai holy basil leaves, chilli, onion, peppers & garlic medium.
- 99. Tofu Pud Prieu Waan 9.00**
Stir-fried Tofu with crunchy vegetables, served with a Thai sweet & sour sauce mild.
- 100. Tofu Talay Pud Prik Khing 9.00** 🌶️
Tofu stir-fried in a red curry paste with fine beans & kaffir lime leaves slightly hot.
- 101. Hed Pud Med Mammuang Himmapan 9.00** 🌶️
Stir-fried selection of mushrooms with cashew nuts in the chef's special sauce medium.
- 102. Makua Sam Rod 10.50** 🌶️
Deep-fried aubergines in a light batter with the chef's special sauce slightly hot.

Vegetarian/Vegan

Curries

- 103. Gaeng Kiew Waan Phak 9.50** 🌶️
An authentic green curry with vegetables including aubergines, cooked in coconut milk with fresh chilli medium.
- 104. Panaeng Tofu 9.50** 🌶️
A rich, flavoursome red curry, with Tofu cooked in coconut milk with kaffir lime leaves medium.
- 105. Gaeng Dang Tofu 10.15** 🌶️
Tofu red curry cooked in coconut milk with bamboo shoots, aubergines, lime leaves & basil leaves medium.
- 106. Gaeng Pa Hed 10.15** 🌶️🌶️
(Jungle Curry) northern Thai style curry without coconut milk. A very hot & spicy curry with mixed vegetables very hot.

PLEASE SPECIFY
VEGAN
WHEN ORDERING

Set Menus

Ayudhya

(Minimum 2 Persons)

£28.50 per person

Appetisers

Pearls of all-siam

A selection of mixed starter which includes: Chicken on toast, golden baskets filled with Thai seasoned chicken & vegetables, golden crispy prawn cake, parcels of minced prawn & chicken wrapped in a thin crisp pastry, whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, orange slices drizzled in Thai sauce & sprinkled with roasted coconut. Served with sweet chilli & plum dips

Main

Gaeng garee gai 🌶️

A mild & creamy yellow curry with chicken & potatoes

Goong jak-kra-pat

Stir-fried king prawns with Chinese dried nuts, water chestnuts, ginkgo nuts, onions, cashew nuts & shiitake mushrooms

Pud sam sahay

Three stir-fried vegetables (asparagus, mushrooms & baby corn) in an oyster sauce

Rice

Choice of steamed Thai fragrant rice, egg fried rice or coconut rice

Dessert (choice of)

Banana fritter

Deep fried banana coated with coconut

Traditional Thai taro custard pudding

Made of egg, taro, flavoured palm sugar with coconut

Coconut roll

Made with desiccated coconut, coconut milk, eggs, palm sugar & pandanus leaves & stuffed with coconut jam

Laan Na Set Menu

Vegetarian/Vegan

(Minimum 2 Persons)

£25.50 per person

£26.50 per person

Appetizers

Emerald of all-siam

A selection of mixed starter which includes; Deep fried spring rolls, mini crispy golden pastry baskets filled with delicious vegetables, perfumed with a hint of herbs & sweet spices. A selection of mixed vegetables, deep-fried in a light batter, parcel of thin crispy pastry-filled with exotic stuffing (vegetables), deep-fried sweet corn cake, Thai fruits salad melded with roasted coconut & crushed peanuts

Main

Gaeng kiew waan phak (medium) 🌶️🌶️

An authentic green curry, with vegetables including Thai aubergines, cooked in coconut milk with fresh chilli

Tofu jak-kra-pat

Stir-fried tofu wrapped with seaweed in light butter, Chinese dried fruits, ginkgo nuts, water chestnuts, onions, cashew nuts & shiitake mushroom

Pud pak ruam mit

Stir-fried mixed vegetables, in an oyster sauce

Rice

Choice of Steamed Thai fragrant rice, egg fried rice OR coconut rice

Dessert (choice of)

Banana fritter

Deep-fried banana coated with coconut

Traditional Thai taro custard pudding

Made of egg, taro, flavoured palm sugar with coconut

Coconut roll

stuffed with coconut jam made of desiccated coconut, coconut milk, eggs, palm sugar & pandanus leaves

**PLEASE SPECIFY
VEGAN
WHEN ORDERING**

Ratanakosin

(Minimum 4 Persons)

£33.50 per person

Appetisers

Pearls of all-siam

A selection of mixed starter which includes: Chicken on toast, golden baskets filled with Thai seasoned chicken & vegetables, golden crispy prawn cake, parcels of minced prawn & chicken wrapped in a thin crisp pastry, whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, orange slices drizzled in Thai sauce & sprinkled with roasted coconut. Served with sweet chilli & plum dips Soup

Soup

Tom yum goong (very hot) 🌶️🌶️🌶️

Our famous spicy, hot & sour soup with prawns & mushrooms, flavoured with lemon grass, kaffir lime leaves & a final squeeze of fresh lime juice

Main

Massaman 🌶️

A rich curry with a choice of chicken, beef or lamb with peanuts & potatoes, flavoured with cinnamon, cloves, nutmeg & cumin

Nor Mai Farang Pud Hoy Shell

Stir-fried scallops, asparagus, shiitake mushrooms & baby corn in an oyster sauce mild

Ped ma kham

Slices of duck in a light batter, topped with a caramelised tamarind sauce & fried onions

Running sea bass 🌶️🌶️🌶️

Deep fried sea bass fillets in light batter, topped with a chilli, basil & fresh green peppercorn sauce

Pud Pak Ruam Mit

Stir-fried mixed vegetables in an oyster sauce

Nor Mai Farang Pud Hoy Shell

Stir-fried scallops, asparagus, shiitake mushrooms & baby corn in an oyster sauce mild

Rice

Choice of steamed Thai fragrant rice, egg fried rice OR coconut rice

Dessert (choice of)

Banana fritter

Deep fried banana coated with coconut

Traditional Thai taro custard pudding

Made of egg, taro, flavoured palm sugar with coconut

Coconut roll

Made with desiccated coconut, coconut milk, eggs, palm sugar & pandanus leaves & stuffed with coconut jam

Please inform us of any allergies when ordering food

Sukhothai

(Minimum 2 Persons)

£27.50 per person

Appetisers

Pearls of all-siam

A selection of mixed starter which includes: Chicken on toast, golden baskets filled with Thai seasoned chicken & vegetables, golden crispy prawn cake, Parcels of minced prawn & chicken wrapped in a thin crisp pastry, whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, orange slices drizzled in Thai sauce & sprinkled with roasted coconut. Served with sweet chilli & plum dips

Main

Gaeng phed ped yang 🍴🍴

Duck in red curry with coconut milk, pineapple, lychee, tomatoes & sweet basil leaves

Pla rard prik 🍴

Deep-fried sea bass in light batter, flavoured with ginger & garlic in a tamarind & chilli sauce

Pud pak ruam mit

Stir-fried mixed vegetables in an oyster sauce

Rice

Choice of steamed Thai fragrant rice, egg fried rice OR coconut rice

Dessert (choice of)

Banana fritter

Deep-fried banana coated with coconut

Traditional Thai taro custard pudding

Made of egg, taro, flavoured palm sugar with coconut

Coconut roll

Made with desiccated coconut, coconut milk, eggs, palm sugar & pandanus leaves & stuffed with coconut jam

Tonburi

(Minimum 4 Persons)

£29.50 per person

Appetisers

Pearls of all-siam

A selection of mixed starter which includes: Chicken on toast, golden baskets filled with Thai seasoned chicken & vegetables, golden crispy prawn cake, parcels of minced prawn & chicken wrapped in a thin crisp pastry, whole prawn with minced chicken wrapped in thin crisp pastry, Thai seasoned pork balls wrapped in vermicelli, orange slices drizzled in Thai sauce & sprinkled with roasted coconut. Served with sweet chilli & plum dips

Main

Gaeng kiew waan kai 🍴🍴

A green curry using fresh green chillies & cooked in coconut milk with Thai aubergines, lime leaves & sweet basil leaves

Goong pud bai horapa 🍴🍴

Stir-fried king prawns with Thai sweet basil leaves, chilli, onion, peppers & garlic

Neau pud prik sod 🍴🍴

Beef stir-fried with chilli, onion, pepper & garlic

Ped pud priew waan

Duck, in a light batter, stir-fried with vegetables in a Thai sweet & sour sauce

Pud sam sahay

Three stir-fried vegetables (asparagus, mushrooms & baby corn) in an oyster sauce

Rice

Choice of steamed Thai fragrant rice, egg fried rice or coconut rice

Dessert (choice of)

Banana fritter

Deep-fried banana coated with coconut

Traditional Thai taro custard pudding

Made of egg, taro, flavoured palm sugar with coconut

Coconut roll

Made with desiccated coconut, coconut milk, eggs, palm sugar & pandanus leaves & stuffed with coconut

