

# DINNER

Thu. 10th - Sun. 13th, 17.00-22.00

## STARTERS

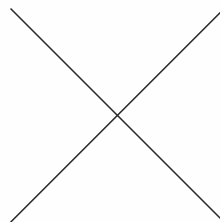
Tod Mun Pla homemade thai fish cakes, sweet chili sauce. 6 pcs	9.5
Gyoza's vegetables V+, chicken or beef. 6 pcs	8.5
Springrolls vegetables, cucumber-chili sauce. 10 pcs V+	7.5

## MAINS

Phad Phak Taohu vegetable stir fry, fried tofu, vegan oyster sauce, carrot, broccoli, green beans, red bell pepper, courgette, rice. V+	18.5
Kaeng Phet Taohu red curry, fried tofu, broccoli, green beans, sugar snaps, bamboo, thai eggplant, thai basil, cilantro, rice. *	18.5
Kaeng Khiao Wan Kai green curry, chicken, broccoli, green beans, sugar snaps, bamboo, thai eggplant, thai basil, cilantro, rice. **	20.5
Pad Khing Nuah stir fried beef steak, ginger, sugar snaps, fresh green peppercorns, spring onions, white onions, lime leaves, baby corn, rice. **	21.5
Pad Kra Pao stir fried chicken mince, thai basil, green beans, rawit peppers, white onions, stir fried morning glory, rice. ***	21.5

## DESSERTS

Spekkoek with black sesame ice cream, five spice sirup.	8.5
Espresso Martini vodka, espresso, kahlúa, frangelico.	11.5



Any  
Thaim

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V: vegetarian, V+: vegan  
\*spicy, \*\*hot, \*\*\*damn hot  
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