



# AGALIGO

AUTHENTIC THAI CUISINE

*For centuries a divine Thai Culinary art has been evolved, revolved and refined both in the royal and local realms. Through generations Thai conveyed culinary heritage that won people's hearts beyond borders and continents. Thai dishes and Thai restaurants gloriously and significantly grow global. Now ready, on top picked Thai menus are directly served by Agaligo Professional team. Come and Try timeless favourite Thai dishes at Agaligo*

*Please inform us of any food allergies before ordering*

 : Vegetarian  : Spicy  : Medium Spicy    :

# Appetizers

- 1. *Tod Mun Pla (Fish Cake)***  **5.95**  
Deep fried minced fish with mild curry paste and French bean served with cucumber relish
- 2. *Po Pia Sod (Summer Roll)*** **4.50**  
Mixed vegetable, Thai herbs, prawn wrapped with rice pastry
- 3. *Po Pia Tord (Vegetable Spring Roll)*** **4.95**  
Deep fried vegetable spring roll served with sweet chili dip
- 4. *Po Pia Ped (Duck Spring Roll)*** **6.25**  
Deep fry pulled duck spring roll served with Agaligo's Hoisin sauce
- 5. *Koong Hom Pah (Paper Prawn)*** **5.75**  
Marinated king prawn with pastry wrap, garnished with touch of Thai herb, served with sweet chili dip
- 6. *Thoong Thong(Golden Bag)***  **4.95**  
Deep fried pastry with mashed potato filling and fulfill a combination of taste with curry powder
- 7. *Chicken Satay*** **5.75**  
Char-Grilled classic marinated chicken breast, served with peanut sauce and cucumber relish
- 8. *Prawn Satay*** **6.75**  
Char-Grilled classic marinated prawn, served with peanut sauce and cucumber relish

- 9. Tofu Satay**  **4.75**  
Char-Grilled bean curd, served with peanut sauce and cucumber relish
- 10. Corn Cake**  **4.75**  
Deep fried sweet corn served with sweet chili dip
- 11. See Krong Moo Obb (Spare Ribs)** **5.95**  
Braised pork ribs coat with honey sauce
- 12. Ka Nom Pung Nah Koong (Prawn on Toast)** **5.75**  
Deep fried minced prawn spread on slice of baguette, sprinkled with sesame, serve with sweet chili dip
- 13. Ka Nom Jeeb (Dumpling)** **5.25**  
Wonton pastry with prawn and pork filling, served with Agaligo chef recipe's dipping
- 14. Mii Grob (Crispy Noodles)** **5.50**  
Crispy Rice Noodles coated with prawn, Traditional Thai Dressing serve with fresh bean sprout.
- 15. Seared Scallop**   **6.75**  
Agaligo creation on seared scallop with sliced orange
- 16. Pak Chube Pang Tord**  **4.50**  
Deep fried battered vegetable
- 17. Koong Chube Pang Tord** **5.95**  
Deep fried battered prawn served with sweet chili dip
- 18. Pla Muek Prik Kruar**  **5.95**  
Deep fried calamari with touch of chili and garlic
- 19. Pu Nim Prik Kruar** **5.95**  
Crispy soft-shell crab with touch of chill and garlic

**110.. Aromatic Crispy Duck** **12.95**

Crispy Pulled Duck served with Julian cucumber, leek and Chinese pancake

**111. Prawn Cracker** **2.00**

Famous Thai cracker served with sweet chili sauce

**112. Tubtim set mix starter (minimum for two)** **13.15**

Assorted starters, Chicken Satay, Dumpling, vegetable spring roll, prawn on toast, fish cake and paper prawn

**113. Morakot set mix starter (minimum for two)** **11.90**

Assorted vegetarian starter, vegetable spring roll, bean curd satay, Toong Thong, Corn Cake, and battered vegetable

## Soup

**21. Tom Yum Hed**  **4.25**

Button mushroom in lemongrass, galangal and kaffir lime soup

**22. Tom Yum Koong**  **6.25**

Famous Thai soup, prawn in lemongrass, galangal and kaffir lime soup

**23. Tom Yum Kai**  **5.25**

Chicken breast in lemongrass, galangal and kaffir lime soup

**24. Tom Yum Seafood**  **6.95**

Mixed seafood in lemongrass, galangal kaffir lime and hot basil soup

**25. Tom Kha Hed**  **4.25**

Mushroom in coconut milk with touch of lemongrass, galangal and kaffir lime

**26. Tom Kha Kai**  **5.25**

Chicken breast in coconut milk with touch of lemongrass, galangal and kaffir lime

**27. Tom Kha Koong**  **6.25**

Prawn in coconut milk with touch of lemongrass, galangal and kaffir lime

**28. Tom Kha Seafood**  **6.95**

Mixed seafood in coconut milk with touch of lemongrass, galangal and kaffir lime

## Salad

**31. Larb Hed**    **4.95**

Blanched mushroom with chili lime dressing and touch of Thai herbs

**32. Larb Kai**   **6.50**

Minced chicken breast with Thai herb, flavoured with chili lime dressing

**33. Yum Nua Yang**   **6.50**

Sliced char grill beef sirloin with fresh salad, flavoured with lime juice and chili

**34. Plah Koong**   **7.50**

Prawn Salad with fine shredded lemon grass in Agaligo spicy dressing

**35. Yum Pla Muek**    **6.50**

Blanched squid, shredded carrot, fresh onion and chili lime dressing

**36. Yum Talay**    **7.50**

Mixed seafood, shredded onion and shredded carrot with chili lime dressing

- 38. Som Tum**  **5.95**  
Green papaya salad served with blanched prawn (contain with nut)

## Deep – Fried

- 41. Pla Rad Prik**  **12.50**  
Deep fried sea bass with Agaligo sweet chili sauce
- 42. Pla Ma Kham** **12.50**  
Deep fried sea bass with golden brown shallot and tamarind sauce paste
- 43. Ped Ma Kham** **11.95**  
Aromatic duck with tamarind sauce paste and topped with crispy shallot
- 44. Ped Nam Pueng** **11.95**  
Aromatic duck with honey sauce

## Steamed

- 51. Pla Nueng Ma Nao**  **12.50**  
Steamed Sea bass with fresh garlic and chili lime dressing
- 52. Pla Nueng Si-eu** **12.50**  
Steamed Sea bass with soy sauce and ginger

# Grilled

**61. Koong Pao** **12.50**  
Grilled king prawn served with chili lime dipping

**62. Koong Ma Kham** **12.50**  
Grilled king prawn with golden brown shallot and tamarind sauce paste

# Curry

## *Choice of selections*

Chicken/Pork	<b>7.55</b>
Beef	<b>7.80</b>
Prawn	<b>8.55</b>
Vegetables and Tofu	<b>7.00</b>

**71. Kaeng Kiew Wan (Green Curry)**   
Green Curry of choice of meat with rich coconut milk, bamboo shoots, pepper and sweet basil

**72. Kaeng Daeng (Red Curry)**   
Red Curry of choice of meat with rich coconut milk, bamboo shoots, pepper and sweet basil

**73. Panang**   
Mild thick red curry sauce with pepper, peanut butter and touch of kaffir lime leaves

**74. Gang Pah (Hot & Spicy Broth)**   
Spicy and hot broth with varieties of vegetable and Thai herbs

### **75. Mad Sa Man**

Mild curry of your meat selection with potatoes, spices, peanut in creamy coconut milk

Chicken	7.85
Beef	8.00
Lamb	8.75

### **76. Kaeng Kha Ree Kai (Yellow Curry)** 7.55

Chicken curry with rich of assorted spices, turmeric color, onion, and pepper

### **77. Kaeng Bhed Ped Yang (Duck Curry)** 8.95

A famous red curry with pineapple, lychee, grapes, sherry tomatoes and touch of sweet basil

## Stir-Fried

### ***Choice of selections***

Chicken/Pork	7.25
Beef	7.50
Prawn	8.25
Lamb	8.25
Vegetables and Tofu	7.00

### **81. Pad Krathiam Prik Thai**

Stir fried selections of meat with garlic and pepper

### **82. Pad Prik Thai Dum**

Stir fried selections of meat with black pepper and assorted color of pepper

**83. Pad Kraprao** 

Stir fried meat which is selected with holy basil, pepper, fine bean. Garnishing the taste by red bird eye chilies and garlic

**84. Pad Khee Mao** 

Stir fried mix Thai herbs, galangal, pepper, red chilies, kaffir lime leaves, lemon grass with select ions of meat.

**85. Pad Nam Man Hoi**

Stir fried your selection of meat with oyster sauce, mushroom, onion and pepper

**86. Pad Khing**

Stir fried your own choice of meat with Ginger, mushroom and garnished its taste with pepper and spring onion

**87. Pad Med Ma Muang**

Stir fried with cashew nut with onion, pepper and sharped with dried chilies

**88. Pad Nam Prik Pao** 

Stir fried your selection of meat with chili jam, pepper and onion

**89. Pad Cha** 

Stir fried your own choice of meat with chilies, galangal and assorted of Thai herbs

**810. Pad Preaw Waan**

Stir Fried your selection of meat with homemade sweet and sour sauce

**811. Pad Pak**  **5.50**

Stir Fried assorted vegetable with oyster sauce and garlic

**812. Pad Broccoli**  **5.50**

Stir Fried broccoli with garlic and oyster sauce

# Rice

<b>91. <i>Khao Hom Mali (Steamed Jasmine Rice)</i></b>	<b>2.90</b>
Thai fragrant rice, famous rice and good quality	
<b>92. <i>Khao Neaw (Sticky rice)</i></b>	<b>3.50</b>
Quality long grain Glutenous Rice	
<b>93. <i>Khao Kathi (Coconut rice)</i></b>	<b>3.50</b>
Special Thai Traditional rice cooked with coconut milk	
<b>94. <i>Egg fried rice</i></b>	<b>3.55</b>
Stir fried rice with egg	
<b>95. <i>Kao Pad Sub Bha Rod (Pineapple fried rice)</i></b>	<b>8.90</b>
Fried rice with pineapple, prawn, resin, pepper and garnish its taste with touch of curry powder	
<b>96. <i>Special fried rice</i></b>	
Stir fried rice with your selection of meat with egg and vegetable	
<b><i>Choice of selection</i></b>	
Chicken/Pork	<b>7.65</b>
Beef	<b>7.95</b>
Prawn	<b>8.65</b>
Vegetables and tofu	<b>7.25</b>

# Noodle

## *Choice of selection*

Chicken/Pork	7.65
Beef	7.95
Prawn	8.65
Vegetables and tofu	7.25

## *101. Pad Thai*

Famous Traditional Thai stir fried noodle with Agaligo tamarind sauce, bean sprout, spring onion and pickle turnip

## *102. Pad Mhee*

Stir fried egg noodle with selection of meat, egg and spring onion

## *103. Singapore Noodles*

Singaporean influence on stir fried fine rice noodle with selection of meat, spring onion, egg and curry powder

## *104. Plain Noodles*

stir fried noodle with soy sauce

**5.00**

## *Chef Recommend*

**40. Agaligo Salad (Green Apple and Soft Shell Crab)** **6.95**

Green apple salad with lime dressing served with crispy soft shell crab

**310. Yum Makua Pao (Grilled Aubergine Salad)**  **5.95**

Thai Traditional Healthy salad with spicy lime sauce serve sliced boiled egg and Blanched prawn

**813. Hoi Pad Nam Mun Hoi** **12.95**  
Stir fried Scallop with Bok Choi and Oyster Sauce

**814. Scallop Pad Cha**  **12.95**  
Stir fried Scallop with assorted Thai herb, galangal, chili and green pepper corn

**63. Chu Chi Koong**  **13.50**  
Grilled King pawn with thick red curry and touch of kiffer lime leave

**64. Sua Rong Hai** **14.50**  
Chargrilled marinated beef sirloin served with spicy tamarind sauce