



Ampang Tel : +60 16 398 6493 ; 016 293 6493 Veg Fish Farm Thai Restaurant Km4, Jalan Ampang Hulu Langat 68000 Ampang, Selangor www.vegfishfarm.com fb : veg fish farm thai restaurant

Sungai Long Tel : +60 16 398 6493 ; 016 293 6493

Mama Thai Restaurant No1, Jalan Seri Sungai Long 13, Seri Sungai Long, 43200 Kajang, Selangor, Malaysia. www.mamathai.com.my fb : mama thai restaurant at sungai long



Fresh Veggie & Natural Chicken

Step into a world of authentic Thai cuisine and delicacies that will leave you wanting for more. From our mouth-watering spicy tom-yum soup to the selection of freshest seafood, welcome to the heart of a fantastic selection of Thai dishes. All our dishes are pork-free, delicately prepared and cooked by our experienced Thai chefs. Get set for an gastronomic adventure with us.

Veg Fish Farm Thai Restaurant cultivates its own vegetables, grown in a safe, responsible and pesticide free environment. Our very own supply of organic vegetables makes our dishes extraordinary and different. This is where the freshest vegetables are harvested, expertly cooked and consumed by our discerning customers. This is our passion to promote a healthier lifestyle through the consumption of quality food.

Veg Fish Farm Thai Restaurant also rears free-ranging chickens which are active, healthy and best of all, taste great! Free-ranging chickens are fed with vegetables as opposed to commercial chicken feed which contains growth hormones. Veg Fish Farm Thai Restaurant's free-ranging chickens produces meat that are succulent, tasty and firm. The eggs are smaller with richer coloured egg yolks.

Our organic vegetables and free-ranging chickens are also available to be purchased at the restaurant. Bring home some great tasting vegetables and healthy chickens for your own consumption!

In addition to authentic Thai cooking, we also provide a selection of western food as well as local-favourite steamboat dinners. Come visit us for a wide selection of food that is suitable for people of all ages and preferences. See you soon!

FISH鱼

Veg Fish Farm Thai Restaurant is proud to serve a finest selection of fishes in a variety of tasty styles. Our fishes are freshly kept in well oxigenated aquariums before cooking. This ensures the texture of the fish meat is firm yet tender. Choose from a wide array of cooking style, from deep-fried to tangy Thai-steamed. Whatever your choice may be, a sensational dining experience awaits you!



Grouper Dragon Fish 龙虎斑 RM 13.00/100g

- AB1 Steam HomeMade SoySauce with Grouper Dragon 泰式酱炸龙虎斑
- AB2 Taucu Steam Grouper Dragon 豆瓣酱蒸龙虎斑
- AB3 Thai Steamed Grouper Dragon with Lime Sauce 泰式柠檬酱蒸龙虎斑
- AB4 Red TomYam Steam with Grouper Dragon 红东炎龙虎斑
- AB6 Thai Style Bo-lan Fried with Grouper Dragon 泰式炸龙虎斑
- AB7 Mango Slice Salad Fried with Grouper Dragon 芒果切片沙拉炸龙虎斑
- AB9 Grouper DragonFried with Garlic 蒜米龙虎斑
- AB10 Grouper Dragon Fried with SoySauce 酱油龙虎斑
- AB11 White TomYam Grouper Dragon 白东炎龙虎斑

Pak Sow Kong Fish 白须公 RM 9.80/100g

- IP1 Homemade Soy Sauce Steam with Pak Sow Kong 酱油清蒸白须公
- IP2 Taucu Sauce Steam Pak Sow Kong 豆瓣酱蒸白须公
- IP3 Pak Sow Kong Steamed with Lime Sauce 泰式柠檬酱蒸白须公
- IP4 Red TomYam Steamed with Pak Sow Kong 红东炎白须公
- IP6 Thai Style Bo-lan Fried with Pak Sow Kong 泰式炸白须公
- IP11 White TomYam Pak Sow Kong 白东炎白须公
- IP7 Mango Slice Salad Fried with Pak Sow Kong 芒果切片沙拉炸白须公
- IP9 Pak Sow Kong Fried Garlic 蒜米白须公
- IP10 Pak Sow Kong Fried Sou Sauce 酱油白须公

Soon Hock Fish 笋壳鱼 RM 18.80/100g

SHF1 Homemade Soy Sauce Steam with Soon Hock Fish 酱油清蒸笋壳鱼 SHF2 Taucu Sauce Steam Soon Hock 豆瓣酱蒸笋壳鱼

CUE2 Coope Look Chapmand with Line Coupe 丰士拉博奖基体

SHF3 Soon Hock Steamed with Lime Sauce 泰式柠檬酱蒸笋壳鱼

- SFP4 Red TomYam Steamed with Soon Hock 红东炎笋壳鱼
- SHF6 Thai Style Bo-lan Fried with Soon Hock 泰式炸笋壳鱼
- SHF7 Mango Slice Salad Fried with Soon Hock 芒果切片沙拉炸笋壳鱼

SHF9 Soon Hock Fried with Garlic 蒜米笋壳鱼

SHF10 Soon Hock Fried with Soy Sauce 酱油笋壳鱼

SHF11 White TomYam Soon Hock 白东炎笋壳鱼

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AB3 Steam Limau Thai Style Grouper Dragon RM 13.00/100g 泰式柠檬酱蒸龙虎斑

ISK Siakap Fish 石斑鱼 RM 6.80/ 100g

IT Talapia Fish 金凤鱼 RM 4.20/100g

COOKING STYLE 烹饪式

- 1 Steam HomeMade SoySauce 泰式酱
- 2 Taucu Steam 豆瓣酱蒸
- 3 Thai Steamed with Lime Sauce 泰式柠檬酱蒸
- 4 Red TomYam Steam 红东炎
- 6 Thai Style Bo-lan Fried 泰式炸
- 7 Mango Slice Salad Fried 芒果切片沙拉
- 8 BBQ 烧烤式
- 9 Fried with Garlic 蒜米
- 10 Fried with SoySauce 酱油
- 11 White TomYam 白东炎

烧烤 BARBEQUE SPECIALS



烧烤金凤鱼 Bbg Talapia

RM 3.80/100g

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烧烤羊肉 Bbq Lamb

RM 30.00/碟



烧烤虾 Bbq Prawn 8pc(S)RM 28.00/碟 16pc(B)RM 54.00/碟



烧烤大蚶 Bbq Big Cockles

(S)RM **18.00**/碟 (B)RM **36.00**/碟



烧烤 BARBEQUE SPECIALS



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鸡肉 CHICKEN



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images is for illustration purposes only 所有图方仅供参考 All Prices are not inclusive of GST • All prices are subject to 5% service charg • All prices on the menu are in Malaysian Ringgit • Menu items are subject to change without prior notice Cleans

苏东 SOTONG/SQUID



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澳大利亚蓝蟹 AUSTRALIA BLUE CRAB RM Seasonal Price/ 100g

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- G1 BBQ 烧烤澳大利亚蓝蟹
- G2 Curry Powder 咖喱粉澳大利亚蓝蟹
- G3 Butter 奶油澳大利亚蓝蟹
- G4 Steam 清蒸澳大利亚蓝蟹

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- G5 Belacan Sauce 马来栈炒澳大利亚蓝蟹
- G6 Black Peper 黑胡椒澳大利亚蓝蟹
- G7 Fried with Thai Egg 泰式蛋炒澳大利亚蓝蟹

法国螃蟹 FRANCE CRAB RM Seasonal Price/ 100g

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- Z1 BBQ 烧烤法国螃蟹
- Z2 Curry Powder 咖喱粉炒法国螃蟹
- Z3 Butter 奶油法国螃蟹
- Z4 Steam 清蒸法国螃蟹

- Z5 Belacan Sauce 马来栈炒法国螃蟹
- Z6 Black Peper 黑胡椒法国螃蟹
- Z7 Fried with Thai Egg 泰式蛋炒法国螃蟹



- C1 BBQ 烧烤螃蟹
- C2 Curry Powder 咖喱粉炒螃蟹
- C3 Butter 奶油螃蟹
- C4 Steam 清蒸螃蟹

- C5 Belacan Sauce 马来栈炒螃蟹
- C6 Black Peper 黑胡椒螃蟹
- C7 Fried with Thai Egg 泰式蛋炒螃蟹

始贝啦啦 MUSSEL LALA



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啦啦 LALA



虾 PRAWN



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虾 PRAWN



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螳螂虾 MANTIS PRAWN

RMSeasonal Price/ 100g minimum order 500g



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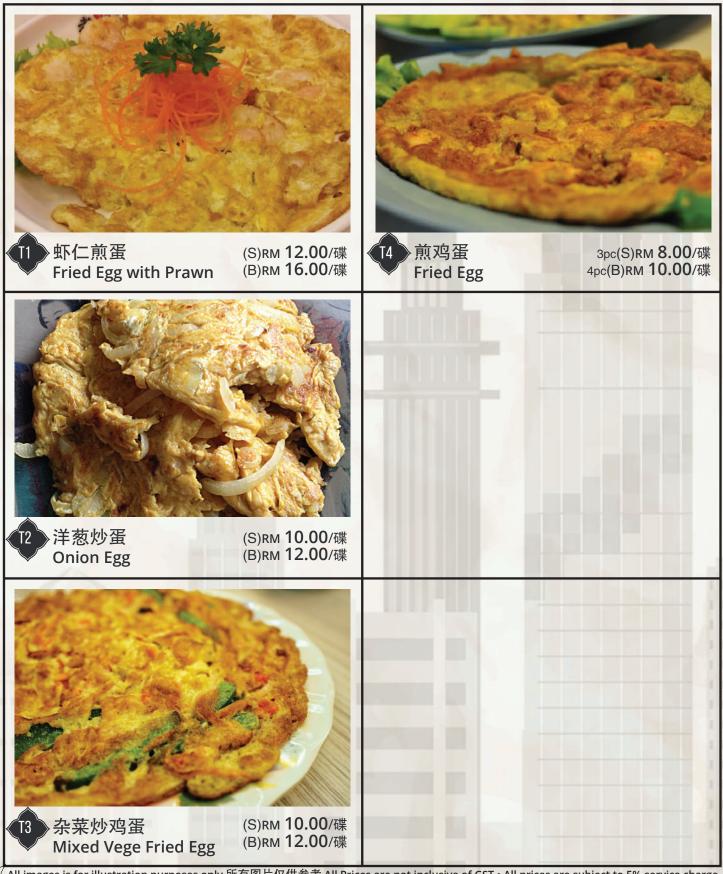
琵琶虾 SLIPPER LOBSTER



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蛋 EGG



生蚝 MI 15.00/pcs OYSTER



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泰式沙拉 THAI SALAD / KERABU



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泰式沙拉 SOMTOM/THAI SALAD



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炒仮 FRIED RICE ^{(S)1 pax} ^{(M)2 - 3 pax} (L)4 - 5 pax





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LR1泰式日本蜗牛 THAISTYLE JAPANESE SNALL (S)RM 18.00/碟 (B)RM 25.00/碟









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RM 40.00 Red Tom Yam

汤 TOMYAM

- F1 Seafood Tomyam (Red) 冬荫功海鲜(红)
- F2 Seafood Tomyam (White) 冬荫功海鲜(白)
- F3 Prawn Tomyam (Red) 东炎虾(红)
- F4 Prawn Tomyam (White) 东炎虾(白)

RM **40.**00 WhiteTom Yam

- F5 Squid Tomyam (Red) 苏东东炎(红)
- F6 Squid Tomyam (White) 苏东东炎(白)
- F11 Vegetable Tomyam (Red) RM 20.00/碟 蔬菜东炎(红)
- F12 Vegetable Tomyam (White) RM 20.00/碟 蔬菜东炎(白)

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泰国甜品 THAI DESSERT



泰国甜品 THAI DESSERT



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泰国甜品 THAI DESSERT



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泰国甜品 THAI DESSERT



饮料 BEVERAGES

Tea 茶

D1	PuEr 普洱	Rm	7
D2	HeongPin 香片	Rm	7
D21	Tie Guan Yin 铁观音	Rm	7
D16	Mineral Water(B) 矿泉水大	Rm	2
D15	Mineral Water(S) 矿泉水小	Rm	1
D17	Hot Water (Pot) 热水一壶	Rm	2
D8	Coconut 椰子	Rm	6
D9	100 Plus 100号	Rm	2.5
D10	Vita Milk 维他奶	Rm	3.5
D11	Coke 可乐	Rm	2.5
D20	Ice 冰	Rm	1

W21

Alcohol 酒精

WINE

WW1	Red Wine (bottle)		
	红酒一瓶	Rm -	
WW2	White Wine (b 白葡萄酒一瓶		
WW4	Yallel (Red Wi 红酒一瓶	ne) Rm -	

SMALL BOTTLE

D3	Tody Small 椰花酒	Rm	8
BIG	BOTTLE		
D3B	Tody 椰花酒	Rm	16
D4B	Tiger 虎牌啤酒	Rm	20
D5B	Calsberg 嘉士伯啤酒	Rm	20
D6B	Heinekken 喜力啤酒	Rm	21
D7B	Guiness 黑狗	Rm	22.
D18	Singha Beer 泰星哈啤酒	Rm	17
D19	Chang Beer 泰张啤酒	Rm	17

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