

At Thai Pan Kam the cooking is done in the traditional way. With the open kitchen you can follow along as the food is cooked over an open flame in woks.

The items on the menu have been chosen to best represent the most well known parts of the Thai kitchen, we have also added our family's secret recipes.

The Thai kitchen is world famous for its' fantastic flavours and variations. It is also known for being hot, but many dishes are mild or in some cases entirely without spice, which is appreciated by many children.



At Thai Pan Kam you can choose to change the spicyness of your food when you order.

Pan Kam, meaning gold plate, was founded in 2003.



Do you have allergies?
We are happy to answer your questions about what is in the food!

We offer catering!

0302 - 10011
Göteborgsvägen 3, Lerum (Takåsen).
www.thaipankam.se

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Thai Pan Kam Lerum Take Away & Restaurant



www.thaipankam.se

Opening hours
Weekdays 11.00-20.00
Weekends 15.00-20.00

Welcome!

Lunch buffet
mon-fri 11.00 - 14.00
Sit down 95kr
Take away * 85kr
Student & senior 75kr

Choose among several ready to eat dishes.
Table drink, water or light beer, and coffee included.
* does not include drinks.

We welcome all of our customers to the healthy, tasty Thai kitchen at Göteborgsvägen 3 in Lerum (Takåsen).

Call for take away
0302 - 10011

Thai Pan Kam Lerum

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	Chicken	Pork	Vegetarian	Quorn/Tofu	Shrimp	Beef
★ 1. Panäng <i>With rice</i> Panang curry pot with carrots, cauliflower, onion, coconut milk and lime leaves.	99	99	95	95	119	119
2. Gängpedd namai <i>With rice</i> Red curry pot with carrots, bambu shoots, coconut milk, lime leaves and holy basil.	99	99	95	95	119	119
3. Padd king <i>With rice</i> Stir-fried ginger, vegetables, mushrooms and oyster sauce.	99	99	95	95	119	119
4. Padd bajj krapao <i>With rice</i> Stir-fried vegetables, fresh chili, garlic, thai basil and oyster sauce.	99	99	95	95	119	119
5. Padd preowan <i>With rice</i> Sweet and sour sauce with paprika, pineapple, onion, tomato, cucumber and cashew.	99	99	95	95	119	119
★ 7. Satay <i>With rice</i> Chicken skewers with rice, peanut sauce and a small salad.	99	-	-	-	-	-
★ 8. Padd mamuang himmapan Mixed stir-fried vegetables in oyster sauce with or without cashews. <i>With rice</i>	99	99	95	95	119	119
★ 9. Padd thai Stir-fried rice noodles, egg, carrots, cabbage, and leek with crushed peanuts.	99	99	95	95	119	119
★ 10. Kaopadd Fried rice with egg, onion, peas, carrots and tomato.	99	99	95	95	119	119
11P. Phaapea <i>With rice</i> Our home made thai spring rolls, served with sweet and sour sauce, and a small salad.	-	99	-	-	-	-
11V. Phaapea pack <i>With rice</i> Vegetarian spring rolls, served with sweet & sour sauce and a small salad.	-	-	95	-	-	-
★ 13. Padd mee leung Stir-fried egg noodles with egg, carrots, cabbage and leeks.	99	99	95	95	119	119
14. Gäng keao wan <i>With rice</i> Green curry pot with coconut milk, holy basil, squash, peas and cauliflower.	99	99	95	95	119	119
★ 16. Thom yam National dish Soup with coconut milk, lemon grass, lime leaves, tomato, mushrooms and fresh coriander. <i>With rice</i>	99	99	95	95	119	119
17. Tham khaa <i>With rice</i> Soup with galangal, coconut milk, lemon grass, lime leaves, fresh coriander, and mushrooms.	99	99	95	95	119	119
18. Padd si-euw Stir-fried rice-noodles with soy sauce, carrots, broccoli and leek.	99	99	95	95	119	119

Call us at 0302-10011

	Chicken	Pork	Vegetarian	Quorn/Tofu	Shrimp	Beef
19. Masaman <i>With rice</i> Massaman curry pot with coconut milk, peanuts, potato, carrots and onion.	99	99	95	95	119	119
20. Gäng garri <i>With rice</i> Yellow curry pot with coconut milk, potato and carrots.	99	99	95	95	119	119
★ 21. Pan Kam gryta <i>With rice</i> Red curry pot with bambu shoots, coconut milk, broccoli, cauliflower, squash, lime leaves and holy basil.	99	99	95	95	119	119
22. Gängpha <i>With rice</i> Pot with vegetables, lime, lemon grass, thaibasil, herbal spices and bambu shoots.	99	99	95	95	119	119
★ 23. Padd prick gäng <i>With rice</i> Stir-fry with red curry, limeleaves, holy basil, squash, cauliflower and carrots.	99	99	95	95	119	119
★ 24. Padd pedd <i>With rice</i> Stir-fried broccoli, bambu shoots, carrots, green beans, chili, garlic, lime leaves, holy basil and oyster sauce.	99	99	95	95	119	119
25. Gäng sapparott <i>With rice</i> Pineapple pot with coconut milk and red curry.	99	99	95	95	119	119
🕒 29. Yamvunsen Salad made with glass noodles, lime, carrots, tomato, onion, leeks, fresh coriander and chili.	139	139	139	139	139	139
★ 30. Laab <i>With rice</i> Salad with choice of meat, red onion, leeks, fresh coriander, ground chili, lemon and herbal thai spices.	139	139	139	139	139	139
★ 32. Suppängtaad <i>With rice</i> Fried choice of meat or mixed vegetables, with sweet and sour sauce.	139	139	139	139	139	139
★ 34. Padd kiemao Stir-fried rice noodles, carrots, leeks, broccoli, thai basil and spices.	99	99	95	95	119	119
★ 35. Padd mämä Egg noodles stir-fried in chili with carrots, broccoli, leeks, oyster sauce, soy sauce and holy basil.	99	99	95	95	119	119
37. Padd Pan Kam <i>With rice</i> Mixed stir-fried vegetables with peanut sauce.	99	99	95	95	119	119
New! 38. Minn Special <i>With rice</i> Red onion, leek, holy basil, lime leaves, lemon grass, garlic, fresh chili and fish sauce.	99	99	95	95	119	119
39. Chicken Wings <i>With rice</i> Deep fried chicken wings served with sweet and sour sauce.	99	-	-	-	-	-
New! 40. Yam Gaj Zäbb <i>With rice</i> Fried chicken, carrots, fish sauce, red & yellow onion, lemon juice, long-leaf coriander, coriander, salt, roasted chili, roasted khao neow.	139	139	139	139	139	139

The prices are for **take away**,
eating in the restaurant is **10 kr** extra.
Rate is per dish.

🕒 = Extra time ★ = Big hit 🍌 = Kids favourite

Extra rice, skewers, spring rolls, chili, sauces, cashews etc. = 20 kr
Because we care about mother earth we charge 1 kr per plastic bag
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