

スナック

Thai Snacks อาหารกับแกล้ม

アー・ハーン・グラブ・グラムは、タイの陽気な飲酒のスタイルで友人や見知らぬ人が集まり、揚げ物や炒め物などのさまざまなおいしいスナックを楽しみます。

A-harn glub glam matches a convivial approach to drinking in Thailand that brings together friends and strangers over delectable snacks ranging from deep fried to grilled small bites.

ガーリック&チリポークベリー

Pork Belly with Garlic and Chilies

หมูกรอบคั่วพริกเกลือ

¥825

ブラウンケーキ

Prawn Cakes

ทอดมันกุ้ง

¥990

クリスピーラーブミートボール

Crispy Larb Meatballs

ลาบทอด

¥660

グリルポークの串焼き

Grilled Pork Skewers

หมูปิ้ง

¥880

もち米セット

Sticky Rice Set

ชุดข้าวเหนียว

+ ¥550

チキンの唐揚げ香草風味

Deep Fried Herbal Chicken

ไก่ทอดกระเทียมสมุนไพร

¥825

タイ風オムレツ

Thai Crispy Omelet

ไข่เจียวกรอบๆ

¥440

ポークサティ

Pork Satay

หมูสะเต๊ะ

¥880

グリルビーフ

Grilled Beef

เสี้อร่องไฟ

¥1,210

豚ロースのグリル

Grilled Pork Collar

คอหมูย่าง

¥825

フライドシュリンプロール

Deep Fried Shrimp Rolls

กุ้งห่มผ้า

¥1,210

イサンソーセージ

Isaan Sausages

ไส้กรอกอีสาน

¥1,540

春巻き

Swing Rolls

ปอเปี๊ยะสองใจ

¥1,210

ローカルシーズナルサラダ

Local Seasonal Salads

สลัดผักสด

¥715

ガパオ

Stir-fried Pork Krapow

ผัดกะเพราหมูสับ

¥880

上記料金は消費税を含んだ料金です。
The above prices are inclusive of consumption tax.

ซอย GAENG

ซอย・ギャン THAI CURRY BAR

ซอย (Soi) 小径

Discover the hidden gems of Bangkok's street food scene.

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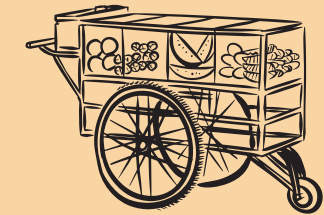
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Bangkok's Soi (Soi = Alley) 小径で見つかる 活気溢れる宝物のガイド

Common Finds of Bangkok's Sois: A Guide to the City's Vibrant Treasures



タイフルーツカート

ผลไม้รถเข็น Thai Fruit Cart

Bangkok's bustling sois are a treasure trove of vibrant Thai street food. One of the most delightful finds is the Thai Fruit Cart, a small, colorful cart filled with fresh, exotic fruits. These carts are a feast for the senses, with the vivid colors and mouth-watering scents of tropical fruits like mango, pineapple, and papaya.

As you wander through the bustling sois of Bangkok, you'll often come across small but vibrant Thai Fruit Carts, teeming with the freshest and most exotic fruits you've ever seen. These carts are a feast for the senses, with the vivid colors and mouth-watering scents of tropical fruits like mango, pineapple, and papaya.



すり鉢とすりこぎ

ครกและ杓ก Mortar and Pestle

The Thai mortar and pestle is a unique and powerful stone tool used for grinding spices and herbs. It's a staple in Thai cuisine, used to create complex and authentic curry pastes. The mortar and pestle are often found in small, hidden spots in Bangkok's sois, where they are used to prepare traditional Thai dishes.

The Thai mortar and pestle is a powerful stone tool and has a unique shape that unlocks the intense flavors and aromas of fresh herbs and spices, creating complex and authentic curry pastes that are the cornerstone of Thai cuisine.



ナンプラー (魚醤)

น้ำปลา Fish Sauce

Fermented fish and salt from Thailand are the key ingredients in the creation of Thai Fish Sauce. This pungent condiment is a staple in Thai cuisine, prized for its umami-rich taste and ability to elevate even the humblest of ingredients into something truly extraordinary.

Made from fermented fish and salt, fish sauce is a pungent condiment is a staple in Thai cuisine, prized for its umami-rich taste and ability to elevate even the humblest of ingredients into something truly extraordinary.

ซอย

Bangkok's street food culture is a vibrant and diverse scene. One of the most interesting aspects is the concept of 'Soi', which refers to the small, narrow alleys that branch off from the main streets. These sois are often filled with small, family-run food stalls that serve up delicious, authentic Thai dishes. The sois are a hidden gem of Bangkok's street food scene, offering a unique and intimate dining experience.

Soi, a birthplace of Bangkok's street food culture, refers to little vibrant side-streets where the culinary magic happens with a collision of scents, sounds and flavors.

แกง

Gaeng... it's like music to your tongue! This Thai word is just another way of saying "curry," but with a flair that's uniquely authentic. Over several decades, our team developed secret curry recipes that use the best quality produce, herbs, and spices from Thailand, which we expertly infuse into each curry dish we make!

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ディナーメニュー

Dinner Menu เมนูอาหารเย็น

タイカレー

Thai Curry แกงไทย

グリーンカレー チキン
Green Chicken Curry
แกงเขียวหวานไก่
¥1,320

マッサマンカレー チキン
Chicken Massaman Curry
แกงมัสมั่นไก่
¥1,320

レッドカレー ポーク
Red Pork Curry
แกงเผ็ดหมู
¥1,320

パネーンカレー ポーク
Pork Panaeng Curry
แกงพะแนงหมู
¥1,320

ライス

Rice ข้าว

タイジャスミンライス
Thai Jasmine Rice
ข้าวหอมมะลิ
¥275

白米
Japanese White Rice
ข้าวสวยญี่ปุ่น
¥165

ガーリックバターライス
Garlic Butter Fried Rice
ข้าวผัดเนยกระเทียม
¥550

大盛
Large Portion
เต็มจาน
+¥110

玄米
Japanese Brown Rice
ข้าวกล้องญี่ปุ่น
¥165

トムヤム焼き飯
Tom Yum Fried Rice
ข้าวผัดต้มยำ
¥1,100

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シラチャー・ソース

ซอสศรีราชา

Sri Racha Sauce

タイの質素な調味料という発端からグローバルな評価を受けるようになったシラチャソースは、揚げ物に辛さと刺激を添えるものとして人気があります。

From its origins as a humble condiment in Thailand to its status as a global flavor sensation, Sri Racha sauce has become a beloved accompaniment to deep-fried favorites, adding a touch of heat and excitement to every bite.



オートバイタクシーの運転手

พื่นมอเตอร์ไซด์

Motorcycle Taxi Drivers

バンコクのオートバイタクシーの運転手はオレンジ色のチョッキを着たスーパーヒーロー。混んだ道路を稲妻のような速さで走り抜け、お客様を救ってくれます。(少なくとも目的地まで時間通りに連れて行ってくれます)

Motorcycle taxi drivers in Bangkok are like superheroes in orange vests, whisking you through the traffic with lightning speed, ready to save the day (or at least get you to your destination on time).



火鉢

เตาอังไฟ

Clay Firepot

複雑なデザインで装飾されたタイの伝統的な火箸は、バンコクの賑わうストリートフードシーンの一部です。小路を歩き回る人たちは、串に刺された肉などが焼かれるスモークな香りに食欲がそそられます。

These traditional clay pots, often adorned with intricate design, are a fixture of Bangkok's bustling street food scene. Street passersby often catch a whiff of smoky and savory aromas emanating from these charcoal pots used to grill skewers and meats.



ココナッツアイスクリームカート

ไอติมกะทิรถเข็น

Coconut Ice Cream Cart

賑わう小路で大人気のココナッツアイスクリームカートのクリーミーで爽やかなアイスは熱帯の暑さにはぴったりの対応策です。カートを運ぶ商人たちは特徴ある銀色のカートを引き、家や店まで来てくれます。

In the bustling streets, the sight and scent of a coconut ice cream cart are irresistible, with its creamy and refreshing flavors a perfect antidote to the tropical heat. Often these ice cream vendors will come to your doorstep with their unique silver bucket cart.



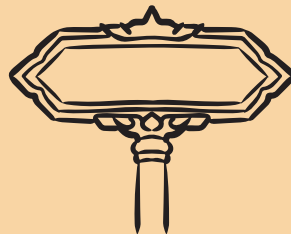
スイートチリソース

น้ำจิ้มไก่

Chicken Dipping Sauce

象徴的な鳥のロゴと明るく色彩豊かなパッケージで有名なスイートチリソースは、フライドチキンや春巻きに合う、美味しく、くせになる調味料です。

With its iconic chicken logo and bright and colorful packaging, Thai chicken dipping sauce is a deliciously addictive condiment, whether you're indulging in a plate of crispy fried chicken or spring rolls.



ソイ(小路)の標識

ป้ายหน้าซอย

Soi Street Signage

バンコクの象徴で、人々に愛されている青色の標識は、活気ある都市の光景には不可欠なものであり、ローカル人や旅行者を小路に誘導します。そして、知る人ぞ知る豆知識は、主標識の下にバンコクの多様なダイナミックな地区たちの歴史や文化が垣間見えるローカルなニックネームが記されていることです。

The iconic blue signage of Bangkok is a beloved and essential part of the city's vibrant scene, guiding locals and visitors alike through the bustling city sois. And for those in the know, under the main signage often reveals a hidden gem - a local nickname that provides a fascinating glimpse into the history and culture of Bangkok's diverse and dynamic neighborhoods.