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Learn

SOME THAI WORDS



When you stay in Koh Samui (and in Thailand), it will be difficult, at first, to communicate with the locals. Most of them do not speak English or speak it very poorly (and even less French!). Only those who work in the tourism and hotel industry or are students in the big cities speak it at a good level. Therefore, it will always be very useful to know some standard phrases and words commonly used in Thai. And first of all, your Guests will be very touched by this attention, and especially, it will allow you to be, at the same time, more autonomous and closer to the Thai people.

First of all, "**Kha**" and "**Khap**" are politeness formulas that change according to the gender of the person who speaks.

If you are a woman, you will finish all your sentences with "Kha". If you are a Man, you will end all your sentences with "Khap". For example for "Hello": "Sawadee Kha" (for women) / "Sawadee Khap" (for men).



Please Karuna	Good night Ra tree sawad	Where ? Tee nai
Today Wan nee	Tomorrow Proong nee	Eat Kin
Drink Duem	Go Pai	Come Ma
Sleep Non lab	One Neung	Two Song
Three Saam	Four See	Five Ha
Six Hok	Seven Jed	Eight Paed
Nine Kao	Ten Sip	Monday Wan jan
Tuesday Wan ang khan	Wednesday Wan put	Thursday Wan paruehat
Friday Wan suk	Saturday Wan sao	Sunday Wan arthid
This evening Ton yen	Me or I (man) Phom	Me or I (woman) Chan
Delicious Aroi	I do not want Mai au	Beautiful Suai



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Thai Food

Discovering
favourite dishes





But first, did you know that?

Contrary to what one might think, in this country, one uses western cutlery, forks and spoons, and not chopsticks (they are only used to eat Chinese noodles).

The spoon is used to eat (usually with the right hand), the fork (held in the left hand) is only used to push the food into the spoon. The knife is not used because the food is already pre-cut into small pieces.

The use of cutlery in Thailand dates back to the 16th century, when the Kingdom of Siam was in constant commercial and cultural contact with Europe.

From then on, the Thais adopted many culinary techniques from the royal courts of the world, adapting them to their taste and according to the ingredients available to them. It was the same thing for the cutlery.

The use of cutlery was diverted to adapt to the widespread Asian culinary tradition of serving food in "small" pieces, not requiring the use of knives.

Originally, Thai people did not use any cutlery and ate with their fingers the meal placed on a mat.





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SUNSHINE

Thai Chilli



It is only one variety among hundreds of species of peppers. It is small in size, but powerful in taste. For the more adventurous, it would possess, in addition to vitamin C and beta-carotene, a secret to control weight.

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Pad Thai

STIR-FRIED RICE NOODLES

Pad Thai is a traditional Thai dish made of rice noodles, very popular and widely consumed throughout Thailand.

It is certainly the most appreciated dish of the vacationers. It is eaten with chicken or shrimp: Pad Thai Kai or Pad Thai Kung.

It is also a dish that is not spicy, but you can add chili powder or fresh if you wish.



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Pad Thai





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Massaman

WITH CURRY

Massaman curry is also less spicy than other dishes and is well adapted for westerners.

It can be cooked with several types of meat (chicken, beef...).

It is composed of massaman curry, potato and coconut milk.

This dish is served with rice.





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Massaman





Som tam

PAPAYA SALAD

Papaya salad or also called Som tam is one of the most traditional dishes of the country. It is a dish originating from the North-East of Thailand.

This salad is made of green papaya slices mixed with garlic, palm sugar, cherry tomatoes, lime juice, fish sauce, shrimps (or crab), peanuts and chilies.





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Som tam





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Khao pad

THAI STIR-FRIED RICE

Cooked with Thai rice, khao pad has a filling that can vary and contain chicken, crab or, as in this recipe, shrimp.

It is a traditional Thai dish that is not spicy, but you can add fresh chilies if you like to eat spicy food.



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Khao Pad





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Larb moo

SPICY PORK SALAD

It is also a traditional dish of Laos and Isan. It is a minced pork (moo) or chicken (kai) usually strongly spiced.

The dish is also composed of shallots, spring onions, coriander, chillies. It is garnished with mint leaves.

This dish is served with rice.





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Larb moo





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Pad Krapao

MINCED BEEF (CHICKEN...) WITH THAI BASIL

It is also a very popular dish with holidaymakers. You can order it with beef, chicken, shrimps, squids.

Usually an egg is added on top.

This dish is served with rice.





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Pad Krapao





Tom Yum

SPICY THAI SOUP

Tom yum is a sour and spicy soup made with shrimps (or fish, seafood). The soup is made from a fragrant broth that contains three main ingredients: plenty of lemongrass, keffir lime leaves and galangal roots. Thai chillies, fish sauce and tamarind are then added to give the soup a tangy taste.





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Tom yum

