Thai government certified restaurant Krungtep

タイ料理とタイスキの店

of savory pad thai sauce and flat rice noodles

Why is

Pad Tha

SO

popular

Because it's

the

perfect combination

Green Papaya

BBO Chicken

9691 9V

Opened in 1992 You can enjoy authentic Thai cuisi by Thai chef in Doutonbori, Osaka.

Our best seller! be addicted to this! nce you try it, yo take reservations parties! 0

Sauteed Sen Lek (Thai flat rice noodles) with our original pad thai sauce. Made with fish sauce, tamarind, other seasonings and hinted with lemon juice ---- will stimulate your appetite.

Ingredients: Shrimp, sakura shrimp (small dried shrimp), egg, beansprout/leek, fried tofu, takuan (Japanese pickles), and peanuts

molth so goodk 0 (972 yen tax inc.)

Here are our 8 popular dishes



SELECT

Select" No.1 Selected one of the top 10 Thai restaurant The Department of Commerce in Thailand named us one of the top 10 Thai restaurants out of about 800 Thai restaurants throughout Japan.

government certified restaurant

http://www.krungtep.co.jp

6-4708-0088

Open hours AM11:30-PM11:00(I.o.PM10:00) Lunch Buffet AM11:30-PM 3:00(I.o.PM2:30)

1-6-14 Hiramatsu Ougiya Buildi Doutonbori Chuo-ku, Osaka-sh



Nun After working at a hotel in Thailand, he joined Krungtep. Chef Nun's passion for Thai foodmotivates him to prepare the best dishes and keep our customers happy and satisfied av hi to me when you see me

Ven (918 yen tax inc.) Sauteed ground Pork and Holy Basil

with red pepper sauce

500 yen (1,728 yen tax inc.)

950 yen

ven (1,050 yen tax inc.)

Fried fish

(1,026 yen tax inc.)) Tom Yum Goong

OU yen

Sauteed Soft Shell Crab

Thai style

Fruit Punch 🖸

6UU yen

(1,728 yen tax inc.)

(648 yen tax inc.)

ven

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with Curry