



Dear guests!

Our cuisine is inspired by our families, typical Thai large families, where there was somehow something to eat 24 hours a day. Grandma, mother, brothers, sisters or myself, someone always cooked something, and so the intense aromas of lime, ginger, sweet or spicy Thai basil, chili, fresh seafood, chicken or fried pork moved through our house into our hearts.

I, your "Yo", grew up in Hua Hin, the seaside resort of the royal family, about 210 km south-west of Bangkok on the Gulf of Thailand. The basis for our intensive cuisine at Baan Chang is the training at my mother's restaurant in Hua Hin. We all worked there as children - after school! - and learned to cook according to our mother's recipes. The tamarind sauce was a poem for us children, so sweet. Early in the morning, when our mother freshly prepared the curries, the whole restaurant smelled of chili, galangal, galanga, lemongrass and leaves, holapa, caprau and also garlic. The many fresh, fried seafood or the spicy seared beef with green chilies, basil, garlic and lemon leaves have shaped us all.

Please don't be frightened by the word chili! Thai cuisine is not always spicy. The dishes are intensively seasoned with many herbs and some dishes are not hot from chili, such as the red Thai curry without coconut milk, we use a lot of chili and therefore it is very hot and spicy. If you don't like this intense spiciness, there are many alternative dishes. Our menu offers you a wide range of mild, fruity, spicy and hot dishes.

Since each dish is freshly prepared, we will consider your wishes in case of food intolerances or the degree of spiciness of the food as far as possible.

Please consider that the fresh preparation of food takes a little time.

We do not use additional flavour enhancers, such as glutamate. We prefer the pure intense taste of our diverse, sun-drenched Thai herbs.

For our main courses we only use Thai long grain jasmine fragrant rice. However, the fragrance is more reminiscent of pandanus leaves. Jasmine refers to the color of the dry grain of rice, which is reminiscent of the shine of white jasmine.

Information on Wifi, parking garage and opening hours can be found on the last page.

Your Baan Chang® Team

"Cherry" Siriwan Pansrikeaw

and "Yo" Busba Gehrhardt



Basic information on food preparation and advice in case of food intolerances

All dishes are freshly prepared. We can therefore adapt many dishes to your needs, also in terms of spiciness.

If you suffer from a food intolerance, please contact us.

Despite the greatest care in incoming goods inspections, it can still happen that we miss the fact that a supplier changes his ingredients in a spice mixture, for example. If we know of an allergy or food intolerance, we will check all ingredients again.

Because of the fresh preparation, it is possible that the cook, without your indication of an allergy, will replace ingredients that are no longer available with other equivalent ingredients that could cause an allergic reaction in you.

If we know of your food intolerance, the kitchen staff will be informed accordingly and all ingredients will be checked before preparation.

Footnotes on allergens and additives can be found at the end of the food list.

Please rate us!

We look forward to your feedback. Please rate us on Facebook, Google or TripAdvisor. The following QR code will take you to the TripAdvisor review page of Baan Chang - Thai Garden Restaurant (depending on your operating system and browser settings). You are welcome to rate us there:



We are also looking forward to reviews in other portals such as Google or Facebook.



Soups

Tom Yum Gung (ต้มยำกุ้ง)^{b,d} 11.00 €

Lobster prawns in sour-spicy soup with lemon, lemongrass, lemon leaves, fresh coriander, fish sauce, chili paste and mushrooms - spicy -

Tom Yum Pla (ต้มยำปลา)^d 10.00 €

Fish soup in sour-spicy soup with lemongrass, lemon leaves, chili, fresh coriander, spicy Thai basil and mushrooms - spicy -

Tom Kha Gung (ต้มข่ากุ้ง)^{1,b,d} 12.00€

Light coconut soup with lobster crabs, lemongrass, lemon leaves, galangal, chili, fresh coriander and mushrooms - slightly spicy -

Tom Kha Gai (ต้มข่าไก่)^{1,b,d} 11.00€

Light coconut soup with chicken, lemongrass, lemon leaves, galangal, chili, fresh coriander and mushrooms - slightly spicy -

Giaw Nam (เกี้ยวน้ำ)^{a,d,f, m,4,5,8,9} 9.00€

Wonton dumplings with chicken filling in chicken broth, with soybean sprouts and spring onions - not spicy -

Salad

Som Tam Gung (ส้มตำกุ้ง)^{b,d,e} 17.00 €

Fresh lobster prawns in crisp m, green n papaya and carrot strips with, tomato pieces, green beans, chopped peanuts and garlic in a slightly spicy lemon dressing -

Yum Wunsen (ยำวุ้นเส้น)^{b,d,f} 17.00 €

Glass noodle salad with lobster crabs, chicken breast, mu err mushrooms, spring onions, red onions, chili, lemon leaves served with lemon and coriander - medium spiciness -

Yum Sai Foon (ยำสายฝน)^{c,f} 13.00 €

Soybean sprouts, bell pepper, chopped peanuts, lemon, lemon leaves, chili relish and fresh coriander - medium spiciness -

Salad Lhai See (สลัดหลายสี) 13.00 €

Green lettuce, cucumber, tomatoes, soybean sprouts, fresh coriander, in a light sour, spicy dressing with peanuts - not spicy -

*All dishes are prepared fresh and without additional flavor enhancers, such as glutamate.
If possible, we will be happy to take your wishes into account in terms of spiciness.*



Starters

- Giew Tood Pag (เกี้ยวทอดผัก)^{a,f,8,9} 11.00 €**
Six handmade baked wonton dumplings with vegetable filling of carrot, zucchini, mushrooms and potatoes with sweet and sour sauce with a hint of chili, carrots, vinegar and cane sugar
- Giew Tood (เกี้ยวทอด)^{a,f,8,9} 11.00 €**
Six handmade baked wonton dumplings with chicken filling and sweet and sour sauce with a hint of chili, carrots, vinegar and cane sugar
- Tood Man Pla (ทอดมันปลา)^d 13.00 €**
Four fried fish cakes made of red snapper fillet seasoned with red Thai curries, served with sweet and sour sauce with cucumber pieces and chopped peanuts
- Gai Sate (ไก่สะเต๊ะ)¹ 13.00 €**
Three grilled chicken skewers seasoned with light coconut milk curry pickling, with peanut sauce and cucumber dressing with krapuk/ lobster crab chips
- Lab Gai (ลาบไก่)^d 17.00 €**
Spicy minced chicken breast with lime, fresh herbs lemongrass, lemon leaves, red onions, sweet Thai basil and spicy spices - medium spiciness –
- Lab Head (ลาบเห็ด)^d 17.00 €**
Finely chopped mushrooms, lemon juice, fresh herbs, spicy seasoned
- Tood Tempeh (ทอดเตมเป้)^{a,8,9} 12.00 €**
Half a dozen tempeh wedges baked in batter in our homemade sweet and sour sauce with a hint of chili, carrots, vinegar and cane sugar

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Appetizer platters

Appetizer platter Thad Thai (อาหารไทย) ^{a,b,d,e,f,8,9} 21.00 €

Mixed appetizer platter with:

- 4 vegetable wontons, dumplings with vegetable filling,
- 4 wontons, dumplings with chicken filling,
- 2 Gai Sate, chicken meat skewers,
- Salad Lhai See, small, green lettuce, cucumber, tomatoes, soybean sprouts, fresh coriander, in a light sour, spicy dressing with peanuts - not spicy -
- Kropuk, lobster crab chips.

Thad Mae Sombuun (อาหารแม่สมบุญ) for 2 persons in total 38.00 €
for each additional person we charge an additional 18.00 € ^{b,d,f,1}

Mixed appetizer platter with:

- Tood Man Pla: 4 fried fish cakes
- Som Tam Gung, Papaya Salad with Lobster Crab
- Gai Sate, 2 grilled chicken skewers
- Lab Gai, minced chicken with lime, fresh herbs and spicy spices
- Kropuk, lobster crab chips.

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Rice and noodle dishes

Khao Pad Gai (ข้าวผัดไก่) ^{4,5,m,c} 20.00 €

Fried rice with chicken, eggs and vegetables: onions, carrot strips, tomatoes, spring onions - not spicy -

Pad Thai Gung (ผัดไทยกุ้ง) ^{4,7,6,c,e,f} 22.00 €

Fried rice noodles with lobster prawns in tamarind sauce, eggs, and tofu, chopped peanuts, red onions and crunchy soybean sprouts - fruity sour, not spicy -

Pad Thai Gai (ผัดไทยไก่) ^{4,7,c,e,f} 21.00 €

Fried rice noodles with chicken in tamarind sauce, eggs, and tofu, chopped peanuts, red onions and crunchy soybean sprouts - fruity-sour, not spicy -

Sen Lüang Gai (เส้นเหลืองไก่) ^{4,5,7,a,6,c,k,m,j} 21.00 €

Fried egg noodles with chicken and fresh vegetables, onions, carrots, Chinese cabbage, eggs and garlic - not spicy -

Phad Sen Lüang Ped (ผัดเส้นเหลืองเป็ด) ^{a,c,f,j,k} 22.00 €

Fried egg noodles with duck breast and fresh vegetables, onions, carrots, Chinese cabbage, eggs and garlic - not spicy -

Pad Ki Mau Nua (ผัดซี่โครงเนื้อ) ^{4,5,7,f,m} 22.00 €

Fried rice noodles with beef sirloin strips, chili, lemongrass, lemon leaves, beans and spicy basil - medium spiciness -

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Vegetarian dishes

These dishes are not prepared vegan, as in Thailand it is traditional to season with fish sauce instead of salt. On request, we replace fish sauce with salt. Panaeng and Gaeng Pet curries traditionally contain shrimp paste as a flavor carrier. These dishes are suitable for pescatarians among vegetarians.

- Pad Pag Ruam Sai Ngaa (ผัดผักรวมใส่เงาะ)** ^{4,5,7,a,f,k,m} 18.00 €
Fried mixed vegetables and tofu with roasted sesame and rice - not spicy -
- Massaman Pag Dau Hu (มัสมั่นผักเต้าหู้)** ^{1,h} 21.00 €
Mixed vegetables in massaman curry, tofu, potatoes, cashews, onions and rice - medium spiciness -
- Pad Thai Dau Hu (ผัดไทยเต้าหู้)** ^{4,7,c,e,f} 21.00 €
Fried rice noodles with tofu in tamarind sauce, eggs (vegan without eggs available), chopped peanuts, red onions and soysprouts - fruity-sour, not spicy -
- Panaeng Dau Hu (แพนงเต้าหู้)** ^{1,6} 22.00 €
Crispy fried tofu in coconut milk with a creamy-nutty curry mixture, bell pepper, beans, tomatoes, sweet basil, finely chopped lemon leaves and rice - spicy -
- Gaeng Kievan Dau Hu (แกงเขียวหวานเต้าหู้)** ^{1,6} 21.00 €
Crispy fried tofu cooked in coconut milk with green Thai curry, bamboo, Thai egg plant, baby egg plant, lemon leaves, bell pepper, chili, zucchini, sweet basil and rice - medium spiciness -
- Tempeh Mad Ma Muang Himmaphan (เทมเป้ผัดเม็ดมะม่วงหิมพานต์)** ^{a,f} 22.00 €
Fried tempeh, a soybean product flavored by a noble mold, with soy sauce, spring onions, bell pepper and cashew nuts and rice
- Tempeh Tood Gratiem Prigthai (เทมเป้ทอดกระเทียมพริกไทย)** ^{a,f,m,4,5,7} 22.00 €
Fried tempeh, a soybean product, which is flavored by a noble mold with garlic and fresh green pepper and rice - slightly spicy -

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Main Courses

All main courses are served with Thai long-grain jasmine fragrant rice. Changes to the inserts will be calculated according to the difference in the price of the inserts.

Chicken breast strips

Gaeng Garie Gai (แกงกะหรี่ไก่)^{1,6,a} 21.00 €

Chicken breast in coconut milk with mild yellow curry and bamboo, potatoes, onions, peas and fried onions^a - slightly spicy -

Panaeng Gai (แพนงไก่)^{1,6,e} 21.00 €

Chicken breast in a creamy-nutty curry mixture with coconut milk, bell pepper, beans, tomatoes, finely chopped lemon leaves and sweet basil - spicy -

Gaeng Kievan Gai (แกงเขียวหวานไก่)^{1,6} 21.00 €

Chicken breast cooked in coconut milk with green Thai curry, bamboo, Thai egg plant, baby egg plant, lemon leaves, bell pepper, chili, zucchini and sweet basil - spicy -

Massaman Gai (มัสมั่นไก่)¹ 21.00 €

Chicken breast in coconut milk and a massaman curry mix with onions, cashews and potatoes - medium spiciness -

Gai Pad Prig Gaeng (ไก่ผัดพริกแกง) 21.00 €

Chicken bust with red curry without coconut milk, beans, bell pepper, baby egg plants, grachai, green pepper and sweet basil - very spicy -

Pork

Mu Pad Prig Gaeng Kiewvan (หมูผัดพริกแกงเขียวหวาน)^d 21.00 €

Pork with green Thai curry without coconut milk, beans and Thai basil - very spicy-

Mu Tood Gratiem Prigthai (หมูทอดกระเทียมพริกไทย) 21.00 €

Pork fried, with garlic and pepper - slightly spicy -

Gaeng Kievan Mu (แกงเขียวหวานหมู)^{1,6} 21.00 €

Pork in coconut milk with green Thai curry, bamboo, Thai eggplant, baby eggplant, lemon leaves, bell pepper, chili, zucchini and sweet basil - spicy -

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Duck

Gaeng Pet Ped Yang Saparot (แกงเผ็ดเปิดอย่างสับปรอด) ^{1,6,6} 28.00 €

Crispy roasted duck breast in coconut milk with red curry, bell pepper, bamboo, green pepper, chili, sweet basil, lemon leaves and pineapple - spicy -

Ped Tood Kroob (เปิดทอดกรอบ) ^{a,k,m,4.5,7,8,9} 28.00 €

Crispy roasted duck breast, with fried fresh vegetables: soybean sprouts, Chinese cabbage, carrots, sesame oil and bamboo - not spicy -

Ped Magkam (เป็ดมะขาม) ^a 28.00 €

Crispy roasted duck breast with fruity tamarind sauce with fine vegetable strips, tomatoes, corn cobs, bell pepper, green pepper and coriander - not spicy -

Panaeng Ped (แพนงเป็ด) ^{1,6,e} 28.00 €

Crispy roasted duck breast in coconut milk with a creamy-nutty curry mixture with chopped peanuts, bell pepper, beans, tomatoes, sweet basil and finely chopped lemon leaves - spicy -

Ped Pad Bai Kaprau (เป็ดผัดใบกระเพรา) 28.00 €

Crispy roasted duck breast with fresh spicy Thai basil, chili, beans, onions - slightly spicy -

Beef sirloin strips

Gaeng Kjevan Nua (แกงเขียวหวานเนื้อ) ¹ 29.00 €

Beef sirloin strips cooked in coconut milk with green Thai curry, bamboo, Thai eggplant, baby egg plant, lemon leaves, bell pepper, chili, zucchini and sweet basil - medium spiciness -

Nua Pad Phet (เนื้อผัดเผ็ด) ⁶ 29.00 €

Fried beef sirloin strips with red Thai curries, beans, lemon leaves, eggplant, baby egg plants, sweet basil, grachai, bell pepper, green pepper and chilies - very spicy -

Nua Phad Pad Pag Ruam (เนื้อ ผัดผักรวม) ^{a,f,k,m,4.5,7} 29.00 €

Fried beef sirloin strips with baby corn, broccoli, garlic, onion, bell pepper - not spicy -

Our beef is sourced exclusively from South America. One serving is about 200g drained weight.

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Rabbit

Nong Kratai Kratiem Prig Thai (น่องกระต่ายทอดกระเทียมพริกไทย)^{a,k,m,4,5,7} 26.00 €

Rabbit shank with garlic, pepper, bell pepper, coriander, soybean sprouts and iceberg lettuce - not spicy-

Nong Kratai Pad Prig Gaeng (น่องกระต่ายผัดพริกแกง)^{6,b} 26.00 €

Rabbit shank with red Thai curry without coconut milk with bamboo, lemon leaves, bell pepper, grachai, chili, green peppercorns and sweet basil, and Thai egg plants - very spicy -

Massamann Nong Kratai (มัสมั่นน่องกระต่าย)^{1,h} 26.00 €

Rabbit shank in coconut milk and a massaman curry mix with onions, cashews and potatoes- medium spiciness

Lobster crab and seafood

Gaeng Khua Seafood Saparot (แกงหัวสับประดทะเล)^{1,b,d,m} 32.00 €

Seafood in red Thai curry with coconut milk with pineapple, bell pepper, green pepper, lemon leaves and Thai basil - moderate spiciness

Schu Shi Gung (ซูชิกุ้ง)^{a,b,1,6,8,9} 31.00 €

Lobster crab on a bamboo nest on a red creamy Thai curry with coconut milk, grachai, red pepperoni, bell pepper, lemon leaves and sweet basil - spicy -

Gaeng Garie Gung (แกงกระหี่กุ้ง)^{1,6,a,b} 31.00 €

Lobster prawns in coconut milk with mild yellow Thai curry and bamboo, potatoes, peas and roasted onions^a - slightly spicy-

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Squid

Gaeng Kjevan Pla Mug (แกงเขียวหวานปลาหมึก)^{1,6,m} 24.00 €

Squid in coconut milk with green Thai curry, bamboo, eggplant, baby egg plants, lemon leaves, bell pepper, chili, zucchini, grachai, and sweet basil - medium spiciness -

Pla Mug Pad Prig Gaeng (ปลาหมึกผัดพริกแกง)^{1,6,b} 24.00 €

Fried squid with red curry without coconut milk, bamboo, bell pepper, baby egg plants, grachai, green pepper and sweet basil - very spicy -

Fish

Pla Rhad Phad Bai Kaprow (ปลาราดผัดใบกระเพรา)^{a,k,m,4.5,7} 31.00 €

Sea bass (whole fish), with spicy Thai basil, onions, chili peppers, sesame oil and beans - slightly spicy -

Pla Rgd Prig (ปลาราดพริก)^{b,d} 29.00 €

Sea bream (whole fish) with red Thai curry, beans, lemon leaves, finger ginger and Thai basil - spicy -

Pla Phad Prig Thai (ปลาราดพริกไทยกระเทียม)^{a,k,m,4.5,7} 31.00 €

Fried sea bass (whole fish) garnished with dried garlic on oyster sauce with garlic, coriander with soy sauce refined - not spicy -

Pla Tod Samunprei (ปลาทอดสมุนไพร) 29.00 €

Fried sea bream with garlic, carrot, bell pepper onion, in a sour, fruity-sweet sauce - not spicy -

Shu Shi Pla (สุกี้ปลาชดมอน)^{a,b,d,1.2,8,9} 37.00 €

Roasted Mekong catfish fillet with coconut cream, ^a nest of fried bamboo, matched with grachai, red peppers, bell peppers, lemon leaves and sweet basil - spicy -

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Children's menu

(up to 12 years)

- Giew Tood, Gai Sate** (เกี้ยวทอดไก่สะเต๊ะ)^{1, a, f} 12.00 €
Three Thai vegetarian wonton pockets and two grilled chicken skewers with rice and sweet and sour sauce, a scoop of vanilla ice cream for dessert
- Sen Lüang Gai** (เส้นเหลืองไก่)^{a, j, m, 4, 5, 7} 12.00 €
Small portion of fried egg noodles with chicken and fresh vegetables for dessert a scoop of vanilla ice cream

Desserts

- Gluey Tood** (กล้วยทอด)^{a, g, k, 8, 9} 11.00 €
Bananas baked with honey and vanilla ice cream
- Gluey Bod Chi** (กล้วยบัวชี) 11.00 €
Bananas cooked in coconut milk
- Taro puree with g-inkgo nuts** (ตะโก้เผือก)^k 12.00 €
Sweet taro puree with sticky rice, jujuba berries and ginkgo nuts in coconut cream
- Sticky rice with durian and coconut cream** (ข้าวเหนียวทุเรียน) 12.00 €
Durian puree and durian pieces in coconut cream with sticky rice
- Banana cake with sticky rice cooked in banana leaf** (ข้าวต้มมัด)^{1, k} 13.00 €
A little chick of banana, sticky rice and sweet black Thai beans cooked in a banana leaf served with coconut milk, sesame and vanilla ice cream

Supplements

- Thai Fragrant Rice** (ข้าวหอมมะลิ) 4.00 €
- Fried rice with garlic and vegetables** (ข้าวผัดกระเทียมและผัก) 7.00 €
- Glutinous rice** (ข้าวเหนียว) 6.00 €
- Kropuk - Lobster crab chips with peanut sauce** (ข้าวเกรียบกุ้ง)^b 4.00 €
- Fried rice noodles** (ก๋วยเตี๋ยวผัด) 6.00 €
- roasted cashew nuts** (เม็ดมะม่วงหิมพานต์คั่ว) 3.00 €

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Dips and sauces

- Sweet and sour sauce^e** 2.00 €
Composed of sambal olek, vinegar, sugar, chilli, salt, carrot and water
- Saté Peanut Sauce¹** 2.00 €
Composed of peanuts. Coconut milk, massaman curry, salt and sugar
- Sambal Olek^e** 2.00 €
Homemade, fruity Sambal Olek made from pickled chillies, lemon juice, vinegar and cane sugar

Packaging in accordance with the Packaging Act

- Deposit per reusable tray** 0.50 €
- Paper bag** 0.20 €

Allergens and additives

Allergens

- a) Cereals containing gluten, namely wheat (such as spelt and Khlorasan wheat), rye, barley, oats or hybrid strains thereof, and products thereof
- b) Crustaceans and crustacean products
- c) Eggs and egg products
- d) Fish and fish products
- e) Peanuts and peanut products
- f) Soya and soy products
- g) Milk and milk products (including lactose)
- h) Nuts and products thereof
- i) Celery and celery products
- j) Mustard and mustard products
- k) Sesame seeds and sesame seed products
- l) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l indicated as SO₂
- m) Lupine and products thereof
- n) Molluscs and products thereof

Additives

- 1) Emulsifier: E435, polysorbate 60;
https://de.wikipedia.org/wiki/Polysorbat_60
- 2) Acidifier: E260 acetic acid;
<https://de.wikipedia.org/wiki/Essigsäure>
- 3) Preservative: E202 potassium sorbate;
<https://de.wikipedia.org/wiki/Kaliumsorbat>
- 4) Preservative: E211 sodium benzoate;
<https://de.wikipedia.org/wiki/Natriumbenzoat>
- 5) acidifier: E575 glucono-delta-lactone;
<https://de.wikipedia.org/wiki/Glucono-1.5-lacton>
- 6) Preservative: E330 citric acid;
<https://de.wikipedia.org/wiki/Citronensäure>
- 7) acidifier: E270, lactic acid;
<https://de.wikipedia.org/wiki/Milchsäure>
- 8) Calcium phosphates (E341),
<https://de.wikipedia.org/wiki/Calciumphosphate>
- 9) Sodium carbonates, washing soda (E500),
<https://de.wikipedia.org/wiki/Natriumcarbonat>

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