

MENU GUIDE

Our goal for this menu was to give the choice and flexibility for our customers to fuel themselves effectively and efficiently for the intense training regime at Sumalee Boxing Gym.

The guide herein is designed to enable you to make informed choices that will help you choose appropriate **calories** for your goals, **recover** between training, **fuel** during training, and cover basic **health** requirements.

CALORIES

Calories are king when it comes to performance and body composition. Using the **calorie load** guide on each menu you can tailor your energy intake to your output. Calorie load refers to the calorie content of your meal. Higher loads equal better performance, lower loads for weight management. Calorie guide is at the base of each page.

RECOVER

Refers to **protein** in your meals. Protein is vital to repairing damaged muscles and assisting training adaptation. Items in green are protein based.

FUEL

Refers to **carbohydrates** in your meals, the main source of fuel your body uses when training Muay Thai. More carbs equals better performance and recovery. Items in yellow are carbohydrate based.

HEALTH

Refers to dietary **fat**, dietary **fibre**, and **micronutrients** in your meals, which are key for overall **health**. Items in red are comprised of fruit, vegetables, and healthy fats.

Do you want a more bespoke approach to your nutrition? Speak to Sam about our tailored nutrition programs.



Use the following guide to help you tailor your meals and snacks to suit your goals.

This is a rough guide, which will suffice for most people.

However, for more tailored programs speak to Sam about what we can offer.

BREAKFAST, SMOOTHIES, AND SNACKS

Female Performance:

Pick mostly MODERATE calorie load options with an emphasis on RECOVER and FUEL menu items.

Male Performance:

Pick mostly HIGH calorie load options with an emphasis on RECOVER and FUEL menu items.

Female Weight Management:

Pick mostly LOW calorie load options with an emphasis on RECOVER and HEALTH menu items

Male Weight Management:

Pick mostly LOW calorie load options with an emphasis on RECOVER and HEALTH menu items.



Use the following guide to help you tailor your meals and snacks to suit your goals.

This is a rough guide, which will suffice for most people.

However, for more tailored programs speak to Sam about what we can offer.

LUNCH & DINNER

Female Performance:

Pick mostly MODERATE calorie load options.

Per meal: lx RECOVER, lx HEALTH, 1-2x FUEL.

Male Performance:

Pick mostly HIGH calorie load options.

Per meal: 1x RECOVER, 1x HEALTH, 2x FUEL.

Female Weight Management:

Pick mostly LOW calorie load options.

Per meal: lx RECOVER, lx HEALTH, lx FUEL.

Male Weight Management:

Pick mostly MODERATE calorie load options.

Per meal: lx RECOVER, lx HEALTH, lx FUEL.



BREAKFAST ALL DAY

RECOVER

SMALL/LARGE

SMALL/LARGE

E1/2 Kickstarter Acai

270/320THB

E5/6 Scrambled Eggs

100/150THB

150/200THB

Classic acai base with whey/pea protein, topped w/ dragon fruit, blueberries, desiccated coconut, walnuts, and sunflower seeds.

437/518kcal

Scrambled eggs with diced cherry tomatoes. Seasoned with salt & pepper 300/378kcal (V)

Add toast (+25/50THB)

E3/4 Berry Coconut Pancakes

150/200THB

E7/8 Shakshuka

Protein pancakes made with whey or pea protein powder topped with fresh blueberries and desiccated coconut (+ walnuts on large) 641/697kcal (D, V)

Eggs poached in a spiced tomato sauce, a popular Middle Eastern dish. 236/333kcal (V) Add toast (+25/50THB)

FUEL

E9/10 Bircher Muesli

150/200THB

E12/13 Power Acai

270/320THB

A taste of the alps and the ideal high carb post-training meal (V, VE, N) 299/500kcal

A vegan twist on our immensely popular

protein pancakes. Ideal for post-training

Classic Acai base with whey/pea protein, banana, granola, dragon fruit, pineapple desiccated coconut, and honey 480/614kcal (V)

E11/12 Vegan Pancakes

180/220THB

E14/15 Peanut Butter

100/150THB

Power Toast

Homemade bread toasted and topped with peanut butter, banana, and cinnamon

401/532kcal (VE)

474/854kcal (VE, N)

HEALTH

recovery.

E16/17 Avocado Toast

332/663kcal (VE)

150/200THB

E20/21 Fruit Platter w/

175/200THB

Yoghurt

Fresh fruit platter topped with low fat Greek style yoghurt 320/437kcal (D, V)

E18/19 Omega Boost Pancakes

150/200THB

Classic protein pancake base topped with honey, plant-based omega 3 rich nuts, and dragon fruit 504/655kcal (V, N)

Ripe avocado smashed into homemade

toasted bread with a chilli flake topping

Low Calorie Load: <400kcal - Moderate Calorie Load: 401-600kcal - High Calorie Load: >601kcal

PROTEIN SMOOTHIES ALL DAY



DRINKS

RECOVER

SMALL/LARGE

S1/2 Nak Muay Surprise

150/200THB

Vanilla protein powder with almond milk, frozen blueberries and strawberries 105/184kcal (D, V)

S3/4 Dragon Fruit Defense 150/200THB

Freshly blended frozen dragon fruit, mango, banana, and protein powder 254/252kcal (V)

FUEL

S5/6 ChocoNutella 150/200THB

Pack a punch with this carbohydrate packed chocolate chaser 371/505kcal (V)

S7/8 Banana Oat Smoothie 150/200THB

Basic banana oat smoothie topped up with high quality protein 212/296kcal (V) Americano

80THB

Classic Americano 5kcal (VE)

Espresso

80THB

Espresso boost for training. Time 30 mins before beginning for maximum effect. 5kcal (VE)

Latte

100THB

Fresh or plant milk available 60-100kcal (D or VE)

Cappuccino

Fresh or plant milk available 60-120kcal (D or VE)

100THB

HEALTH

S9/10 Big Clinch Coconut 150/200THB

Supercharged coconut infused protein smoothie 275/416kcal (V)

S11/12 Peanut Punch 150/200THB

Pack a punch with this chunky peanut/banana combo 295/414kcal (D, N, V) Fresh Coconut

70THB

Chilled fresh coconut. Coconut water is rich in potassium whilst the flesh provides a good source of fibre (VE)

Selection of Tea

80THB

English Breakfast, Early Grey, Phuket Mulberry, Jasmine Green 3kcal (VE)

Low Calorie Load: <400kcal - Moderate Calorie Load: 401-600kcal - High Calorie Load: >601kcal

POKE BOWL

BUILD YOUR OWN

12-3PM



SMALL: 250

LARGE: 350

P3 Paprika Shrimp

PICK 1 RECOVER - 1 FUEL - UP TO 4 HEALTH - 1 FLAVOUR

RECOVER

P1 Teriyaki Salmon P4 Curried Tofu

P2 Sous Vide Chicken P5 Hard Boiled Egg

FUEL

P6 Sushi Rice P8 Quinoa

P7 Brown Rice P9 Healthy Greens

HEALTH

P10 Avocado Slices P15 Diced Bell Pepper

P11 Sesame Seeds P16 Crispy Seaweed

P12 Sliced Cucumbers P17 Shredded Red Cabbage

P13 Shredded Carrots P18 Edamame

P14 Mango P19 Pineapple

FLAVOUR

P20 Ginger Soy Dressing P23 Sriracha Mayo

P21 Soy Sauce P24 Sesame Miso Dressing

P22 Wasabi Vinaigrette



SNACKS ALL DAY

SMOOTHIES & JUICES

RECOVER

Whey/Pea Protein 1 scoop of whey or pea protein

mixed with mineral water.

75THB

100THB S16 Banana & Blueberry Fresh banana & blueberries blended with low fat yoghurt, milk, and honey.

307kcal (D, V)

FUEL

S13 Big Knee Bars

Not Currently Available

110/120kcal (V/VE)

100THB

S17 Mango & Orange

100THB

This tropical smoothie is so delicious and packed with Vitamin C. A great way to fuel up to a training session. 246kcal (VE)

100THB S14 Berry Compote Oat Pot

> The oats provide you with slow releasing carbohydrates, giving you a slow and sustained release of energy. 289kcal (N, V)

S18 Banana & Mango

100THB

Fresh banana & mango blended with ice and mineral water. 153kcal (VE)

100THB S15 Banana & Mango Pot

> Banana and granola contain higher levels of carbohydrate, which will fuel performance 333kcal (N, V)

HEALTH

Fruit Platter **75THB**

An assortment of fresh locally sourced fruit (VE)

Watermelon

80THB

Fresh watermelon blended with ice and mineral water

(VE)

Low Calorie Load: <400kcal - Moderate Calorie Load: 401-600kcal - High Calorie Load: >601kcal

WEEK A

LUNCH & DINNER 12-3PM & 6-8PM



PICK 1 RECOVER & 2-3 FUEL/HEALTH

RECOVER

Al Chicken Fajita Strips

Air fried tender chicken strips with fajita seasoning 196kcal

A2 BBQ Pulled Pork

Slow cooked pork tenderloin with a rich BBQ marinade 195kcal

100THB

100THB

A3 Cajun Barramundi

100THB

100THB

80THB

80THB

Air fried barramundi strips with a flavourful cajun spicing.

A4 5 Spice Minced 'Pork'

Vegan Plant-based meat in a Chinese 5-spice sauce 243kcal (VE)

FUFL

A5 Thai Rice Noodles

Asian inspired flat rice noodles with diced fresh veggies 303kcal (VE)

A6 Red Curry Rice

Steamed wild rice infused with spring onions, coconut milk, and red curry paste 148kcal (VE)

80THB

A7 Pesto Chickpea Salad

Freshly made chickpeas with green pesto 222kcal (V)

80THB

A8 Paprika Spiced Squash 80THB

Butternut squash cubes air fried with olive oil and paprika

100kcal (VE)

HEALTH

A9 Broccoli Cashew Salad

Broccoli, carrot, cabbage, and roasted cashew nuts with a lemon vinaigrette dressing 252kcal (VE, N)

A10 Honey Glazed Carrots

Oven-roasted carrots in a garlic and honey glaze, 77kcal

80THB

80THB

All Salted Tomato Salad

Cherry tomatoes salted and marinated with fresh basil 77kcal (VE)

Low Calorie Load: <400kcal - Moderate Calorie Load: 401-600kcal - High Calorie Load: >601kcal

WEEK B

LUNCH & DINNER

12-3PM & 6-8PM



PICK 1 RECOVER & 2-3 FUEL/HEALTH

RECOVER

B1 Pulled BBQ Chicken

Slow cooked chicken marinaded in a pepper sauce and shredded 160kcal

B2 Air Fried Meatballs

Low-fat Italian spiced meatballs in a delicious marinara sauce 209kcal

100THB

B3 Air Fried Salmon

Crispy air-fried salmon, packed with omega 3's.

120THB

100THB

80THB

80THB

100THB

217kcal

120THB B4 Thai Style 'Chicken'

> Vegan Plant-based meat in a Pad Kra Prao Gai sauce 165kcal (VE)

FUEL

B5 Coconut Ginger Rice

Coconut ginger dressing stirred into steamed white rice 185kcal (VE)

B6 Beetroot Quinoa Salad

Beetroot infused quinoa with feta cheese and clementine chunks 210kcal (VE)

80THB

B7 Srirarcha Potato Salad

Cold served srirarcha and lime potato salad

169kcal (V)

80THB

B8 Thai Squash Curry

Butternut squash cubes cooked in a yellow curry sauce with pineapple chunks

152kcal (VE)

HEALTH

B9 Broccoli Edamame Salad

Broccoli and edamame with fresh apple and balsamic dressing 224kcal (VE)

B10 Passion Fruit Green Beans

Green beans stir fried with a mango and passion fruit dressing 134kcal (VE)

80THB

80THB

B11 Pear & Mozzarella Salad

Rocket with pear, mozzarella, and honey dijon dressing

206kcal (VE)

Low Calorie Load: <150kcal - Moderate Calorie Load: 151-250kcal - High Calorie Load: >251kcal

WEEK C LUNCH & DINNER 12-3PM & 6-8PM



PICK 1 RECOVER & 2-3 FUEL/HEALTH

RECOVER

C1 Pad Kra Pao Gai

Traditional Thai holy basil with minced chicken 217kcal

C2 Garlic & Pepper Pork

Stir-fried lean pork tenderloin in a garlic and pepper seasoning 176kcal

100THB

C3 Thai Fish Cakes

Traditional Thai fish cakes in a red curry paste.

100THB

100THB

80THB

80THB

80THB

229kcal

C4 Vegan Meatballs **100THB**

Italian spiced meatballs in a delicious marinara sauce 268kcal (VE)

FUEL

C5 Curried Chickpeas

Chickpeas with a refreshing yoghurt and masala dressing 167kcal (V, D)

C6 Yellow Curry Sweet

Potato

Sweet potato cooked with coconut milk and yellow curry paste 143kcal (VE)

80THB

80THB

C7 Chipotle Potatoes

Air fried diced potato in a garlic and chipotle Tabasco dressing

196kcal (VE)

C8 Red Pesto Pasta

Fusilli pasta mixed with sun dried tomato pesto 247kcal (V)

HEALTH

C9 Asian Slaw

An Asian twist to a classic side dish. Packed with micronutrients and dressed in a peanut soy sauce 173kcal (VE, N)

C10 Oven Baked Veggies

Get your daily dose of fibre with this delicious and filling healthful dish 77kcal (VE)

80THB

80THB

C11 Watermelon Feta Salad

A refreshing fruit based salad in a balsamic vinaigrette dressing 97kcal (V, D)

Low Calorie Load: <150kcal - Moderate Calorie Load: 151-250kcal - High Calorie Load: >251kcal

WEEK D

LUNCH & DINNER

12-3PM & 6-8PM



PICK 1 RECOVER & 2-3 FUEL/HEALTH

RECOVER

D1 Chinese Chicken

Sticky 5 Spice oven baked chicken breast glazed with honey and sesame oil 237kcal

D2 Cajun Chicken

Slow cooked Cajun chicken breast with fruit infused flavours 267kcal **100THB**

100THB

D3 Chilli Glazed Salmon

Oven baked Sirirarcha and sesame oil marinaded salmon fillet 314kcal

120THB

100THB

80THB

80THB

D4 Vegan Chilli

A tasty, wholesome high-protein vegan dish with plenty of kick.

226kcal (V)

FUEL

D5 Mango Avo Quinoa

Tri-colour quinoa mixed with diced tomato, mango, avocado, and lime juice 179kcal (VE)

D6 Moroccan Couscous

Moroccan inspired couscous cooked in vegetable stock with toasted almonds and raisins 306kcal (VE)

80THB

80THB

D7 Lemon Pesto Rice

Steamed rice mixed with green pesto and freshly squeezed lemon juice

188kcal (V)

D8 Air Fried Pumpkin

Super simple air fried pumpkin. No frills, just flavour 96kcal (VE)

HEALTH

D9 Waldorf Slaw

A fresh take on a classic dish. Crisp and full of flavour 196kcal (V, N)

80THB

D11 Creamy Broccoli Salad 100THB

Creamy broccoli salad with red cabbage, raisins and Dijon dressing 257kcal (V, D)

D10 Classic Greek Salad

Refreshing taste of the Mediterranean with olives, feta, and fresh ingredients. 166kcal (V, D)

80THB

Low Calorie Load: <150kcal - Moderate Calorie Load: 151-250kcal - High Calorie Load: >251kcal

