

APPETIZERS

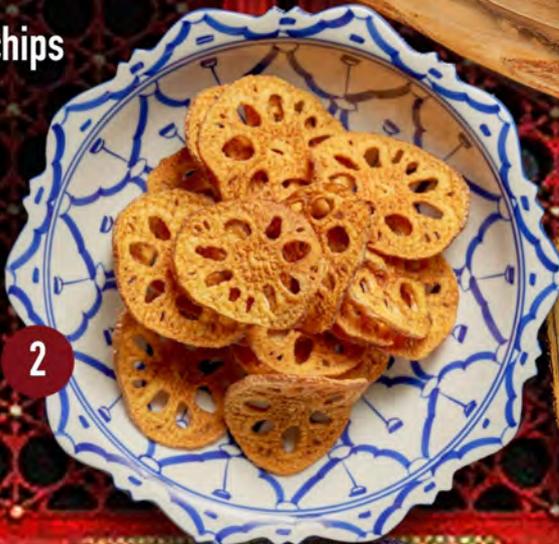
1. GOONG SARONG \$16

Fried shrimp wrapped in wonton noodle served with house made sweet chili sauce. (SF)



2. RAK BUA TOD \$16

Lotus root chips served with mushroom & cashew purée. (TN)



3. SAI UA \$14

House made lemongrass pork sausage served with red onion, cashew & lettuce.

 Mild



4. TAO HU PRIK KLUER \$12

Fried tofu tossed with light soy sauce, crispy garlic, chili and sea salt. (VT)



5. PAK MOR \$14

Made to order steam rice roll filled with cashew and sweet radish with coconut cream sauce. (GF/TN)



APPETIZERS

1. HOY JAW

\$18

Crabmeat, jicama, ground-chicken wrapped in crispy tofu skin. (SF)



2. TOD MUN GOONG

\$18

Shrimp donut, cilantro root, Thai white pepper, garlic served with plum sauce and Asian pear. (SF)



3. KOR MOO TOD \$16

Fried pork jowl, crispy garlic, chili, coriander and sea salt.



YUM (SALAD)

1. PLA PLA \$20

Hand shredded grilled salmon, duo color cabbage, crispy shallot, peanut candy, chili and lime.

(GF/PN)  MILD



2. KHAO YUM \$24

Butterfly pea jasmine rice, fresh herbs, dried shredded shrimp, toasted coconut, seasonal fruits, veggies, herbal bean paste and coconut sugar.

(SF/SOY)



3. TUM SAI BUA \$22

Lotus roots, Thai anchovy sauce, homemade pork roll, tomato, culantro.

 THAI SPICY



4. YUM SOM O, SALMON KROB \$22

Crispy minced salmon, pomelo, thai shallot, kaffir lime leaves & lemongrass.

 MEDIUM



SEAFOOD



1

1. TALAY YANG \$28

Grilled river prawns, green mussels, crab meat and octopus over garlic rice and seafood sauce.

(SF)



2

2. KAENG SOM GOONG \$22

Shrimp, green papaya, lotus roots with Southern style tangy and spicy broth.

 Thai Spicy



3

3. TOM YUM MOR FAI (DAIRY) \$30

Mixed seafood in tom yum broth, curantro and scallion.

(SF/Dairy)  Medium



4

4. KAENG KUA SMP

Spicy and creamy Southern Thai style curry with chef's choice protein of the day, crispy market green.

 Thai spicy

SEAFOOD

1. MUEK DAM \$22

Stir fried squids in squid ink, lemongrass and chili.

 Mild

2. PAK MOR KAENG PU \$32

Made to order steam rice dumplings filled with crabmeat with Nam Yaa curry sauce.

(SF)  Medium

3. KHAO YUM PU \$35

Colossal crab, butterfly peas rice, homemade chicharone, crispy chili garlic, red onion, limes and julienne mango.

(SF)  Medium

4. KA PRAO TALAY \$35

Stir fried mixed seafood with Thai holy basil.

 Spicy



1. MIANG SALMON \$30

Lettuce wrap, rice noodle, ginger, red onion, cashew nut, lime and peanut.

(PN/TN)

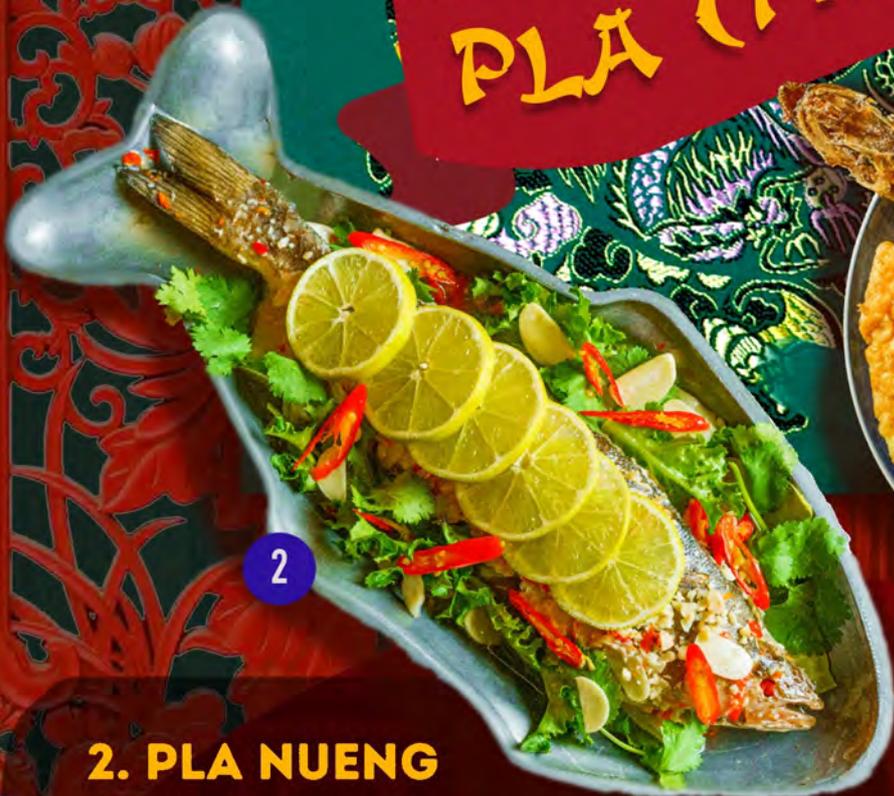


1

PLA (FISH)

2. PLA NUENG MANOW \$40

Steamed whole branzino, chili, lime and fresh herbs (GF) 🌶️ Medium



2

3. TAI PLA SET \$28

Southern style spicy fish curry served with omelet, fried whiting fish and market green, shrimp paste.

🌶️ Thai Spicy



3

4. PLA TOD KRA TIAM \$40

Fried whole branzino, fried garlic. 🌶️ Mild

NUER (BEEF)



1. NUER YANG \$28

Grilled New York strip steak served with chili tamarind sauce. Cooked to medium rare, unless specified.

(GF)

2. NUER TOM BAI HORAPA \$26

Braised beef in lemongrass and Thai basil broth. (GF) 🌶️ Medium

3. KAPAO US WAGYU \$38

Stir fried ground US Wagyu, Thai holy basil and fried duck egg. 🌶️ Medium

4. GAO LAO NUER \$36

Stew beef, tendon, small intestine, homemade beef ball served in hotpot.

5. NUER NONG KAENG KIEW \$26

Beef shank braised in green curry, served with coconut angel hair rice noodle. 🌶️ Medium

6. NUER PANANG \$26

Brisket braised in Panang curry, and peanut.

(PN) 🌶️ Mild



MOO (PORK)

1. MOO KROB KRA PAO \$25

Crispy pork belly, stir fried with basil sauce. 🌶️ Medium

2. MOO KROB PRIK KLUER \$25

Crispy pork belly with fried garlic, chili, shallot and sea salt.

3. MIANG KOR MOO \$30

Grill pork jowl served with Lettuce wrap, ginger, red onion, cashews. (GF/PN/TN)

4. KA PRAO MOO \$22

Classic Thai stir fried grounded pork with holy basil, Thai chili, fried egg. 🌶️ Spicy



2



3



POULTRY

1. MASSAMAN NONG \$22

Massaman curry with chicken leg, sweet potato, onion and peanut. (PN) 🌶️ Mild



2. KRA PAO KAI \$22

Stir fried ground chicken with Thai basil served with jasmine rice and fried egg.



3. KHAO NA PED \$30

Braised duck breast in Chinese five spices, market green and blood cake.



4. KAI MED MA MUANG \$22

Stir fried crispy chicken, cashew nut, scallion, onion and sun dried chili.



VEGAN

2



1. KHAO-OB MOR DIN \$20

Claypot rice, shiitake mushroom, taro, carrot and green peas. (V)

2. KAENG KIEW PED JAY \$22

Vegetarian duck, green curry and Thai eggplant. (VT/V/SOY) 🌶️ Medium

3. PANANG JAY \$20

Curry with charred cauliflower, crispy tofu and peanut. (VT/V/PN) 🌶️ Mild

VEGETARIAN

1. PAD THAI JAY \$20

Sweet radish, diced tofu, egg, chive, bean sprout. (VT)

2. PAD KEE MAO JAY \$20

Stir fried spicy noodle, egg, market green, and Thai basil. (VT) 🌶️ Medium



KUAY TIEW NOODLES

1. TOM YUM MAMA \$32

Bangkok famous street food Tom Yum noodle with seafood, pork roll, crispy pork belly. (SF/Dairy) 🌶️ Medium

2. BA MEE GYO \$20

Egg noodle, shrimp and pork wonton, Moo Daeng, clear broth.

3. WAGYU BOAT NOODLE \$55

A5 Japanese Wagyu, braised beef, homemade meatballs with classic boat noodle broth.

4. PHO WAGYU \$50

A5 Japanese Wagyu, rice noodle, Thai style Pho broth, bean sprouts and market green.

5. KUAY TIEW NUER \$22

Double braised beef noodle soup, thin rice noodle, Chinese five spices, bean sprouts and market green.

6. CLASSIC BOAT NOODLE \$24

Braised beef, homemade beef meatballs, rice noodle with classic boat noodle broth.

7. YEN TA FO \$24

Served Hotpot style, savory and tangy Yen Ta Fo broth, flat rice noodle with shrimp, squid, fish balls and crispy wonton. (SF)

8. BA MEE HAENG \$22

Egg noodle, roasted pork, fish balls, garlic oil, sweet soy sauce, bean sprouts and peanuts. (PN) 🌶️ Mild

9. PAD SEE EW MOO \$24

Stir fried flat noodle, marinated pork, Chinese broccoli.



KUAY TIEW NOODLES



1. BA MEE PED \$28

Egg noodle, duck breast, bok choy with tamarind sauce.

2. KHAO SOI A5 WAGYU \$55

A5 Japanese Wagyu in Northern style curry, pickled mustard green, red onion.

3. KHAO SOI CHIANG MAI \$22

Northern style curry, pickled mustard green, red onion.
(Choice of braised beef OR chicken leg)

5. MOM'S PAD THAI \$20

Sweet radish, dried shrimp, diced tofu, egg, chive, bean sprouts, ground peanut on side.
(Chicken or vegetable \$20, beef \$22, shrimp \$24, crispy pork belly \$25, salmon \$30) (GF/PN/SF)

5. PAD KEE MAO \$20

Stir fried flat rice noodle, bell pepper, onion, fresh chilies, Thai basil.
(Chicken or vegetable \$20, beef \$22, shrimp \$24, crispy pork belly \$26, salmon \$30) 🌶️ Medium

KHAO PAD



1. KHAO PAD PU \$32

Fried rice with crab meat, egg and curry powder. (SF)

2. KHAO PAD MIANG \$28

Northern Thai chili, tomato fried rice, Sai ua, crispy pork belly, and shrimp paste. (SF)

3. KHAO PAD KOR MOO \$24

Fried pork jowls, crispy garlic and chili fried rice, egg

4. KHAO PAD KIEW WAN

Green curry paste, coconut milk, egg, Thai basil and eggplant
(Chicken or vegetable \$22, beef \$24, shrimp \$26, crispy pork belly \$28, salmon \$32) 🌶️ Medium

DESSERT

ASK FOR TODAY'S SPECIALS

COCKTAILS

CHA THAI KEE MAO \$16

Dry Gin, Thai Tea, Triple Sec,
Cinnamon Sugar [Dairy]



LYCHEE MARTINI \$18

Roku Gin, Giffard Lichi-Li,
St-Germain, Dry Vermouth,
Grapefruit



O - LIANG YOK LAW \$16

Vodka, Kahlúa,
Thai Coffee[Dairy]



TOM KHA PUNCH \$20

Tequila Blanco, Makrut-
Lime Leaf, Lemongrass, Galanga,
Coriander, Thai Chili, Coconut Milk,
Tofu, Fish Sauce, Lime, Cilantro



KAENG PAA KRA CHAI \$18

Mezcal, Finger Root,
KaffirLime Leaf,
Passion Fruit, Lime, Chili



MAI TAI TEA \$18

Rum, Thai Tea,
Dry Curacao, Orgeat,
Lime, Mint



KIEW WAN GIN \$16

Dry Gin, Midori, Thai Basil,
Lemongrass, Lime



STICKY RICE BOULEVARDIER \$18

Bourbon,
Sticky Rice Pu'er
Campari, Sweet Vermouth



MOO PA-LOE \$18

Vodka, St-Germain,
Chinese Five Spice,
Coconut Sugar,
Cranberry, Pork Belly



COCONUT PANDAN OLD-FASHIONED \$18

Rye,
Rum Blend,
Pandan, Tiki Bitters

