

Starters

ปอเปี๊ยะกุ้ง

Po Pai Koog \$6

Shrimp spring rolls, glass noodles, mushroom, cabbage, sweet chili sauce

ปอเปี๊ยะผัก

Autumn Rolls \$6

Root vegetables, cabbage, mushroom, sweet chili pineapple mango sauce

หมุกคลองแคลง

Mu Klong Klang \$8

Pork meatballs, cucumber salad, tamarind sauce

ทอดมันปลา

Tod Mun Pla \$9

Red curry fish and shrimp cakes, sweet chili sauce, cucumber salad, crushed peanuts

สะเต๊ะไก่

Chicken Satay \$8

Chicken skewers, cucumber salad, peanut sauce

หมูปิ้ง

Mu Ping \$8

Bangkok-style grilled pork skewers, chili garlic lime sauce

ถุงทอง

◆ Thung Tong \$8

Crispy pouch with pumpkin and potato roasted in mild curry, coconut basil aioli

มัสมั่นโรตีส

Massaman & Roti \$9

Pumpkin, potato, cauliflower, carrot, onion, roasted peanuts with thin crust flatbread

ยำส้มโอ

◆ Yam Som Oe \$12

Pomelo grapefruit, roasted coconut, onion, Thai chilis, tamarind reduction, dried shrimp, crushed peanut, lettuce wraps

เสิร์ฟว่า

◆ Thang Wa \$10

Grilled prawns, pineapple, ginger, herb, citrus

สัฟแยก

◆ Subpah Yak \$10

Crispy basket, roasted taro, potato, pumpkin, carrot, sweet potato, brown sugar

Portuguese influenced recipe dates back to 18th century Thailand

Soups

ต้มยำ

Tom Yum \$6

Spicy sour galangal lemongrass broth, mushrooms, onion, cilantro, kaffir lime leaves, Thai chili
Chicken or Shrimp

ต้มข่า

Tom Kha \$6

Coconut milk, galangal lemongrass broth, mushrooms, Thai chili, onion
Chicken or Shrimp

ต้มโคล้งหัวปลี

Tom Klong Hoa Plee \$7

Banana blossom, shrimp, basil, onion, spicy sour galangal lemongrass broth

Salads

ส้มตำ

Somtam \$10

Traditional green papaya salad, romaine, tomato, string beans, Thai chili, dried shrimp, crushed peanuts

ลาบไก่

Larb Kai \$12

Minced chicken, roasted rice, Romaine, tomato, cucumber, red onion, lemongrass, Thai chili, galangal, lime,

ลาบเห็ด

Larb Hed \$10

Trumpet, wood ear, oyster, shiitake, enoki mushrooms, roasted rice, Thai chili, onion, Romaine, cilantro, citrus, lemongrass

ยำแตงกวา

Shrimp Cucumber Salad \$13

Traditional cucumber salad with grilled shrimp, Romaine, carrot, shallot, scallion, cilantro, citrus lime dressing

ขาหมูทอด

Ka Mou Tod \$24

Pork shank stewed in rice wine and five spice, deep fried, over bed of Romaine, cucumbers, tomatoes, onion, celery, spicy chili lime dressing

Noodles & Rice

ผัดไทย

Pad Thai

Traditional pan-fried thin rice noodles, tofu, chives, bean sprouts, preserved radish, dried shrimp, crushed peanuts

Chicken or Vegetable tofu \$15

Pork Belly or Shrimp \$17

ผัดซีเม่า

Pad Kee Mao Kai \$15

Stir fried wide rice noodles, chicken, garlic, Thai chili, basil, tomatoes, onion, carrot, bell pepper, bean sprouts

ผัดซีอิ้ว

Pad See Ew

Stir-fried wide rice noodles, Chinese broccoli, broccoli, carrot, roasted garlic, sweet soy sauce

Chicken or Vegetable tofu \$15,

Pork Belly, Beef, or Shrimp \$17

ผัดก้วยเตี่ยวโปะแตก

Angry Fisherman Noodles \$24

Stir-fried thin rice noodles, seafood, mix vegetables, basil, house made chili paste.

ข้าวผัดข้าวหอมมะลิ

Jasmine Fried Rice

Jasmine rice, egg, tomato, onion, carrot, broccoli

Chicken \$14, Beef or Shrimp \$16

ข้าวผัด กระเพรา

Spicy Basil Vegetable Fried Rice \$14

Mains

Served with Jasmine Rice

กระเทียมพริกไทยกุ้ง&หอยเชล

Kratiem Prik Thai \$28

Pan seared jumbo sea scallops and shrimp, garlic, black pepper, cilantro root, seasonal vegetables

ผัดฉ่า

Pad Cha \$20

Pork belly, krachai finger root, onions, finger pepper, bell peppers, young green peppercorn, basil

กุ้งสามเกลอมันกุ้ง

◆ Koog SamGlur Mun Koog \$20

Sauteed shrimp, cilantro root, garlic, shrimp paste, herbs

Signature Curries

แกงปูมโง่ไก่

◆ Boom Bai Kai \$18

Chicken, boom bai curry, cucumber, finger pepper, bell pepper, onion

Originally from Mumbai India, this rare recipe was nearly extinct until it was reintroduced during the reign of King Rama V.

แพนงซี่โครงอ่อน

Panang Si Krong On \$28

Braised short ribs, Panang curry, cabbage, onion, kaffir lime leaf

แกงเหลืองปลา

Kang Lueng Pla \$22

Pan seared salmon, southern style yellow curry, onion, carrot, string beans, eggplant, basil

ผัดผงกระหรี่

Pad Pon Kari Talay \$29

Shrimp, scallops, squid, mussels, baby octopus, cucumber, celery, bell pepper, onion, sauteed with egg, mild Pon Kari curry

ขาหมู ต้มเค็ม

◆ Ka Mou Tom Ken \$24

Pork shank stewed with tomatoes, potatoes, carrots, served with roasted garlic chilli sauce
Spices used in this recipe were introduced to Siam in the early 16th century by Portuguese sailors

ผัดกระเพรา

Pad Kra Prao \$15

Minced chicken stir-fried with basil, string beans, bell pepper, carrots, onion, garlic

แกงสิงหลแกะ

◆ Kang SingHol Kaea \$26

Slow roasted lamb, pandan leaf, roasted herbs, dill, seasonal vegetables
SingHol curry originated from Sri Lanka and was introduced to Thailand during the reign of King Rama II

แกงเผ็ดเบ็ดข่าง

Kang Ped Yang \$28

Duck breast, red curry, bell pepper, tomato, string beans, pineapple, onion, basil

แกงเขียวหวานเนื้อ

Kang Kewan \$18

Green curry beef, squash, string beans, bell pepper, carrots, basil

แกงแดงไก่

Kang Dang \$18

Red curry chicken, bamboo shoots, string beans, carrots, bell pepper, basil

Sides

Jasmine Rice \$2

Jasmine Brown Rice \$3

Sticky Rice \$3

Roti \$3

Chinese Broccoli \$8

◆ Old Siam / Ancient Rare Recipe

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