

Starters

ปอเปี๊ยะกุ้ง

Po Pai Koog \$7

Spring rolls with shrimp, glass noodles, mushroom, cabbage, sweet chili sauce

ปอเปี๊ยะผัก

Autumn Rolls \$7

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

ทอดมันปลา

Tod Mun Pla \$9

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

สะเต๊ะไก่

Chicken Satay \$8

Grilled 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 \$8

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

Salads

ส้มตำ

Somtam \$10

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

ลาบไก่

Larb Kai \$12

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

ยำเนื้อ

Yam Nuer \$14

Grilled beef, roasted rice, Thai chili, lemongrass, lime, red onion, lettuce, tomato, cucumber

ลาบเห็ด

Larb Hed \$10

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

ยำแตงกวา

Shrimp Cucumber Salad \$13

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

Soups

ต้มยำ

Tom Yum \$6

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

ต้มข่า

Tom Kha \$6

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

ต้มโคล้งหัวปลี

Tom Klong Hoa Plee \$7

Banana blossom, Shrimp, holy basil, spicy sour galangal lemongrass broth

Noodles

ผัดไทย

Pad Thai

Traditional pan-fried thin rice noodles, tofu, chives, bean sprouts, preserved radish, dried shrimp, crushed peanuts
Chicken or Vegetable Tofu \$14, Pork Belly or Shrimp \$16

ผัดซีอิ้ว

Pad Kee Mao Kai \$14

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
Vegetable Tofu \$14, Pork Belly, Beef, or Shrimp \$16

ผัดก้วยเตี๋ยโป๊ะแตก

Angry Fisherman Noodles \$22

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

ข้าวผัดข้าวหอมมะลิ

Jasmine Fried Rice

Jasmine rice, egg, tomato, onion, carrot, broccoli
Chicken \$13, Beef or Shrimp \$15

ข้าวผัด กระเพรา

Spicy Basil Vegetable Fried Rice \$13

Mains

Served with Jasmine rice

แกงบุ๋มใบไก่

Boom Bai Kai \$17

Chicken in house-made boom bai curry, cucumber, peppers, onion

แกงเผ็ดเป็ดย่าง

Kang Ped Yang \$28

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

แกงเหลืองปลา

Kang Lueng Pla \$20

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

มัสมั่นแกะ

Massaman Kaea \$25

Tender leg of lamb, Massaman curry, potatoes, carrots, onion, roasted peanuts

แกงเขียวหวานเนื้อ

Kang Kewan \$18

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

แพนงซี่โครงอ่อน

Panang Si Krong On \$26

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

แกงแดงไก่

Kang Dang \$16

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

Desserts

ข้าวเหนียวของวันนี้

Sweet Rice of the Day (V) \$8

ข้าวเหนียวเผือก

Kaow Naew Purg (V) \$7

Warm black rice pudding, fresh taro, coconut milk

ขาหมูทอด

Ka Mou Tod \$24

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

กระเทียมพริกไทยกุ้ง&หอยเชล

Kratiem Prik Thai \$28

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

ผัดฉ่า

Pad Cha \$19

Crispy Northern style pork belly, stir fried krachai, onions, finger pepper, bell peppers, young green peppercorn, thai basil

ผัดกระเพรา

Pad Kra Prao \$14

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

เต้าหู้ทอดกระเทียม

Garlic Tofu \$16

Marinated Tofu slow cooked with garlic, cilantro root, black pepper, over steamed seasonal vegetables

ผัดกระเพราเห็ด

Pad Kra Prao Hed \$15

Mix mushrooms stir-fried with basil, string beans, bell peppers, carrots, garlic

Sides

Jasmine Rice \$2

Jasmine Brown Rice \$3

Sticky Rice \$3

Roti \$3