

Vegan

Starters

มัสมั่นโรตีส้ม

Massaman & Roti \$9

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

ถุงทอง

Thung Tong \$8

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

ปอเปี๊ยะผัก

Autumn Rolls \$6

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

เต้าหู้ทอด

Tohu Tod \$7

Lightly fried tofu, sweet chili sauce, crushed peanuts

ทอดมันผัก

Tod Mun Puk \$9

Roasted vegetables red curry corn fritters, crushed peanuts, cucumber salad, sweet chili sauce

Salads

ส้มตำ

Somtam \$10

Traditional green papaya salad, string bean, Romaine, Thai chili, tomato, fresh lime juice, palm sugar, crushed peanuts

ลาบเห็ด

Larb Hed \$10

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

ย่านางกวาด

Cucumber Salad \$6

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

Soups

ต้มยำ

Tom Yum Tofu \$6

Spicy sour galangal lemongrass broth, tofu, mushrooms, onion, cilantro, kaffir lime leaves, Thai chili

ต้มข่า

Tom Kha Tofu \$6

Coconut milk, galangal lemongrass broth, tofu, mushrooms, onion, cabbage, Thai chili

ต้มโคล้งหัวปลี

Tom Klong Hua Plee \$7

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

 *Old Siam / Ancient Rare Recipe*

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Noodles & Rice

ผัดไทย

Pad Thai \$15

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

ผัดซีอิ้ว

Pad See Ew \$15

Pan-fried wide rice noodles, tofu, vegetables, Chinese broccoli, roasted garlic, sweet soy sauce

Mains

Served with Jasmine Rice

ผัดกระเพราเห็ด

Pad Kra Prao Hed \$16

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

เต้าหู้ทอดกระเทียม

Garlic Tofu \$16

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

Signature Curries

แกงสิงหล

◆ Kang Sing Hol \$20

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

บูมไปเต้าหู้

◆ Boom Bai Tofu \$17

Slow cooked tofu in boom bai curry, cucumber, finger peppers, onion, bell peppers
Originally from Mumbai India, this rare recipe was nearly extinct until it was reintroduced during the reign of King Rama V

ฉัตรรายีแกงเขียวหวาน

Chatayee Kang Kewan \$17

Bangkok-style green curry, squash, asparagus, string beans, bell pepper, pumpkin, purple potatoes, tofu, basil

ผัดซีเม้า

Pad Kee Mao \$15

Wide rice noodles stir fried with tofu, vegetables, garlic, Thai chili, basil, onion

ข้าวผัดกระเพราผัก

Spicy Basil Vegetable Fried Rice \$14

ผัดฉ่าเต้าหู้

Pad Cha Tofu \$17

Northern style tofu, krachai finger root, onions, finger pepper, bell pepper, young green peppercorn, basil

แกงระแวงเห็ด

◆ Kang Rawang Hed \$18

Mixed mushroom in rich earthy Rawang spiced curry, kaffir lime leaf, lemongrass, steamed vegetables

จู้ฉี่เต้าหู้

Chu Chi Tofu \$18

Soft tofu wrapped in tofu skin, red curry, carrots, string beans, steamed broccoli

ผัดแกงเหลือง

Pad Kang Long \$16

Soft tofu, cauliflower, squash, carrots, string beans sautéed in yellow curry

มัสมั่นผัก

Massaman Puk \$16

Pumpkin, potato, cauliflower, carrot, onion, yellow curry, roasted peanuts



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