

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

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

เสิร์ฟว่า

◆ Thang Wa \$10

Grilled prawns, pineapple, ginger, herb, citrus

Soups

ต้มยำ

Tom Yum \$6

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

ต้มขา

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

Somtarn \$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

ยำเนื้อ

Yam Nuer \$14

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

ยำแตงกวา

Shrimp Cucumber Salad \$13

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

ผัดซี๊มา

Pad Kee Mao Kai \$15

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

ผัดซี๊ว

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

ข้าวผัดข้าวหอมมะลิ

Jasmine Fried Rice

Jasmine rice, egg, tomato, onion, carrot, broccoli
Chicken \$14, Beef or Shrimp \$16

ข้าวผัดกระเพรา

Spicy Basil Vegetable Fried Rice \$14

◆ Old Siam / Ancient Rare Recipe

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

แกงนุ้มใบไค้

◆ **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.

แกงซี่โครงอ่อน

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

แกงเผ็ดเป็ดย่าง

Kang Ped Yang \$28

Crispy duck breast, red curry, tomato, pineapple, onion, basil

ผัดกระเพรา

Pad Kra Prao \$15

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

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

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

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**

3% card processing fee is applied to all sales using a card.
18% gratuity applied for parties of six or more.

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

ปลอบี้เยาะผัก

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

ยำแตงกวา

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

บวมไบเต้าหู้

◆ 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

จัดรรายีแกงเขียวหวาน

Chatayee Kang Kewan \$17

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

ผัดซีเมา

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

แกงระเวงเห็ด

◆ Kang Rawang Hed \$18

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

จู้จี้เต้าหู้

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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