

## Vegan

### Starters

#### มัสมั่นโรตีส

##### 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

#### 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*

## 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*

### บ่มใบเต้าหู้

◆ **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

◆ **Old Siam / Ancient Rare Recipe**

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