

LUNAR NEW YEAR SPECIAL

AUTHENTIC THAI WITH CHINESE INFLUENCE
** JANUARY 29 - FEBRUARY 2, 2025 **

Appetizers

ขนมกวยช่าย

Know Kuye Chai (Vegan)

Steamed chive cake made from fresh chives marinated in light soy sauce, rolled in rice flour, steamed and finished with roasted garlic oil. Served with a sweet, sour soy dipping sauce. 10

ขนมจีบ

Kanom Jeeb

Delicate steamed dumplings filled with shrimp and chicken and cilantro root. 12

ปอเปี๊ยะเปิด

Po Pai Ped

Crispy fried duck spring rolls, shredded roasted duck, glass noodles, shiitake and wood ear mushrooms, cabbage, carrots, with roasted peanuts and coconut, mango sweet chili sauce. 12

Main Courses

ชาหมกู่จี๋น

Khamu Gudee Jeen

A traditional stewed pork shank dish, rooted in the heritage of the Chinese-Portuguese community that settled along the Chao Phraya River during the early Bangkok years. Slow cooked with carrots, shiitake mushrooms, onions, and a unique blend of Chinese-Portuguese spices, Thai Sam Glure, a mix of cilantro root, garlic and peppercorn. 27

ก๋วยเตี๋ยวเรือรังสิต

Rangsit Thai Boat Noodles Soup

This dish was originally brought to Thailand by Chinese workers who helped build the Rangsit canal in suburban Bangkok decades ago. Boat noodle soup is renowned worldwide for its rich flavors and features tender beef and meatballs stewed in a fragrant mix of herbs and spices, served with rice noodles, bean sprouts, green onions, and cilantro. 18

Vegan Option: Made with a delicious vegan broth and stewed tofu.
Perfect for sharing or as a main course.

เต้าฮู้ผัดขิง

Taohu Pad King (Vegan)

Tofu smoked with rose tea, stewed to perfection and complemented by sautéed fresh ginger, wood ear mushrooms, onions, carrots and scallions. 24

Desserts

เต้าส่วน

Tao Saun (Vegan)

Warm, sweet steamed mung beans topped with rich coconut cream, made using ancient infusion techniques. 8

มันต้มน้ำตาลทรายแดง

Mun Tom Nhamtan (Vegan)

Steamed sweet potatoes served in a comforting warm brown sugar and fresh ginger broth. 8

ขนมไข่หงส์ไข่มังกร

Phoenix and Dragon Eggs

Crispy sesame balls, filled with smoked sweet mung bean paste and a touch of sea salt, served over crispy noodles with a drizzle of palm sugar, cinnamon and caramel. 8