

Noshes & Nibbles

Crispy Spring Roll (v) \$7

Carrot, cabbage, bean thread noodle,
wood ear mushroom, plum sauce

Calamari & Pineapple \$11 *

Deep Fried calamari, grilled fresh pineapple,
spicy lime cilantro cream sauce

Curry Puff (v) \$7

Caramelized potato, carrot, onion, corn,
green peas, curry powder, cucumber relish

Steamed Mussel (gf) \$9

Lemongrass, galanga, coconut milk,
kaffir-lime leaf, puffed rice, cilantro oil

Som Tum Thai (gf) \$8 *

Green papaya salad, chili, garlic, tomato,
dried shrimp, roasted peanut, string bean

Yum Woon Sen (gf) \$12 *

Bean thread noodle, minced chicken,
shrimp, roasted peanut, shallots,
scallion, cilantro, fried shallot

Chicken Satay \$9

Grilled marinated chicken thigh, coconut milk,
curry powder, peanut sauce & cucumber relish

House Salad (gf) \$6

Fresh greens, cucumber, fried tofu,
tomato, carrot, boiled egg, peanut sauce

Soup

Classic Tom Yum Goong (gf) \$6 *

Shrimp, lemongrass, kaffir-lime leaf,
oyster mushroom, scallion, cilantro

Classic Tom Kha (gf) \$6

Chicken, galanga, oyster mushroom,
coconut milk, cilantro oil

Wonton Soup \$5

Wonton stuffed with ground chicken
and ground shrimp in chicken broth,
cilantro, scallion

One-plate Meals

Classic Pad Thai (gf) \$16

Chanthaburi rice noodles, jumbo shrimp,
crushed peanut, egg, dried shrimp,
brown tofu, bean sprout, asian chives

Pad Se Ew \$13

Stir-fried flat rice noodle, chicken,
asian broccoli, egg, pickle chili, dark soy sauce
(shrimp \$16, beef tenderloin \$17)

Kee Mao Noodle (gf) \$14 **

Stir-fried flat rice noodle, chicken, onion,
chili, young bamboo, Thai basil,
green peppercorn (shrimp \$17, beef tenderloin \$18)

Khao Pad Bo Raan \$13

Fried rice chicken, onion, egg, tomato,
dark soy sauce, asian broccoli, lime,
white pepper (shrimp \$16, beef tenderloin \$17)

Crab Fried Rice \$16

Jumbo lump crab meat, onion, butter, egg,
scallion, tomato, fresh cucumber, lime

Pineapple Fried Rice \$17

Jumbo shrimp, sweet pork sausage,
onion, egg, fresh pineapple, scallion,
cashew nuts, fried shallot

Sriracha Noodle (v) \$14 *

Bean thread noodle, egg, onion, carrot,
pickle garlic, cauliflower, string bean,
fried tofu, fresh shiitake mushroom, scallion

Basic

* spicy level (v) vegetarian
(gf) gluten free please ask server

Rice Accompaniments

served with Jasmine rice
substitute Brown rice or Sticky rice \$1

Beef Tenderloin Green Curry (gf) \$22 **

Coconut milk, young bamboo, Thai eggplant,
lesser galanga, red chili, Thai basil
(chicken \$15, shrimp \$19)

Braised Chicken Mussaman (gf) \$15

Chicken leg quarter, coconut milk, potato,
onion, peanut, fried onion (or white meat)
(gluten free without fried onion)

Classic Pad Gra Pow \$14 **

Minced chicken, garlic, red chili,
dark soy sauce, Thai basil, Holy Thai basil oil
(shrimp \$19, beef tenderloin \$21, duck \$24,
Add string bean \$1)

Isaan Classic BBQ Beef \$25 *

Grilled marinated 8 oz NY Strip,
roasted cauliflower, cucumber, basil oil,
spicy tamarind roasted rice sauce (sticky rice)

Chicken Ginger \$15

Fresh ginger, chili, onion, fresh shiitake
mushrooms, scallion, dark soy sauce

Salmon Chu Chee (gf) \$21 **

Pan roasted salmon, coconut milk,
red chili paste, string beans,
kaffir lime leaves, kabocha pumpkin
(chicken \$15, beef tenderloin \$22, shrimp \$19)

Eggplant and Cauliflower (v) \$14 *

Fresh shiitake mushroom, chili,
fermented soy bean, carrot, string bean,
fried tofu, dark soy sauce, Thai basil

Spicy Young Bamboo (v)(gf) \$14 **

Fried tofu, chili paste, carrot,
string bean, garlic, green peppercorn,
kaffir lime leaves, cauliflower, Thai basil

Side Order

Sticky Rice \$2.50
Jasmine Rice \$1.50
Brown Rice \$2.50
Peanut Sauce \$0.50
Fried Egg \$2
Tamarind Egg &
Fried Shallot \$3.50

Drink

Unsweeten Iced Tea \$2
Thai Iced Tea \$3
Choice of milk / lychee / guava
Thai Iced Coffee \$3
Butterfly Pea Flower Iced Tea \$3
Coke, Diet coke, Sprite, Ginger ale \$2
Sparkling Water \$3
Spring Water (Panna) \$3
Iced Green Tea \$3
Juices \$3
Cranberry / Orange / Pineapple /
Guava / Coconut

Basic

* spicy level (v) vegetarian
(gf) gluten free please ask server

Noshes & Nibbles

Mieng Kham (gf) \$10

Fresh Betel leaves, grilled shrimps, diced ginger, fried shallots, roasted coconut, roasted peanut, lime, caramelized galangal paste
(Seasonal)

Crispy Betel Leaves \$12 *

Betel leaves tempura, grilled shrimps, shallots, roasted coconut, ground peanut, cilantro, scallion with chili lime dressing
(Seasonal)

Lon of Crab Dip (gf) \$13

Jumbo lump crab meat, coconut milk, shallots, lemongrass, sweet chili, kaffir lime leaves, rice cracker, crab roe, fresh cucumber

Crispy Pork Belly \$10 *

Sweet pepper, fresh pineapple, shallot, scallion, dried shrimp, cashew nut, spicy lime vinaigrette

Honey Rib \$10 **

Fried marinated St. Louis Pork Ribs, spicy honey pineapple glazed, scallion, pickled cucumber, fried potato noodle

Yum Som O (gf) \$12

Fresh pomelo salad, crab, grilled shrimp, shallots, dried shrimp, roasted coconut, fried shallots, chili jam vinaigrette
scallion, cilantro (Seasonal)

Crispy Duck & Lychee (gf) \$14 *

Ginger, green apple, shallot, lychee, cashew nut, scallion, cilantro, chili jam lychee dressing

Isaan Khao Tod \$10 **

Crispy rice, ginger, Isaan pork sausage, mint, shallot, scallion, bean sprout, roasted peanut, cilantro, spicy lime vinaigrette, fresh vegetable

Som Tum Isaan (gf) \$9 **

Spicy North Eastern region salad, field crabs, dried chili, tomato, string bean

Isaan Larb Pla (gf) \$14 **

Minced fried salmon, galanga, shallots, rice powder, mint, scallion, cilantro, crispy salmon skin, fresh vegetable

Larb Chiang Mai (gf) \$10 **

Northern region minced chicken, rice powder, Chiang Mai spice, shallots, mint, scallion, cilantro, fried onion, fresh vegetable

Noodle & Mushroom (gf) \$9 *

Steamed rice noodle, shiitake mushroom, sweet turnip, carrot, mix green, puffed rice, Thai basil, spicy lime sauce

Adventure

* spicy level (v) vegetarian
(gf) gluten free please ask server

Rice Accompaniments

*served with Jasmine rice
substitute Brown rice or Sticky rice \$1*

Hang Lay Short Rib (gf) \$22 *

*Northern region curry braised short rib,
ginger, pickle garlic, pickle chili,
fresh pineapple, fried potato*

Kaeng Kua Supparod (gf) \$21 *

*Shrimp & mussel, red curry paste, coconut milk,
fresh pineapple, fresh shiitake mushroom,
kaffir lime leaves*

Southern Crab Curry (gf) \$23 **

*Spicy Southern region curry paste, Jumbo lump
crab meat, coconut milk, kaffir lime leaves,
turmeric, betel leaves, roasted cauliflower*

Southern Braised Short Rib (gf) \$22 ****

*Southern region chili paste, turmeric, shrimp
paste, kaffir lime leaves, roasted cauliflower*

Shrimp & Salted Egg (gf) \$21 *

*Onion, asian celery, red chili,
scallion, chili jam, garlic*

Dry Red Curry of Duck (gf) \$24 **

*Red chili paste, green peppercorn,
young bamboo, red chili, kaffir lime leaves,
coconut milk, Thai basil*

Spicy Pork Belly & Thai Basil (gf) \$17 ***

*Crispy pork belly, sweet peppers, fresh
pineapple, chili, onion, garlic, Thai basil*

Phad Phed Beef \$22 ***

*Stir-fried Beef tenderloin, red chili paste,
green peppercorn, Thai eggplant, red chili,
string bean, kaffir lime leaves, Thai basil
(chicken \$17, shrimp \$21)*

Butterfly Branzino \$25 *

*Deep fried lightly flour whole Branzino,
fried garlic, turmeric oil, shallot, cashew nut,
green apple and fresh pineapple salad
(Sub: Pan roasted salmon \$23)
(gf: Please notify your server)*

One-plate Meals

Pad Thai Bo Raan (gf) \$16

*Chanthaburi rice noodles, fried pork belly,
crispy pork lard, pork crackling, egg,
crushed peanut, dried shrimp, shallot,
brown tofu, bean sprout, asian chives*

Yen Ta Four Seafood (gf) \$17 *

*Stir-fry flat rice noodle, shrimp, calamari,
egg, chili, red fermented tofu, roasted
ground peanut, brown tofu, scallion,
bean sprout, crispy wonton*

Khao Soi Chicken \$15 *

*Northern egg noodle curry soup with
braised chicken leg quarter, pickled mustard
green and shallot, crispy noodle, lime*

Boat Noodle Soup \$16 *

*Famous 48 hours beef stew noodle soup,
egg noodle, bean sprout, asian broccoli,
scallion, cilantro, garlic oil, Thai basil,
pork crackling*

Chu Chu Fried Rice \$15 *

*Egg, onion, scallion, red fermented tofu,
crispy fried marinated chicken thigh,
cilantro, fresh cucumber*

Kaeng Ho (gf) \$14 *

*Stir-fry Northern region curry paste,
mung bean noodle, string bean, carrot,
young bamboo, red chili, coconut milk,
Thai eggplant, scallion, fried tofu*

Adventure

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(gf) gluten free please ask server

Lunch Special

choice of salad, spring roll or Tom yum chicken
Substitute for Shrimp add \$2
Beef tenderloin add \$3

Classic Pad Thai (gf) \$10

Chanthaburi rice noodles, chicken, egg
crushed peanut, dried shrimp, brown tofu,
bean sprout, asian chives

Khao Soi Chicken \$12

Northern egg noodle curry soup, chicken,
pickled mustard green and shallot,
crispy noodle, lime (white meat)

Boat Noodle Soup \$12 *

Famous 48 hours beef stew noodle soup,
egg noodle, bean sprout, asian broccoli, scal-
lion, cilantro, garlic oil, Thai basil, pork crackling

Pad Se Ew \$10

Stir-fried flat rice noodle, chicken,
asian broccoli, egg, pickle chili, dark soy sauce

Kee Mao Noodle (gf) \$11 **

Stir-fried flat rice noodle, chicken, egg,
onion, chili, young bamboo, Thai basil,
green peppercorn

Khao Pad Bo Raan \$10

Fried rice chicken, onion, egg, tomato,
dark soy sauce, asian broccoli,
lime, white pepper

Pineapple Fried Rice \$13

Shrimp, sweet pork sausage,
onion, egg, fresh pineapple, scallion,
cashew nuts, fried shallot

Chicken Green Curry (gf) \$11 **

Coconut milk, young bamboo,
Thai eggplant, lesser galanga,
red chili, Thai basil

Chicken Mussaman (gf) \$11

Coconut milk, potato, onion, peanut,
fried shallot (white meat)

Classic Pad Gra Pow \$10 **

Minced chicken, garlic, red chili,
dark soy sauce, Thai basil, Holy Thai basil oil

Chicken Ginger \$11

Fresh ginger, chili, onion, fresh shiitake
mushrooms, scallion, dark soy sauce

Kaeng Kua Supparod (gf) \$13 *

Shrimp & mussel, red curry paste, coconut milk,
fresh pineapple, fresh shiitake mushroom,
kaffir lime leaves

Chu Chee \$11 **

Chicken, coconut milk, red chili paste,
string beans, kaffir lime leaves,
kabocha pumpkin

Spicy Pork Belly & Thai Basil (gf) \$11 ***

Crispy pork belly, sweet peppers, fresh
pineapple, chili, onion, garlic, Thai basil

Sriracha Noodle (v) \$10 *

Bean thread noodle, egg, onion, carrot,
pickle garlic, fried tofu, cauliflower, string bean,
fresh shiitake mushroom, scallion

Eggplant and Cauliflower (v) \$10 *

Fresh shiitake mushroom, chili,
fermented soy bean, carrot, string bean,
fried tofu, dark soy sauce, Thai basil

Spicy Young Bamboo (v)(gf) \$10 *

Fried tofu, chili paste, carrot, string bean,
garlic, green peppercorn, kaffir lime leaves,
cauliflower, Thai basil

Chu Chu Fried Rice \$11 *

Egg, onion, scallion, red fermented tofu,
crispy fried marinated chicken thigh,
cilantro, fresh cucumber

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(gf) gluten free please ask server

Sweet

Homemade Palm Sugar

Coconut ice Cream \$9

Sweet coconut rice, crispy lotus blossom cookie, fresh cantaloupe

Homemade Thai Tea

Ice Cream \$7 (gf)

Coconut jelly, evaporated milk

Ammata Fried Banana \$7

Fried Burro Banana with Flour, coconut milk, sesame seeds, vanilla ice cream (seasonal)

Sweet Coconut Rice &

Fresh Mango \$8 (seasonal) (gf)

Warm sticky coconut rice with fresh champagne mango

Thap Thim krop \$7

Crunchy-chewy water chestnut pearl, jackfruit, coconut jelly, iced coconut syrup

Ice Cream \$3

Green tea, Vanilla