

## 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

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# 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

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# 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 \$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 \$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 \$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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