

## Starter อาหารเริ่มต้น

### Miang Khum เมี่ยงคำ (GF) 15

betel leaf wrap, dried shrimp, toasted coconut, peanut, ginger, shallot, lime, Thai chili, fermented shrimp paste & palm sugar

### Khao Tod Nam Sod ข้าวทอดเหนมสด (GF) 15

crispy seasoned rice with cured pork sausage, scallion, onion, cilantro, peanut, Thai chili, mint, leaf lettuce

### Gui Chai กุยช่าย (VE) (SF) 12

flash fried chive cakes (3), spicy soy vinaigrette, cilantro, fried shallot

### Giaw Neung เกี้ยวหนึ่ง 13

steamed pork & shrimp dumplings (6), ginger & garlic hoisin sauce, cilantro

### Goong Yarng กุ้งย่าง (GF) 14

grilled lemongrass shell-on shrimp, cabbage salad, namjim talay

### Pla Meuk Grata ปลาหมึกกระทะ 14

tempura calamari wok tossed with garlic, ginger, serrano, scallion

### Seu Rong Hai เสือร้องไห้ 15

grilled marinated flank steak, tiger cry sauce

## Yum/Tum ยำ/ตำ

Yum (ยำ) is a Thai "tossed dish" combining sour, salty, sweet, and spicy flavors, while Tum (ตำ) refers to dishes made by pounding ingredients in a mortar

### Yum Nua ยำเหี่ยว 20

grilled flank steak, shallot, scallion, cilantro, cherry tomato, mint, Thai chili, lime, toasted rice served with cucumber, lettuce

### Som Tum Thai ส้มตำไทย (GF) (SF) 15

green papaya, carrot, cherry tomato, long bean, Thai chili, peanut, fermented fish sauce & palm sugar sauce, fried pork skins

## Entree อาหารจานหลัก

### Gaeng Nua Ob แกงเหี่ยวอบ (GF) 28

coconut curry with braised brisket, bamboo shoot, purple eggplant, Thai basil, pepper, served with jasmine rice

### Poh Taek ปอทะเล (GF) 31

shrimp, calamari, scallop, crab stir fried with egg, onion, napa cabbage, pepper, scallion, chili jam, red curry, cream, served with jasmine rice

### Pla Neung Ma Nao ปลาหนึ่งมะนาว (GF)(SF)(N/AC) 32

steamed pompano, Thai chili, garlic, lime, chili lime sauce, served with jasmine rice

### Phad Cha ผัดฉ่า 25

wok tossed pork loin, calamari, serrano, Thai chili, black pepper, Szechuan pepper, young pepper corn, grachai root, bamboo shoot, oyster mushroom, pepper, cilantro, served with jasmine rice

### Gai Phad Supparod ไก่ผัดสับประรด 26

wok tossed tempura chicken, chili jam, onion, red bell pepper, pineapple, cashew, scallion, Thai chili, served with jasmine rice

### Kow Phad Gapow Moo Tord ข้าวผัดกะเพราหมูทอด 23

fried jasmine rice, pork belly, Thai basil, serrano, sweet pepper, served with fried eggs, prik nampla, cucumber, lime

### Phad Thai Boran ผัดไทยโบราณ (GF) 23

ancient Thai style rice noodle, shrimp, tofu, dried shrimp, bean sprout, scallion, chive, tamarind & palm sugar sauce, served with peanut, Thai chili, lime

### Phad Kee Mow Nua ผัดซีเมานะเหี่ยว 23 (VE option upon request)

stir-fried fresh flat rice noodle, flank steak, egg, gailan, bell pepper, serrano, Thai basil

### Gapow Makheur Yao กระเพรามะเขือยาว (GF)(VE) (SF) 23

wok tossed purple eggplant, jackfruit, tofu, garlic, oyster mushroom, Thai basil, serrano, red bell pepper, served with jasmine rice

### Gaeng Phed Taohoo แกงเผ็ดเต้าหู้ (GF)(VE) (SF) 22

wok fried tofu, bamboo shoot, red bell pepper, napa cabbage, Thai basil, coconut red curry, served with jasmine rice

## Lanna Small Plate อาหารล้านนา



Lanna cuisine is the traditional cuisine of the Lanna people from the northern region of Thailand, particularly Lampang. It showcases unique flavors, ingredients, and cooking methods distinct from central Thai cuisine, emphasizing herbal ingredients and spicy flavors.

### Khan Toke Lek ชันโตกเล็ก 90 (N/AC)

shared platter of Nam Prik Orng, Nam Prik Noom, Sai Ua, Laab Moo Kua, Tum Kanoon, Gaeng Hung Lei, Yum Jin Gai, fried pork skin, seasonal vegetables, sticky rice, jasmine rice

### Khan Toke Yai ชันโตกใหญ่ 140 (N/AC)

shared platter of Nam Prik Orng, Nam Prik Noom, Nua Sawan, Sai Ua, Laab Moo Kua, Tum Kanoon, Kia Ma Thua Ma Kheur, Yum Jin Gai, Gaeng Hung Lei, Gaeng Orm Nua, fried pork skin, seasonal vegetables, sticky rice, jasmine rice

### Nam Prik Duo น้ำพริก (GF) 16

served with cabbage, long bean, carrot, cucumber, fried pork skin

-Nam Prik Orng น้ำพริกอ่อน

chili dip with ground pork, yellow bean, tomato, scallion

-Nam Prik Noom น้ำพริกหนุ่ม

roasted serrano, poblano, Anaheim pepper, garlic, shallot, fermented fish sauce

### Sai Ua ใส่อั่ว (GF) 13

herbal pork sausage served with ginger, peanut, Thai Chili

### Nua Swan Daed Diaw เนื้อสวรรค์แดดเดียว 15

sun dried Thai beef jerky, coriander, sesame seed, namjim jeaw

### Laab ลาบหมูคั่ว (GF) 15

wok fried ground pork, house made laab seasoning, pork skin, cilantro, scallion, fried shallot, Thai chili

### Tum Kanoon ตำขหนู (GF) 15

shredded jackfruit stir fried with pork, curry paste, cherry tomato, makrut lime leaf, fried garlic, fried pork skin

### Kua Ma Thua Ma Kheur คั่วมะถั่วมะเขือ (GF) 15

stir fried egg plant, long bean, garlic, spicy fermented shrimp paste, fried pork skin

### Gaeng Hung Lei แกงฮังเล (GF) 18

braised pork belly curry, ginger, garlic, peanut, palm sugar, tamarind, served with jasmine rice

### Yum Jin Gai ยำจิ้นไก่ (GF) 17

shredded chicken curry with spicy makwan seasoning, banana blossom, culantro, toasted rice powder, served with jasmine rice

### Gaeng Orm Nua แกงอ่อมเหี่ยว (GF) 19

stewed beef curry, culantro, cilantro, scallion, dill, toasted rice, thai chili served with jasmine rice

### Kow Niew ข้าวเหนียว (GF) 5

steamed sticky rice

### Phak Ruam ผักรวม 6

assorted fresh vegetables

## Accompaniment เครื่องเคียงร้อน

### Kow Phad Gratiam ข้าวผัดกระเทียม (GF)(SF) 12

fried jasmine rice, egg, garlic, scallion, cucumber, lime, cilantro

### Phad Phak Ruam ผัดผักรวม (GF)(VE)(SF) 13

wok fried gailan, napa cabbage, red bell pepper, scallion, garlic

### Kow Horm Mali ข้าวหอมมะลิ (GF) 4

steamed jasmine rice

GF: gluten free

VE: vegan

SF: shellfish free

N/AC: Not Available for Carry Out

*\*\*We politely refuse any modifications or substitutions to our dishes.*

*For parties of 6 or more, we do not offer separate checks. A 20% gratuity will be automatically added for such groups*