Starter อาหารเริ่มต้น

Giaw Grob Cheese เกี้ยวกรอบชีส 8

fried stuffed wonton with cream cheese, scallion, surami, sweet & sour

Khao Tod Nam Sod ข้าวทอดแหนมสด (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 เกี๊ยวนึ่ง 13

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

Peek Gai Phad Graprao ปีกไก่ผัดกระเพรา 13

48 hours brined chicken wings (6), garlic, Thai basil, pepper, serrano

Seu Rong Hai เสือร้องไห้ 16

grilled marinated flank steak, tiger cry sauce



Lunch

Thursday and Friday 11:00am-2:30pm

GF: gluten free VE: vegan SF: shellfish free

Entree อาหารจานหลัก

Yum Nua Phak Sod ยำเนื้อผักสด 16

grilled beef salad with shallot, cherry tomato, mint, cucumber, watermelon radish, carrot, cilantro, scallion, chili lime dressing

Kow Rhad Nha Grapow ข้าวราดหน้ากะเพรา 15

stir fried chopped meat (choice of chicken or pork) with garlic, serrano, Thai basil, pepper, served over jasmine rice, wok fried egg

Nua Phad Gratiam เนื้อผัดกระเทียม 16

add wok fried egg 2

stir fried flank steak with garlic, white pepper, scallion, served over jasmine rice

Gai Phad Mamuang Himmaphan

ไก่ผัดมะม่วงหิมพานต์ 15

stir fried chicken thigh with chili jam, cashew, onion, Thai chili, scallion, served with jasmine rice

Bahmee Tom Yum บะหมี่ต้มยำ (SF) 15

spicy egg noodle soup with house-made pork meat ball, ground pork, bean sprout, cilantro, scallion, fried garlic, peanut, served with Thai chili, lime, crispy wonton

Kow Soi Gai ข้าวซอยไก่ 16

northern style coconut curry with egg noodle, braised drumstick, pickled mustard green, shallot, cilantro, scallion, served with lime, crispy egg noodle

Kow Phad Phong Gahree Goong

ข้าวผัดผงกะหรี่กุ้ง 16

wok fried yellow curry jasmine rice, shrimp, egg, onion, carrot, red bell pepper, served with cucumber, lime

Phad Thai ผัดไทย (GF) 15 (VE option upon request) stir fried rice noodle with chicken, shrimp, egg, scallion, cabbage, bean sprout, peanut, Thai chili, lime

Sen Mee Sea Eaw Nua เส้นหมี่ซีอิ๊วเนื้อ 16

(VE option upon request)
stir fried sen mee noodle with flank steak, garlic, gailan, black soy,
served with prik nam som

Gahree Toahoo กะหรื่เต้าหู้ (GF)(SF)(VE) 15

stir fried coconut yellow curry with tofu, onion, red bell pepper, napa cabbage, scallion, served with jasmine rice