

SPRING MENU



PAK TODD SKEWERS \$14 (VG)

FRIED, BREADED SEASONAL
VEGETABLES ON SKEWERS
SERVED WITH SPICY
TAMARIND SAUCE



CRISPY FRIED WONTON SKINS FILLED WITH QUAIL EGGS AND SERVED WITH SPICY TAMARIND SAUCE.





YUM MUNG-KUD \$18

MANGOSTEEN SALAD WITH
SPICY PLA-RA KAPI DRESSING,
SHALLOT, CULANTRO, LIME, AND
TOASTED RICE.



ISAN-STYLE, CRISPY RICE
SALAD WITH SOUR PORK
SAUSAGE, THAI HERBS, SPICY
LIME DRESSING AND PEANUT.





CRISPY WHOLE BRANZINO
TOPPED WITH THAI HERB
GARDEN, CHILI LIME
DRESSING AND TOASTED
RICE POWDER.







(Skewers for combo)

Grilled marinated proteins or vegetables on skewers served with Sappe powder on side.



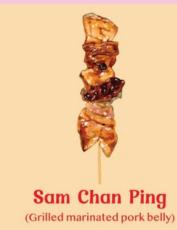
4 for \$20

6 for \$30

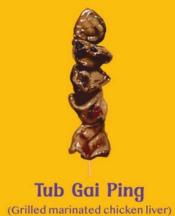
9 for \$40

12 for \$50







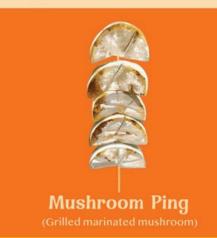




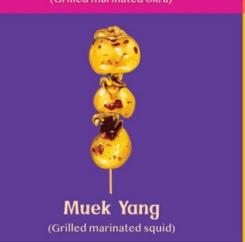


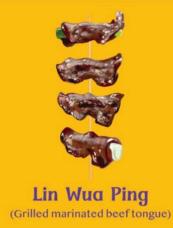




















TOD (FRIED)

*Wings Zaab \$15

Fried marinated chicken wings with spicy Sappe powder and culantro.

Hed Tod \$15

Fried Enoki mushroom with spicy tamarind sauce

Luke Chin Tod \$14

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.

*Gai Ta-Krai \$17

Fried marinated ground chicken on lemongrass sticks with side of fresh vegetables.



GRILL

Sappe Ribs \$41

Grilled marinated pork spare ribs with Sappe powder (whole rack)



Crying Tiger \$23

Grilled marinated beef (medium rare) with spicy beef bile Jaew sauce.



Kaw Moo Yang \$19

Grilled marinated pork jowl with spicy Jaew sauce.



*Sai Ua \$17

Grilled Northern Thai style spicy pork sausage with a side of fresh vegetables.

GRILL



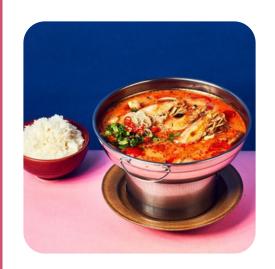
Gai Yang \$19

Grilled marinated chicken with Jaew sauce.

SOUP / HOTPOT



*Tom Zaab Nuer Hotpot \$30 Stewed beef in hot and spicy broth with lemongrass, galanga, chili, shallot, culantro.



*Tom Yum Tiger Prawn hotpot \$28
Spicy and sour Tom Yum, Tiger
prawns, mushroom, cilantro,
scallion and Thai herbs.

TUM / YUM



*Goi Nuer \$24 (RAW, GF)

Spicy Esan style beef tartare, lemongrass, cilantro, scallion, chili, toasted rice powder served with rice crackers.



Sôi Ju \$24 (RAW, GF)

Esan style beef plater, seared beef, grilled beef liver and beef tribes on skewers with spicy and bile beef bile Jaew sauce and side of fresh vegetables.



*Laab Ped Udon \$24 (GF)

Spicy Esan style minced duck salad with shallot, chili powder, toasted rice powder, cilantro and crispy duck rind served with a side of fresh vegetables.



*Tum Khao Pode Kai Kem \$16 (GF) Spicy corn salad, tomato, long bean with salted egg, peanuts.

TUM / YUM



*Yum Pu Dong \$21 (GF)
Spicy fermented crabs in spicy fish sauce.



*Laab mushroom \$21 (V, GF)
Vegetarian spicy mushroom Laab
with chili powder, toasted rice
powder, cilantro, shallot served with
a side of fresh vegetables.



*Tum Thai Kai Kem \$16 (GF)
Spicy green papaya salad, tomato,
long bean, peanuts with salted egg.



*Tum Pu Pla-Ra \$16 (GF)
Spicy green papaya salad, tomato, long bean with crab and fish anchovy.



TUM / YUM

*Tum Jay \$16 (VG, GF)
Green papaya, chili, tomato,
long bean.



* Khao Soi Gai Yang \$24

Spicy Northern Thai style curry egg noodle soup with grilled marinated chicken, pickled radish, cilantro and scallion.



* Ba Mii Kaw Moo \$24

Spicy dry egg noodles with grilled pork jowl, scallion, cilantro and peanuts.



* Cha Mama Koong \$23

Pan fried wavy egg noodles in spicy basil sauce, shrimp, finger root, young pepper corn, topped with fish roe.



Mama E-La \$24

Pan fried wavy egg noodles in sweet garlic soy sauce, egg, gailan, topped with sauteed beef brisket.







Woon Sen Pad Thai \$27

Pan fried bean noodles and Tiger prawns in sweet tamarind fish sauce, chive, radish, bean sprouts, bean curd and egg. Served with fried breaded banana blossom, peanuts and chili flakes.

*Mii Kati Jay \$23 (VG)

Steamed rice noodles, spicy curry with diced mushroom, dice soy curd, peanuts, beansprouts and micro chive.

Moo Gratiam over rice \$21
Sauteed pork in garlic and pepper sauce over rice with fried egg.

Mushroom fried rice \$21 (V, GF)

Fried rice with assorted mushrooms, onion and tomato.



Khao Pad Rod Fai Gai \$20

Hualumphong station style chicken fried rice with tomato, onion and Gailan



Mun Koong Fried Rice \$27

Tiger prawn fried rice with shrimp paste oil, tomato, onion, scallion, and egg. Sprinkled with crunchy shallot and side of spicy creamy seafood sauce.



Mao Talay \$25

Pan-Fried broad rice noodle in a spicy sauce with mussels, shrimp, squid, egg, peppers, basil, young peppercorn, and finger roots.



Sen Kua \$23

Pan-Fried broad rice noodle, egg, beansprouts, and scallion in light soy sauce topped with fried marinated pork belly.



Sen Yai Buk-La \$21 (GF)

Pan Fried broad rice noodles in spicy tomato-dill sauce with diced blackened soy curd, egg, onion topped with diced crispy soy curd and crunchy shallot.

*Vegan is available

ENTREES



*Gatoi Prik Gleur \$27

Flour dusted flash fried squid tossed in spicy Thai herb, salt and kaffir lime leaves.



*Mok Nor Mai \$20

Esan style steamed bamboo shoot, pork belly, spicy herb-paste and basil in banana leaf.



*Zaab Hang \$27

Sauteed braised pork ribs in spicy chili and herb-paste, scallion, kaffir lime leaves and culantro.



*Krapow Moo Khao Kua \$24

Sauteed marinated pork in chili, garlic, onion, peppers in basil sauce and roasted rice powder.

SIDE



Seasonal Fresh Vegetables \$6 Assorted fresh vegetables.



Khao Jii \$5Grilled egg brushed coconut sticky rice.



Khao Niao \$4Steamed sticky rice.



Khao \$3Steamed Jasmine rice.

DESSERTS



Chao Guay I-Tim Nom \$15
Glass jelly in syrup, boba, milk gelato and brown sugar.



Sorbet \$15

Guava pineapple sorbet with chili sea salt and grilled pineapple.



Kai Tao \$16

Fried potato balls on skewer, Ube gelato. Ube crumbles and coral tuille.



Buk Prao \$17

Sweet sticky rice, coconut gelato, toasted coconut bits, young coconuts, peanuts, jackfruit, toddy palm seed, and evaporated milk.