



ສໍາເລັດ  
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# SPRING MENU



**PAK TODD SKEWERS \$14 (VG)**  
FRIED, BREADED SEASONAL  
VEGETABLES ON SKEWERS  
SERVED WITH SPICY  
TAMARIND SAUCE



**GYO KAI \$14**  
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.



**YUM NEM KHAO TODD \$21**  
ISAN-STYLE, CRISPY RICE  
SALAD WITH SOUR PORK  
SAUSAGE, THAI HERBS, SPICY  
LIME DRESSING AND PEANUT.



**LABB PLA TODD \$47**  
CRISPY WHOLE BRANZINO  
TOPPED WITH THAI HERB  
GARDEN, CHILI LIME  
DRESSING AND TOASTED  
RICE POWDER.



# SOOTHR x SAPPE



MASSAMAN GAI YANG \$25



Isan style grilled chicken in Massaman curry with roasted potato, baby carrot, onion, crispy shallot and pickled shallot.

LAAB ROLLS \$15



Fried rolls with Laab Flavor filling, chicken, glass noodle, cabbage, carrot, shallot, mint, culantro, Plum-Jaew sauce.

PANANG NUER TROPICAL FRUIT \$27



Panang curry with stewed beef, rambutan, pineapple, peppers topped with coconut cream and kaffir lime leaves.

JEEP DUMPLING \$15



Ground pork, shrimp, diced bamboo shoot, scallion, touch of sesame oil, dill, spicy soy vinaigrette.

GREEN CURRY GRILLED STEAK \$27



Isan style grilled steak in green curry with thai eggplant, bamboo shoot, thai basil, pepper and grill pineapple.

RIVER PRAWN KAREE \$28



Sauteed river prawns in Soothr's signature creamy egg curry sauce, onion, pepper, scallion, celery with chili oil.



# Ping Yang

(Skewers for combo)

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

**choose**

4 for \$20

6 for \$30

9 for \$40

12 for \$50



**Moo Ping**

(Grilled marinated pork)



**Sam Chan Ping**

(Grilled marinated pork belly)



**Gai Ping**

(Grilled marinated chicken)



**Tub Gai Ping**

(Grilled marinated chicken liver)



**Hua Jai Gai**

(Grilled marinated chicken hearts)



**Peek Gai Ping**

(Grilled marinated chicken wing)



**Sai Grok Isan**

(Grilled Isan pork sausage)



**Okra Ping**

(Grilled marinated okra)



**Mushroom Ping**

(Grilled marinated mushroom)



**Koong Yang**

(Grilled marinated Tiger prawn)



**Muek Yang**

(Grilled marinated squid)



**Lin Wua Ping**

(Grilled marinated beef tongue)



# 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.

# RICE / NOODLES



## \* 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.

# RICE / NOODLES



## **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.



# RICE / NOODLES



## **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.

# RICE / NOODLES



## **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 \$5**  
Grilled egg brushed coconut sticky rice.



**Khao Niao \$4**  
Steamed sticky rice.



**Khao \$3**  
Steamed 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.