





(Skewers for combo)

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



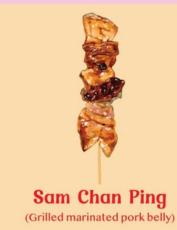
4 for \$20

6 for \$30

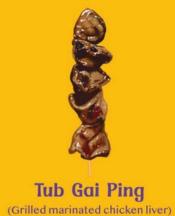
9 for \$40

12 for \$50







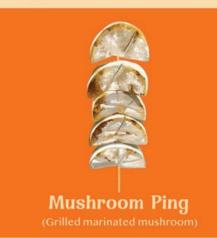




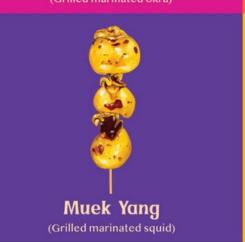


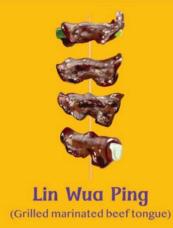




















# TOD (FRIED)

### \*Wings Zaab \$15

Fried marinated chicken wings with spicy Sappe powder and culantro.

#### Hed Tod \$14

Fried Enoki mushroom with spicy tamarind sauce

#### Luke Chin Tod \$13

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.

#### \*Gai Ta-Krai \$16

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



### **GRILL**

#### Sappe Ribs \$40

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



### **Crying Tiger \$22**

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



#### Kaw Moo Yang \$18

Grilled marinated pork jowl with spicy Jaew sauce.



#### \*Sai Ua \$16

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**

#### \*Leng Zaab \$45

Train market style spicy and sour pork ribs soup with cilantro, culantro and shallot.

\*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.

### \*Gang Om Gai \$23 (GF)

Esan style spicy chicken soup with pumpkin, mushrooms, dills, scallion and fish anchovy.



#### \*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.



### \*Sok Lek Kua \$23 (GF)

Spicy pan tossed beef blood salad with beef cubes, tripes and livers in spicy dressing and Thai herbs.



#### \*Laab Ped Udon \$23 (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 \$15 (GF) Spicy corn salad, tomato, long bean with salted egg, peanuts.



\*Yum Pu Dong \$20 (GF)
Spicy fermented crabs in spicy fish sauce.



\*Laab mushroom \$20 (V, GF)
Vegetarian spicy mushroom Laab
with chili powder, toasted rice
powder, cilantro, shallot served with
a side of fresh vegetables.



\*Fruit salad Kapi \$16 (GF)
Spicy seasonal fruit salad with chili, toasted rice powder, shallot, lemon grass in shrimp-paste and lime dressing.



\*Tum Thai Kai Kem \$15 (GF)
Spicy green papaya salad, tomato,
long bean, peanuts with salted egg.



\*Tum Pu Pla-Ra \$15 (GF)
Spicy green papaya salad, tomato, long bean with crab and fish anchovy.



\*Tum Jay \$15 (VG, GF)
Green papaya, chili, tomato,
long bean.



Tum Talay \$28

Spicy fish anchovy papaya salad platter with mussels, shrimp, crabs, cuttlefish, Isan rice noodles sprinkled with horse tamarind seeds.



\*Namtok Kaw Moo \$24 (GF)
Grilled pork jowl in spicy lime sauce
with shallot, scallion, cilantro and
roasted rice powder.



#### \* Khao Soi Gai Yang \$23

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



#### \* Ba Mii Kaw Moo \$23

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 \$23

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 \$22 (VG, GF)

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 \$19

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



#### \*Lek Kua Pla-Ra \$19

Pan fried spicy rice noodles, morning glory in fish anchovy sauce topped with pork rind.



### **Mun Koong Fried Rice \$26**

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 Hoi \$23

Pan-Fried broad rice noodle in a spicy sauce with mussels, 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.





### **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 \$16**

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