



ສໍາເລັດ
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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 \$14



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.

JEEB DUMPLINGS \$14



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 \$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.

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.



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

Spicy pan tossed beef blood salad with beef cubes, tripe 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 / YUM



***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 / YUM



***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.

TUM / YUM



***Namtok Kaw Moo \$24 (GF)**

Grilled pork jowl in spicy lime sauce with shallot, scallion, cilantro and roasted rice powder.

RICE / NOODLES



* 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.

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 \$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.

RICE / NOODLES



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.

RICE / NOODLES

NEW



Mao Hoi \$23

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

NEW



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.