



****We politely refuse any modifications or substitutions to our dishes.**

GF: gluten free VO: vegan optional upon request N/AC: Not Available for Carry Out **Not Eligible for SIN Discount

LUNCH

Shareables

Miang Kham เมียงคำ (GF) 13

leaf lettuce, roasted peanut, ginger, shallot, lime, Thai chili, dried shrimp and miang kham sauce

Khao Tod Nam Sod ข้าวทอดแหนมสด (GF) 12

crispy seasoned rice salad with cured pork sausage, scallion, red onion, cilantro, peanut, dried chili and leaf lettuce

Pla Muek Gra Ta ปลาหมึกกระทะ 11

crispy calamari, ginger, serrano, garlic, scallion, cabbage

Peek Gai Gratiam ปีกไก่กระเทียม 12

48 hour brined crispy chicken wings (6), garlic, scallion, cabbage

Tod Mon Goong ทอดมันกุ้ง 12

panko fried shrimp cakes (3), sweet & sour cucumber relish & peanut

Giaw Neung เกี้ยวหนึ่ง 10

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

Gui Chai กุยช่าย (VO) 7

Flash fried chive cakes (2) , spicy soy vinaigrette, cilantro, fried shallot

Poh Piah Sod Goong ปอเปี๊ยะสดกุ้ง (VO) 10

fresh spring rolls (2), tempura shrimp, seasoned bean thread noodle, leaf lettuce, beansprout, cilantro, hoisin peanut sauce

Salads

Yum Woonsen ยำวุ้นเส้น (GF) 14

bean thread noodle salad, ground pork, shrimp, celery, carrot, shallots, scallions, mints, cilantro, leaf lettuce, chili jam lime dressing

Som Tum Thai ส้มตำไทย (GF) 13

Thai style green papaya salad with thai chili, long bean, cherry tomato, roasted peanut, cabbage, lime, fried pork skin

Yum Yai ยำใหญ่ (GF) 14

mixed green, shredded chicken, shrimp, boiled egg, tomato, white onion, mint, cucumber, Thai chili lime dressing, peanut



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Entree

Pla Yarng ปลาอย่าง 15

grilled barramundi, grilled bok choy, Thai style quinoa salad with fermented pineapple dressing

Gai Phad Phong Kahree ไก่ผัดผงกะหรี่ 13

yellow curry stir-fry with chicken, egg, onion, bell pepper, bok choy, napa cabbage, scallion & cream. Served with jasmine rice

Kow Rad Nha Gapow ข้าวราดหน้ากระเพรา 13

choice of minced pork or minced chicken, sauteed with Thai basil, Thai chili, bell pepper and fried egg. Served over jasmine rice

Kow Phad Tum Yum ข้าวผัดต้มยำกุ้ง(GF) 14

fried jasmine rice with shrimp, onion, makrut lime leave, lemongrass, galangal, serrano, tomato, scallions, chili jam

Phad Kee Mow Nua ผัดซีเมาน้ำ 15

stir-fried fresh flat rice noodle with flank steak, egg, onion, bell pepper, serrano, Thai basil and gailan

Mee Chompu หมี่ชอมพู 13

small thin rice noodle, ground pork, fermented tofu sauce, bean sprout, scallion, thin sliced omelette, fried tofu

Guay Tiaw Sukhothai ก๋วยเตี๋ยวสุโขทัย 13

rice noodle, sliced roasted pork, ground pork, long bean, bean sprout, fried wonton, peanut, tossed with sweet black soy, dried Thai chili, lime, crispy shallot

Sandwich

Thai Tonkatsu Pork Sandwich

แซนด์วิชหมูทอด 13

Thai marinated & fried pork tonkatsu, chili jam aioli, pickled daikon & carrot, cilantro, sliced serrano, toasted banh mi roll. Served with saab saab fries

Noodle Soup

Kow Soi Nua ข้าวซอยเนื้อ 14

northern style beef curry with, egg noodle, scallion, shallot, lime and cilantro, pickled mustard green, crispy egg noodle

Bah Mee Moo Deng ะหมี่หมูแดง 13

egg noodle soup, pork broth, ground pork, pork meat ball, dried chili, lime, peanut, boiled egg, bean sprout, cilantro, scallion, fried garlic

Vegan

Phad Woosen ผัดวุ้นเส้น (GF) 12

bean thread noodle, tofu, onions, shiitake mushroom, celery, napa cabbage, scallions, light soy sauce

Gapow KaNoon RadKow กระเพราขนุนราดข้าว

12

young jackfruit sauteed with basil, serrano, Thai chili, bell pepper. Served over jasmine rice

Phad Kee Mow ผัดซีเมาน้ำผักรวม 12

stir-fried fresh flat rice noodle with seasonal vegetable, tofu, onion, bell pepper, serrano, Thai basil and gailan

Gaeng Kiew Whan แกงเขียวหวานเต้าหู้ (GF) 13

coconut green curry with tofu, bamboo shoot, napa cabbage, bok choy, Thai basil, serrano, bell pepper. Served with jasmine rice