

-  Spicy
-  Veggie Option
-  Gluten Friendly
-  Halal
-  Best of NOVA by Northern Virginia Mag.

5 SENSE OF THAI

by PATTANA Restaurant Group



An Elevated Cocktail & Thai Food Experience

With the experienced and creative team of Thai executive chef Porntipa Pattanamekar and Beverage Director Jeremy Ross, Sense of Thai will provide exceptional dining and cocktail experience.



SIGNATURE

TT STREET FRIED RICE  
 — *Khao Pad Nam Prik Ma-Karm* — \$ 23
 Thai sweet pork sausage, spicy tamarind & pork paste, green beans, bell peppers, carrots, basil, finger peppers, onions, salted egg

TT LYCHEE DUCK CURRY 
 — *Gang Phet Ped Yang Lychee* — \$ 26
 Duck breast, lychee, cherry tomatoes, bell peppers, finger peppers, basil, red curry paste

LAMB MUSSAMUN CURRY \$ 28
 — *Gang Kae* —  
 Braised leg of lamb, onions, potatoes, roasted peanuts, carrots, coconut milk, curry fried rice & egg, fried shallots

ANGRY SHRIMP  \$ 25
 Crispy shrimp, Southern Thai curry paste, bell peppers, onions, finger peppers, Thai basil

TT CHUMPHON PAD THAI \$ 29
 — *Southern Thai Style*  
 Shrimp, jumbo lump crab, egg, chives, bean sprouts, sweet radish, tamarind, *Southern Thai* coconut curry paste, crushed peanuts

***CRISPY WHOLE FISH** \$ 38
 — *Pla Tod* —
 Fried Branzino, tamarind chili dipping sauce, green beans

CRISPY DUCK BASIL  \$ 26
 — *Ped Kapow* —
 Batter-fried duck breast, basil, bell peppers, finger peppers, onions, tamarind chili sauce, steamed vegetables

CRY BABY NOODLES \$ 21
 “Must Try” From **NETFLIX** film “HUNGER”
 Shrimp, flat rice noodles, red tofu, sweet pork sausage, egg, bean paste, celery

SEAFOOD VOLCANO  \$ 28
 — *Talay Nam Prik Pow* —
 Shrimp, scallops, New Zealand mussels, squid, crabmeat, basil, finger peppers, bell peppers, chili shrimp paste, vegetables

PHUKET CHILI CRAB  \$ 32
 — *Chu Chee Pu Nim* —
 Crispy soft-shell crab, Chu Chee curry, pumpkin, kaffir lime leaves, coconut milk, red chili

SIAM PLATTER  \$ 33
 Som Tum Salad, Heaven Beef, Deep-Fried Pork Belly, Bangkok Wings, Pork Rinds

* Fish may contain bone.
 ** These items are cooked to order or contain raw ingredients. Consumption of raw egg, shellfish or under-cooked meats & poultry may be hazardous to your health.





MENU

- Spicy
- Veggie Option
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STARTER

SPRING ROLLS \$ 11

— *Por Pia Tod* —

Cabbage, carrots, bean noodles, celery, sweet & sour sauce

HEALTHY ROLLS \$ 11

— *Por Pia Sod* —

Minced chicken, green leaf lettuce, rice noodles, bean sprouts, carrots, basil, cucumber, rice paper, spicy peanut dipping sauce

TOFU "WINGS" \$ 12

— *Tao Hoo Tod* —

Fried tofu, sweet chili sauce, crushed peanuts, pickled veggies

STEAMED DUMPLINGS \$ 15

— *Khanom Jeab* —

Minced shrimp, minced chicken, crabmeat, shiitake mushrooms, water chestnuts, onions, carrots, chili & sweet black soy vinegar dipping sauce

JACKETED SHRIMP \$ 15

Crispy-fried wrapped shrimp in wheat flour, spicy sweet chili dipping sauce

BANGKOK WINGS \$ 16

Batter-fried wings with spicy chili sauce

CURRY PUFFS \$ 15

Chicken, potatoes, onions, curry sauce

CRAB RANGOONS \$ 15

Fried imitation crab & cream cheese wontons, sweet & sour sauce

HEAVEN BEEF \$ 15

— *Neua Sawann* —

Marinated beef tender, Sriracha dipping sauce, *choice of sticky rice OR steamed veggies*

CALAMARI \$ 16

— *Pla Muek Tod* —

Batter-fried squid, sweet chili dipping sauce

DEEP FRIED PORK BELLY \$ 17

— *Mhoo Sam Chan Tod* —

Batter-fried pork belly, pickled veggies, tamarind chili sauce, sticky rice

LETTUCE WRAP \$ 17

Create your own wrap!

Grilled chicken, lettuce, steamed rice noodles, carrots, papaya, cucumber, special dipping sauces
+\$ 6 Fried Pork Belly

PAN-FRIED CHIVE CAKE \$ 12

— *Gui Chai* —

Chives, chili & sweet black soy vinegar dipping sauce

PORK RINDS \$ 10

Crispy pork rinds, pickled veggies

**LAMB LOLLIPOPS \$ 26

Marinated rack of lamb, toasted rice powder, chili, tamarind chili sauce, *choice of sticky rice OR steamed veggies*

CHICKEN SATAY (Grilled) \$ 15

Turmeric, coconut milk, lemongrass, peanut sauce, cucumber sauce

SPICY WHOLE SQUID \$ 20

Whole Surume Ika squid, chili-lime sauce

**CRYING TIGER \$ 24

Marinated flank steak, toasted rice powder, chili, tamarind chili sauce, *choice of sticky rice OR steamed veggies*

PEKING DUCK QUESADILLA \$ 20

Roti, crispy duck, cheese, Hoisin sauce, fresh cucumber sauce

GREEN CURRY / PANANG

QUESADILLA \$ 16

Crab Meat + \$9

Roti, chicken, cheese, fresh cucumber sauce

\$18 Lunch Combo !!!

Choose 1 App + 1 Entrée

Mon - Fri till 3pm. (Dine - In Only)

SPICY SALAD

BOLAN LARB GAI \$ 14

Minced chicken, mint, scallions, toasted rice powder, spicy lime sauce, fried shallots

NAM TOK \$ 24

Marinated flank steak, toasted rice powder, red onions, cilantro, chili, scallions, fried shallots, *sticky rice OR steamed veggies*

AVOCADO TUM \$ 18

Grilled shrimp, avocado, mixed green salad, cherry tomatoes, green beans, peanuts, spicy lime sauce

SOM TUM \$ 14

Green papaya, carrots, green beans, cherry tomatoes, peanuts, spicy lime sauce

COCONUT RICE \$ 15

— *Nam Kao Tod* —

Crispy coconut rice, ground chicken, chili, red onions, roasted peanuts, fresh ginger, scallions

Introducing

SEITAN
aka Wheat Tofu

Our newest vegetarian option is high in protein and essential amino acids. Seitan is a great soy alternative made with whole wheat flour.

SOUP

GALANGAL SOUP \$ 11 / \$12 Shrimp

— *Tom Kha Gai* —

Chicken, galangal, coconut milk, mushrooms, cilantro, scallions, cherry tomatoes, red onions

\$ 11 / \$12 Shrimp

WONTON SOUP \$ 11

— *Giew Nam* —

Minced shrimp, minced chicken, bok choy

LEMONGRASS SOUP \$ 10 / \$11 Shrimp

— *Tom Yum Gai* —

Chicken, cherry tomatoes, mushrooms, cilantro, scallions, kaffir lime leaves, chili, lime



with JASMINE RICE

CHOICE OF MEAT

CHICKEN or TOFU or VEGGIE	\$18
PORK	\$19
FLANK STEAK or SHRIMP	\$22
SEAFOOD	\$24

**SPICY BASIL

— *Pad Kapow Gai Sub Kai Dow* —

Ground chicken, basil, bell peppers, green beans, garlic, finger peppers, fried egg

SPICY EGGPLANT

— *Pad Makuah* —

Basil, bell peppers, finger peppers, chili shrimp paste

GINGER

— *Pad King Sod* —

Ginger, black mushrooms, scallions, onions, bell peppers, bean paste

OA GARLIC

— *Pad Ka Tiem* —

Dried garlic, Thai white pepper, cilantro, broccoli, cucumber, black pepper, Sriracha sauce

BLACK PEPPER BEEF & SHISHITO

— *Neua Nam Man Hoi* —  \$ 25

Beef, Shishito peppers, mushrooms, onions, carrots, scallions, black pepper

CHICKEN CASHEW NUT \$ 20

— *Pad Prik Paow* —  

Chicken, cashews, onions, scallions, finger peppers, bell peppers, chili shrimp paste

Pork +\$1 / Beef or Shrimp +\$4 / Seafood +\$6

HONEY SHRIMP \$ 25

Batter-fried shrimp, bell peppers, scallions, dried Thai chili

TANGY BELLY \$ 24

Fried pork belly, basil, bell peppers, finger peppers, onions, tamarind chili sauce, steamed vegetables

KID's

KID FRIED RICE \$ 12

Chicken, egg

CRISPY CHICKEN \$ 14

Batter-fried chicken, rice, sweet & sour sauce

WAFFLE & CHICKEN \$ 15

Batter-fried chicken, maple syrup

CHOICE OF MEAT

CHICKEN or TOFU or VEGGIE	\$18
PORK	\$19
FLANK STEAK or SHRIMP	\$22
SEAFOOD	\$24

WOK FRIED RICE

FRIED RICE

— *Khao Pad* —

Egg, Chinese broccoli, cherry tomatoes, onions, scallions, cilantro

KAPOW FRIED RICE

Basil, egg, bell peppers, onions, garlic, finger peppers

CRAB FRIED RICE \$ 29

— *Khao Pad Poo* —

Jumbo lump crab, egg, cherry tomatoes, onions, scallions (Add Avocado for \$6)

PINEAPPLE FRIED RICE \$ 24

— *Khao Pad Sup-Pra-Rod* —

Shrimp, chicken, pineapple, cashew nuts, raisins, cherry tomatoes, onions, scallions, yellow curry powder, egg, dried shredded sweet pork

SIAM CHICKEN \$ 21

Crispy-fried chicken, stir-fried with spicy-sweet & sour garlic sauce, bell peppers, served with fried rice with egg, and steamed vegetables

WOK NOODLES

PAD THAI

Thin rice noodles, egg, bean sprouts, sweet radish, scallions, bean curd, crushed peanuts, tamarind

DRUNKEN NOODLES

Flat rice noodles, basil, cherry tomatoes, onions, carrots, bell peppers, finger peppers

PAD ZEE U

Flat rice noodles, egg, Chinese broccoli, sweet black soy sauce

TT PAT PAD THAI \$ 21

— *Owner's mother's recipe* —

Roasted pork shoulder, thin rice noodles, egg, Chinese broccoli bean sprouts, crushed peanuts

HANGOVER LO MEIN \$ 20

Chicken, Lo Mein, pineapple, Sriracha, onions, cherry tomatoes, Thai basil, carrots, bell peppers
Pork +\$1 / Beef or Shrimp +\$4 / Seafood +\$6

CURRY

CHOICE OF MEAT

CHICKEN or TOFU or VEGGIE	\$19
PORK	\$20
FLANK STEAK or SHRIMP	\$23
SEAFOOD	\$25

PANANG

Kaffir lime leaves, coconut milk, broccoli

GREEN CURRY

— *Gang Keaw Warn* —

Thai eggplant, basil, bell peppers, coconut milk, bamboo shoots

CHICKEN YELLOW CURRY \$ 25

Chicken, carrots, potatoes, roti, fried shallots  

THAI RAMEN

Add Five spice egg +\$3

BRAISED PORK \$ 22

Tom Yum Style!

Braised five spice pork shank, ramen, cherry tomatoes, mushrooms, cilantro, scallions, kaffir lime leaves, chili, lime, basil

BEEF NOODLES \$ 23

Flank steak, beef balls, thin rice noodles, scallions, bean sprouts, cilantro

DUCK NOODLES \$ 23

Braised five spice duck, egg noodles, Chinese broccoli, bean sprouts, Sambal chili

TT CHIANG MAI NOODLES \$ 23

— *Khao Soi Gai* —  

Chicken, flat egg noodles, Thai curry, pickled veggies, red onions, chili oil, crispy noodles, fried shallots

EXTRA

Jasmine Rice	\$ 3
Brown Rice / Sticky Rice / Roti	\$ 4
Stir Fried Bok Choy	\$ 8
Steamed Vegetables	\$ 8
Fried Rice & Egg	\$ 8
Rice Noodles & Egg	\$ 8
Lo Mein & Egg	\$ 9





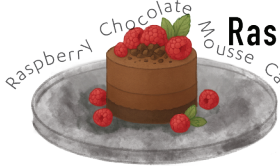
DESSERT

Lychee Cheesecake

Lychee liqueur, honey, vanilla, lemon, lychee



\$ 11



Raspberry Chocolate Mousse Cake \$ 12

Dark chocolate mousse, chocolate fudge cake, raspberry compote, raspberry powder

Coconut Ice Cream & Black Sticky Rice

Black sticky rice, toasted coconut & chocolate chip ice cream, mung bean, coconut milk

\$ 11

Thai Tea Crème Brûlée

Grand Marnier, vanilla bean



\$ 11



Mango & Sticky Rice (Seasonal) \$ 13

Coconut milk, mung bean 6

Guava Rhubarb Cheese Tart

Honey butter biscuit, guava cream cheese, rhubarb liqueur



\$ 12

Coconut Banana

Banana tempura, coconut flakes, honey toasted coconut & chocolate chip ice cream

\$ 13

Mango ALOHA!!

Waffle, mango ice cream & fresh mango

\$ 16

Strawberries Coco

Waffle, coconut flakes, strawberry, toasted coconut & chocolate chip ice cream, strawberry purée

\$ 16

Nutella Banana

Waffle, Nutella, banana, toasted coconut & chocolate chip ice cream

\$ 16



Mango ALOHA!!

***Please note that there may be nuts, shellfish or other allergens in dishes even when not listed on the menu.

**** Before placing your order, please inform your server if a person in your party has a food allergy.

note : 20% Gratuity for parties of 6 or more.

BUBBLES | STILL

Fountain Soda

\$ 4

S.Pellegrino Sparkling (500ml)

\$ 8

Acqua Panna Natural Spring Water (1L)

\$ 9

JUICES

Coconut Water

\$ 6

Fruit Juices (Mango, Pineapple, Orange, Cranberry)

\$ 5

Love Yuzu (Yuzu Lemonade)

\$ 8.5

Fresh Lemonade

\$ 6.5

Strawberry Lemonade

\$ 7

Pomegranate Lemonade

\$ 7

Fresh Fruit Punch

\$ 6.5

TEA | COFFEE

Thai Iced Tea OR Thai Iced Coffee

\$ 7

Lychee Thai Tea

\$ 7

Matcha Thai Tea

\$ 8

Iced Black Tea

\$ 3

Hot Tea (Green Tea, Earl Grey, Jasmine)

\$ 4

ESPRESSO

Single

\$ 3.5

Double

\$ 6

AMERICANO

\$ 5

LATTE

\$ 7

CAPPUCCINO

\$ 6



Love Yuzu



Pomegranate Lemonade



Thai Iced Tea



Fresh Fruit Punch



Matcha Thai Tea



Strawberry Lemonade



Lychee Thai Tea