

- S Spicy
- V Veggie Option
- G Gluten Friendly
- H Halal
- NoVA Best of NOVA by NorthernVirginia Mag.

5 SENSE OF THAI



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

NoVA STREET FRIED RICE S V — *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

NoVA LYCHEE DUCK CURRY S — *Gang Phet Ped Yang Lychee* — \$ 27
Duck breast, lychee, cherry tomatoes, bell peppers, finger peppers, basil, red curry paste

LAMB MUSSAMAN CURRY \$ 29 — *Gang Kae* — S H
Braised leg of lamb, onions, potatoes, roasted peanuts, carrots, coconut milk, curry fried rice & egg, fried shallots

ANGRY SHRIMP S \$ 26
Crispy shrimp, Southern Thai curry paste, bell peppers, onions, finger peppers, Thai basil

NoVA CHUMPHON PAD THAI \$ 29 S G
Southern Thai Style S G
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 S \$ 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 S \$ 28 — *Talay Nam Prik Pow* —
Shrimp, scallops, New Zealand mussels, squid, crabmeat, basil, finger peppers, bell peppers, chili shrimp paste, vegetables

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

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

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STARTER

SPRING ROLLS \$ 11

— *Por Pia Tod* —

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

HEALTHY ROLLS V \$ 11

— *Por Pia Sod* —

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

TOFU "WINGS" S \$ 12

— *Tao Hoo Tod* —

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

STEAMED DUMPLINGS H \$ 16

— *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 S \$ 16

Batter-fried wings with spicy chili sauce

CURRY PUFFS V \$ 15

Chicken, potatoes, onions, curry sauce

SPICY SALAD

BOLAN LARB GAI \$ 14

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

NAM TOK S \$ 24

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

AVOCADO TUM S G H \$ 18

Grilled shrimp, avocado, mixed green salad, cherry tomatoes, green beans, peanuts, spicy lime 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 V \$ 17

Create your own wrap!

Grilled chicken, lettuce, steamed rice noodles, carrots, papaya, cucumber, special dipping sauces +\$ 4 Seitan

PAN-FRIED CHIVE CAKE \$ 13

— *Gui Chai* —

Chives, chili & sweet black soy vinegar dipping sauce

PORK RINDS G \$ 12

Crispy pork rinds, pickled veggies

GOLDEN BAGS \$ 15

Ground chicken, corn, carrots, water chestnuts, scallions, peas, pastry wrapper

****LAMB LOLLIPOPS** S H \$ 34

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

CHICKEN SATAY G \$ 16

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

SPICY WHOLE SQUID S \$ 20

Whole Surume Ika squid, chili-lime sauce

****CRYING TIGER** S \$ 26

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

NoVA GREEN CURRY / PANANG

QUESADILLA S \$ 16

Crab Meat + \$9

Roti, chicken, cheese, fresh cucumber sauce

SOUP

GALANGAL SOUP S V G

— *Tom Kha Gai* —

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

\$ 11 / \$12 Shrimp

WONTON SOUP V \$ 11

— *Giew Nam* —

Minced chicken & shrimp, bok choy, scallions, cilantro

LEMONGRASS SOUP S V G

— *Tom Yum Gai* —

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

\$10 / \$11 Shrimp

\$18 Lunch Combo !!!

Choose 1 App + 1 Entrée

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



with JASMINE RICE

CHOICE OF MEAT

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

**SPICY BASIL (S) (V)

— *Pad Kapow Gai Sub Kai Dow* —

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

SPICY EGGPLANT (S)

— *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* —

Fried garlic, broccoli, cucumber, black pepper, cilantro, Sriracha sauce

BLACK PEPPER BEEF & SHISHITO

— *Neua Nam Man Hoi* — (V) \$ 25

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

CHICKEN CASHEW NUT \$ 21

— *Pad Prik Paow* — (S) (V)

Chicken, cashew nuts, bell peppers, scallions, onions, chili shrimp paste

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

HONEY SHRIMP (S) \$ 26

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

KID'S

BIG KID FRIED RICE \$ 17

— *Double Size* —

Chicken, egg

CRISPY CHICKEN \$ 15

Batter-fried chicken, rice, sweet & sour sauce

CHICKEN & WAFFLE \$ 17

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 (S)

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

CRAB FRIED RICE \$ 29

— *Khao Pad Poo* —

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

PINEAPPLE FRIED RICE (V) \$ 24

— *Khao Pad Sup-Pra-Rod* —

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

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.

WOK NOODLES

PAD THAI (G)

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

DRUNKEN NOODLES (S)

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

NoVA PAT PAD THAI (S) \$ 21

— *Owner's mother's recipe* —

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

HANGOVER LO MEIN (S) (V) \$ 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 (S) (V) (G)

Kaffir lime leaves, coconut milk, broccoli

GREEN CURRY (S) (V) (G)

— *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 (S) \$ 22

Tom Yum Style!

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

BEEF NOODLES (S) \$ 23

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

DUCK NOODLES (S) \$ 23

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

NoVA CHIANG MAI NOODLES \$ 23

— *Khao Soi Gai* — (S) (G)

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

SIDES (No modifications)

Jasmine Rice \$ 3

Brown Rice / Sticky Rice / Roti \$ 4

Steamed Vegetables \$ 8

Fried Rice & Egg \$ 9

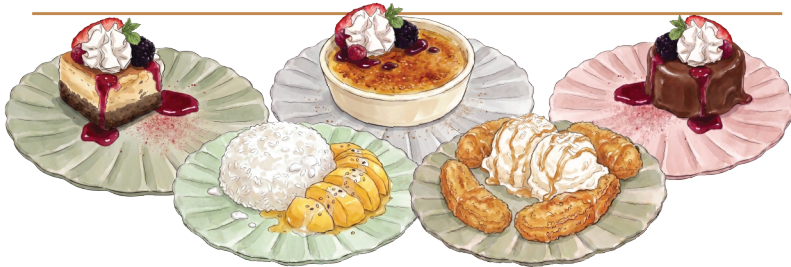
Rice Noodles & Egg \$ 9



5 SENSE OF THAI



DESSERT



- Lychee Cheesecake** \$ 11
Lychee liqueur, honey, vanilla, lemon, lychee
- Chocolate Mousse Cake** \$ 12
Dark chocolate mousse, chocolate fudge cake, raspberry compote, raspberry powder
- Thai Tea Crème Brûlée** \$ 11
Grand Marnier, vanilla bean
- Mango & Sticky Rice (Seasonal) 6** \$ 13
Coconut milk, mung bean
- Coconut Banana** \$ 13
Banana tempura, coconut flakes, honey toasted coconut & chocolate chip ice cream
- Coconut Ice Cream & Black Sticky Rice** \$ 11
Black sticky rice, toasted coconut & chocolate chip ice cream, mung bean, coconut milk

WAFFLES



- Mango ALOHA!!** \$ 16
Waffle, mango ice cream & fresh mango
- Strawberries Coco** \$ 16
Waffle, coconut flakes, strawberry, toasted coconut & chocolate chip ice cream, strawberry purée
- Nutella Banana** \$ 16
Waffle, Nutella, banana, toasted coconut & chocolate chip ice cream

***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