

Salad

WAGYU LARB **(S)** \$25
Ground wagyu beef, shallot, dry chili, roasted rice, mint, lime chili dressing, vegetable bouquet

SOM TUM **(S) (G)** \$15
Green papaya, carrot, green bean, cherry tomato, peanut, spicy lime dressing

AVOCADO TUM **(S) (V) (G)** \$18
Grilled shrimp, avocado, mixed green, green bean, cherry tomato, peanut, spicy lime dressing

Soup

TOM YUM **(S) (V) (G)**
Cherry tomato, mushroom, cilantro, scallion, kaffir lime leaf, chili, lime
Chicken \$11 / Shrimp \$12



TOM KHA **(S) (V) (G)**
Galangal, coconut milk, mushroom, cilantro, scallion, red onion, cherry tomato
Chicken \$12 / Shrimp \$13

WONTON SOUP \$11
Minced shrimp, minced chicken, bok choy

Noodle Bowl

CHIANG MAI NOODLE **(S)** \$23
Chicken, flat egg noodle, Thai curry, pickled mustard, red onion, chili oil, crispy noodle, fried shallot

FIVE-SPICED BEEF RAMEN **(S)** \$24
Braised five-spice beef, ramen, mushroom, cilantro, kaffir lime leaf, chili, cherry tomato, scallion, lime, basil



Appetizer

SPRING ROLL \$12
Fried wheat paper wrapped with cabbage, carrot, sweet & sour sauce

HEALTHY ROLL **(V)** \$11
Minced chicken, green leaf lettuce, rice noodle, bean sprout, carrot, basil, cucumber, rice paper, spicy peanut dipping sauce

TOFU "WING" **(S)** \$12
Fried tofu, sweet chili sauce, crushed peanut

STEAMED DUMPLING \$16
Minced shrimp, minced chicken, crabmeat, shiitake mushroom, water chestnut, onion, carrot, chili & sweet black soy vinegar dipping sauce

HAT-YAI CHICKEN WING \$18
Southern-style fried whole wing, fried shallot, sticky rice

CURRY PUFF **(V)** \$16
Chicken, potato, onion, curry sauce

CRAB RANGOON \$15
Fried imitation crab & cream cheese wonton, sweet & sour sauce

CALAMARI \$16
Batter-fried squid, sweet chili dipping sauce

CHIVE CAKE \$12
Chives, chili & sweet black soy vinegar dipping sauce

CRYING TIGER **(S)** \$27
Marinated steak, toasted rice powder, tamarind chili sauce, sticky rice

LAMB LOLLIPOP **(S)** \$35
Marinated rack of lamb, toasted rice powder, tamarind chili sauce, sticky rice

CHICKEN SATAY **(G)** \$16
Turmeric, coconut milk, lemongrass, cucumber sauce, peanut sauce

LETTUCE WRAP **(V)** \$17
Grilled chicken, lettuce, steamed rice noodle, carrot, cucumber and homemade dipping sauce



(S) =Spicy **(V)** =Veggie Option **(G)** =Gluten Free

We kindly ask that you inform your server of any food allergies or dietary restrictions prior to ordering.
For parties of 6 or more, a 20% gratuity will be thoughtfully included.

Signature

SAMUI ISLAND 🇹🇭 \$30

Shrimp, scallop, New Zealand mussel, squid, basil, finger pepper, pineapple, bell pepper, Japanese eggplant, chili shrimp paste

WAGYU KA POW KAI DOW 🇹🇭 \$30

Ground wagyu, basil, bell pepper, green bean, garlic, finger pepper, fried egg

FLAT IRON GARLIC RICE \$35

Grilled flat iron steak served with wok-tossed egg, garlic

CHUMPHON PAD THAI 🇹🇭 \$32

- Mother's Recipes, Hometown Memories-

Shrimp, jumbo lump crab, egg, chive, bean sprout, sweet radish, tamarind, Southern Thai coconut curry paste, crushed peanut

SHORT RIB MASSAMAN 🇹🇭 \$35

Braised short rib, homemade massaman curry, baby potato, peanut, pearl onion, curry fried rice & egg, fried shallot

PHUKET CHILI CRAB 🇹🇭 \$32

Crispy soft-shell crab, Chu Chee curry, pumpkin, kaffir lime leaf, coconut milk, red chili

LYCHEE DUCK CURRY 🇹🇭 \$32

Honey roasted duck, lychee, cherry tomato, bell pepper, basil, finger pepper, homemade red curry

LOTUS LEAF RICE \$29

Baked Jasmine rice, Thai pork sausage, ginkgo seed, chicken, shrimp, egg, truffle oil, wrapped in lotus leaf

CRISPY WHOLE BRANZINO \$38

Fried Branzino, tamarind chili dipping sauce, green bean



Curry

CHOICE OF PROTEIN

CHICKEN or TOFU or VEGGIE or PORK \$22

FLANK STEAK or SHRIMP \$26

SEAFOOD \$28

PANANG 🇹🇭 🇬🇧

Kaffir lime leaf, coconut milk, broccoli

GREEN CURRY 🇹🇭 🇬🇧

Thai eggplant, basil, bell pepper, coconut milk, bamboo shoot

YELLOW CURRY 🇹🇭 \$26

Braised chicken thigh, carrot, potato, fried shallot, roti bread



Entrée

CHOICE OF PROTEIN

CHICKEN or TOFU or VEGGIE or PORK \$21

FLANK STEAK or SHRIMP \$25

SEAFOOD \$27

With Jasmine Rice

SPICY BASIL 🇹🇭

Basil, bell pepper, garlic, finger pepper

SPICY EGGPLANT 🇹🇭

Basil, bell pepper, finger pepper, chili shrimp paste

GARLIC

Fried garlic, cilantro, cucumber, black pepper, broccoli

GARDEN DELIGHT

Cauliflower, broccoli, bok choy, carrot, bean sprout, mushroom

SHISHITO BEEF 🇹🇭 🇻🇪 \$27

Beef, shishito pepper, mushroom, onion, carrot, black pepper, scallion

CHICKEN CASHEW NUT 🇹🇭 \$22

Chicken, cashew nut, scallion, bell pepper, onion, chili shrimp paste

MINCED CHICKEN ON RICE 🇹🇭 \$22

Minced chicken, basil, bell pepper, green bean, finger pepper, garlic, fried egg



Sautéed Noodle

PAD THAI 🇬🇧

Thin rice noodle, egg, bean sprout, sweet radish, bean curd, scallion, crushed peanuts, tamarind

PAT PAD THAI 🇹🇭 🇻🇪 - Owner's Mom's Recipes- \$22

Roasted pork shoulder, thin rice noodle, egg, Chinese broccoli, bean sprout, crushed peanut

PAD SEE EW

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

DRUNKEN NOODLE 🇹🇭

Flat rice noodle, basil, cherry tomato, onion, bell pepper, carrot, finger pepper



Fried Rice

FRIED RICE

Egg, Chinese broccoli, cherry tomato, onion, scallion

KA POW FRIED RICE 🇹🇭

Basil, egg, bell pepper, onion, garlic, finger pepper

CRAB FRIED RICE \$32

Jumbo lump crabmeat, egg, cherry tomato, onion, scallion

PINEAPPLE FRIED RICE 🇻🇪 \$24

Shrimp, chicken, pineapple, cashew, raisin, cherry tomato, scallion, onion, curry powder, egg, shredded pork floss

Bubble | Still

FOUNTAIN SODA	\$4
SPARKLING WATER (500 ml)	\$8
NATURAL SPRING WATER (1 L)	\$9

Juice

COCONUT WATER	\$6
FRUIT JUICES (Mango, Pineapple, Orange, Cranberry)	\$5
LEMONADE	\$6.5
STRAWBERRY LEMONADE	\$7
POMEGRANATE LEMONADE	\$7
FRESH FRUIT PUNCH	\$7

Coffee & Tea

THAI ICED TEA OR COFFEE	\$7
LYCHEE THAI TEA	\$7
ICED BLACK TEA	\$3
HOT TEA	\$5.5
Choice of : Green Tea with Jasmine, Earl Grey, English Breakfast, Camomile Herbal, Chai Tea	
	Iced Hot
ESPRESSO	— \$5
AMERICANO	\$6 \$5
LATTE	\$7 \$6
CAPPUCCINO	— \$6

Dessert

THAI TEA CRÈME BRÛLÉE	\$12
Grand Marnier, vanilla bean	
MANGO CHEESECAKE	\$13
Philadelphia cream cheese, Alphonso mango, Greek yogurt, Oreo crumbs	
PISTACHIO-CHERRY CAKE	\$14
Butter cake with Morello cherry mousse, pistachio mousse & white chocolate pistachio glaze	
MANGO RASPBERRY	\$14
Vanilla sponge cake, mango mousse, raspberry mousse	
CHOCOLATE MOUSSE CAKE	\$12
Dark chocolate mousse, chocolate fudge cake, raspberry compote, raspberry powder	
MANGO & STICKY RICE [Ⓜ]	\$13
Coconut milk, toasted mung beans	
COCONUT BANANA	\$13
Banana tempura, coconut flakes, honey, toasted coconut & chocolate chip ice cream	
WAFFLE	\$16
◆ Mango ALOHA!!	
Waffle, mango ice cream & fresh mango	
◆ Strawberry & Coco	
Waffle, strawberry, toasted coconut & chocolate chip ice cream, strawberry purée	
◆ Nutella Banana	
Waffle, Nutella, banana, toasted coconut & chocolate chip ice cream	

