



MENU

STARTERS

SAGO DUMPLINGS สาคูไส้หมู

A classic street food delicacy from Thailand and Laos, these soft and chewy tapioca dumplings are filled with savory pork and roasted peanuts, lightly sweetened and seasoned with traditional herbs. Garnished with crispy garlic and served with fresh vegetables and chili on the side.

Ingredients: tapioca pearls, ground pork, roasted peanuts, pickled radish, sesame seeds, caramelized red onion, soy sauce, sugar, garlic, pepper, and cilantro

15 pcs / serving / \$15

★ AB MOO แอ็บหมู

Northern Thai-style herb-seasoned ground pork, eggs, wrapped and grilled in banana leaves with aromatic northern style herbs (lemongrass, galangal, turmeric, kaffir lime, cilantro, shallot, garlic) and spices until tender and lightly charred.

5 pcs/order / \$20

Sticky rice 10oz / \$3

SOM TUM ส้มตำไทย

Classic Thai-style green papaya salad, tossed with crisp carrots, long beans, cherry tomatoes, chili, lime, roasted peanuts, dried shrimp, and homemade tamarind dressing.

16oz/serving / \$15

Sticky rice 10oz / \$3

SOM TUM ISAN ส้มตำอีสานแตบหมู

Bold Northeastern Thai papaya salad with fresh green papaya, carrots, long beans, cherry tomatoes, anchovy, dried shrimp, roasted peanuts, and crispy pork rinds, tossed in our homemade tamarind sauce for the perfect balance of spicy, tangy, savory, and lightly sweet Isan flavors.

16oz/serving / \$17

Sticky rice 10oz / \$3



MENU

NOODLES

All noodles are served in 18 oz portions.

CLASSIC PAD THAI ผัดไท

The most popular Thai stir-fried noodle dish, tossed in our homemade tamarind sauce for the perfect balance of sweet and tangy flavors. Ingredients: rice noodles, egg, dried shrimp, long green beans, bean sprouts, chives, carrots, roasted ground peanuts, homemade tamarind sauce, and a lime wedge.

Chicken/Pork/Tofu / \$17

Shrimp/Beef / \$20

PAD MEE KORAT ผัดหมี่โคราช

A traditional stir-fried rice noodle dish from Nakhon Ratchasima, featuring rice noodles tossed in a savory-sweet tamarind sauce with garlic, shallots, chili, fermented soybean, and pork belly, for rich depth and umami, garnished with chive, beansprouts, crusted roasted peanuts, sliced egg and dried shrimp.

Chicken/Pork/Tofu / \$17

CHICKEN KHAO SOI ข้าวซอยไก่

A Northern Thai favorite featuring tender chicken in a rich and creamy coconut curry made with our homemade curry paste. Served with egg noodles and topped with crispy noodles for the perfect balance of comfort and crunch.

Ingredients: egg noodles, 1 chicken leg, coconut milk, house-made Khao Soi curry paste, Thai herbs, crispy egg noodles, pickled mustard greens, chili oil, and a lime wedge.

Chicken / \$18

Beef / \$20

CURRY & SOUP

All curries are served in 18 oz portions. Rice is not included.

GREEN CURRY แกงเขียวหวาน

A vibrant green-yellow Thai curry made with our homemade fresh green chili paste - aromatic, mild spicy. Ingredients: coconut milk, choice of protein, kabocha squash, bamboo shoots, causa zucchini, homemade green curry paste, and Thai herbs.

Chicken, Pork, Tofu / \$18

Shrimp/Beef / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

Rice noodle (Khanom Jeen) / \$3

RED CURRY แกงเผ็ด

A classic Thai curry made with aromatic homemade red curry paste and creamy coconut milk, offering a rich, fragrant balance of spicy, savory, and slightly sweet flavors.

Ingredients: coconut milk, choice of protein, kabocha squash, bamboo shoots, causa zucchini, homemade green curry paste, and Thai herbs.

Chicken, Pork, Tofu / \$18

Shrimp/Beef / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

Rice noodle (Khanom Jeen) / \$3

★ PANANG CURRY แกงพะแนง

Slow-cooked in creamy coconut milk with herbs and a hint of roasted peanuts, this dish offers a perfect balance of sweet, savory.

Ingredients: coconut milk, choice of protein, kabocha squash and green beans, crushed roasted peanuts, homemade Panang curry paste, and Thai herbs.

Chicken/Pork/Tofu / \$18

Shrimp/Beef / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3



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CURRY & SOUP

All curries are served in 18 oz portions. Rice is not included.

★ MASSAMAN CURRY แกงมัสมั่น

Creamy, aromatic, mildly sweet, with warm spices and a tangy tamarind finish.

Ingredients: coconut milk, choice of protein, roasted potatoes & sweet potatoes, onions, homemade massaman curry paste, and crispy shallots for garnish.

Chicken, Pork, Tofu / \$18

Beef / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

THAI YELLOW CURRY แกงกะหรี่

A rich, golden sauce made from our homemade fresh curry paste, infused with fragrant spices and coconut milk. Milder than other Thai curries.

Ingredients: coconut milk, choice of protein, pineapple, kabocha squash, potatoes, onions, tomatoes, homemade Thai yellow curry paste, and crispy shallots for garnish.

Chicken, Pork, Tofu / \$18

Beef / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

GEANG HUNGLAY แกงฮังเล

A classic Northern Thai curry made without coconut milk, featuring tender slow-cooked pork belly simmered in an aromatic blend of fresh ginger, garlic, turmeric, and warming spices. Tamarind and palm sugar create a delicate balance of sweet, tangy, and savory flavors, resulting in a rich and comforting curry. Finished with fresh sliced ginger and crispy fried shallots for added fragrance and texture.

Pork Belly or Two Chicken Legs / \$20

Young Jackfruit & Chickpea / \$18

Sticky rice 10oz / \$3

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

GEANG KUA แกงคั่ว

A rich Southern Thai curry with tender young jackfruit and pork ribs, infused with turmeric, fragrant spices, and creamy coconut milk.

Ingredients: pork ribs, young jackfruit, lotus root, coconut milk, home made southern curry paste, Thai herbs

Pork Rib / \$18

Chicken / \$18

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

TOM KHA SOUP ต้มข่า

Easy-going creamy coconut soup with your choice of protein, infused with lemongrass, galangal, and kaffir lime leaves. Light, zesty, and irresistibly comforting.

Ingredients: coconut milk, choice of chicken or tofu, three mushrooms (king oyster, oyster, and enoki), lotus root, tomato, onion, lemongrass, galangal, kaffir lime leaves, lime juice, spring onion, cilantro, and lime.

Chicken/Pork/Tofu / \$18

Shrimp / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

TOM YUM SOUP ต้มยำ

One of Thailand's most famous soups, this clear, tangy broth features three earthy mushrooms, creating a rich umami depth without coconut milk. Light and bursting with zesty lemongrass, galangal, and kaffir lime leaves.

Ingredients: choice of protein, three mushrooms (king oyster, oyster, and enoki), lotus root, tomato, yellow onion, lemongrass, galangal, kaffir lime leaves, homemade tom yum chili paste, lime, spring onion, and cilantro.

Chicken/Pork/Tofu / \$18

Shrimp / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3



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CURRY & SOUP

All curries are served in 18 oz portions. Rice is not included.

FIVE SPICES BRAISED PORK พะโล้

A comforting Thai-style braise of tender pork belly and eggs, slowly simmered in a fragrant blend of five-spice, garlic, and aromatic seasonings.

Ingredients: pork belly, boiled egg (two), tofu, shiitake mushrooms, fresh cilantro

Chicken / \$18

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

★ GEANG SOM แกงส้ม

A coconut-free Southern Thai sour curry with cod, shrimp, green papaya, and napa cabbage, simmered in an aromatic homemade southern curry paste with tamarind and shrimp paste for bright, tangy flavour, rich umami, and gentle chili heat.

18oz/serving / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

THAI DESSERT

MANGO WITH TWO TONE STICKY RICE (SEASONAL)

\$ 12

Sticky rice infused with the delicate aromas of Thai pandan leaf and the vivid hue of butterfly pea flower, served alongside ripe, succulent mango and finished with a coconut drizzle.

Ingredients: glutinous rice, coconut milk, fresh mango, sugar, salt, roasted white sesame seed, Thai butterfly pea flower, Thai pandan leaf, served with coconut milk dressing

TARO TAPIOCA & YOUNG COCONUT

ครองแครงเผือกมะพร้าวอ่อน

\$ 12

Soft, delightfully chewy taro and tapioca gnocchi are gently simmered in coconut milk & coconut water then paired with young coconut and cubes of taro, garnished with roasted white sesame.

Ingredients: tapioca starch, taro, young coconut, coconut milk, coconut water, roasted white sesame, sugar, salt

KAYA - COCONUT SPREAD

สังขยา

\$ 12

Our kaya is carefully prepared to maintain a smooth, creamy texture that stays soft and spreadable even after refrigeration - no clumping. Flavour options: pandan, Thai tea, matcha

Ingredients: coconut milk, egg, cornstarch, sugar, butter, and salt

THAI COCONUT MOCHI ขนมต้ม

\$ 10

Chewy glutinous rice mochi filled with a fragrant blend of shredded coconut and coconut sugar, 10 balls per order.

Flavour options: pandan, butterfly pea, matcha, black sesame

Ingredients: glutinous rice flour, coconut milk, shredded coconut, coconut sugar, and roasted sesame seeds.

BUA LOY TARO บัวลอยเผือก \$ 12

Handmade rice balls served in lightly sweetened coconut milk with taro cubes. Each rice ball is naturally colored with: orange from yam, green from pandan leaves, and purple from butterfly pea flowers. A comforting and colorful treat that celebrates the traditional flavors of Thailand.

Ingredients: rice flour, tapioca starch, taro, coconut milk, coconut water, sugar, salt

GRILLED STICKY RICE

ข้าวเหนียวปิ้ง

\$ 5

Traditional Thai glutinous rice, grilled until lightly golden with a fragrant, smoky aroma and a soft, chewy texture. Choose from sweet taro or sweet potato filling, 2 pcs per order.