








Rice & Noodles

- Phad Thai**   **13**
Thin rice noodles stir fried in Phad Thai sauce with egg, bean sprouts, green onions and garnished with ground peanuts (Chicken, Tofu 13 / Beef 14 / Shrimp 16)
- Papaya Phad Thai**   **15**
Fresh papaya stir fried in Phad Thai sauce with egg, green bean, bean sprout, green onions and garnished with ground peanuts (Chicken, Tofu 15, Beef 16, Shrimp 17 1/2)
- Panang Noodle**    **14**
Crispy wide rice noodles with panang curry sauce (Chicken, Tofu 14 / Beef 15 / Shrimp 17)
- Phad See-Eiw**  **13**
Stir fried wide rice noodles with scrambled eggs with chinese broccoli in a black soy sauce (Chicken, Tofu 13 / Beef 14 / Shrimp 16)
- Phad Kee-Mao**   **14**
Stir fried rice noodles with egg, chilli sauce, bell pepper, sweet onions, and basil (Chicken, Tofu 14 / Beef 15 / Shrimp 17)
- Goong Ob Woonsen** **15**
(Steamed clear noodles in with prawns)
Garlic & soy marinated prawns over glass noodle, ginger, green onion, carrots and Thai herbs with cilantro
- Khao Phad Poo** **16 3/4**
Crab meat fried rice with chinese broccoli, onion and eggs
- Katsu Fried Rice** **16 1/2**
Deep-fried pork cutlet Japanese style with Thai fried rice
- Samurai Fried Rice** **16 1/2**
Thai style fried rice, onion, Chinese broccoli and shrimps in a crispy rice paper
- Khao Phad Unagi** **16 1/2**
Stir fried jasmine rice, egg, onion, chinese broccoli and top with unagi (Broiled eel fried rice)
- Khao Phad MaPrao-On**  **13 1/2**
Young coconut fried rice, eggs, onion, and chinese broccoli (Chicken, Tofu 13 1/2 / Beef 14 1/2 / Shrimp 16 1/2)
- Khao Phad Moo-Daad-Deaw** **14**
Stir fried jasmine rice with pork jerky, egg, onion and Chinese broccoli (Beef Jerky 16)

SiDeS

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|---------------------|----------|---------------------|----------|-------------------------------------|--------------|
| Peanut Sauce | 4 | Jasmine Rice | 2 | Sticky Rice (White or Black) | 3 |
| Shrimp Chips | 5 | Brown Rice | 3 | Roti (Crispy Flat Bread) | 3 1/2 |

Wok Classic กระทะ

- Ga-Pao Gai** (Basil Chicken)  **13**
Stir fried chicken with basil, bell peppers, mushroom, onion, green beans with a scoop of jasmine rice (Tofu 13/Beef 14/Shrimp 16)
- Swimming Rama**   **13**
Unique blend of lightly sauteed spinach and peanut sauce (Chicken, Tofu 13 / Beef 14 / Shrimp 16)
- Gai Phad Khing** (Ginger Chicken)   **13**
Stir fried meat with green onion, bell peppers, and grated ginger with a scoop of jasmine rice (Chicken, Tofu 13 / Beef 14 / Shrimp 16)
- Sautéed Sugar Snap Pea**  **14 1/2**
Stir fried sugar snap peas, carrots, and onion with a scoop of jasmine rice (Chicken, Tofu 14 1/2 / Beef 15 1/2 / Shrimp 17 1/2)
- Orange Peel & Yuzu**  **13**
Breaded chicken stir-fried fresh orange slices with Japanese Yuzu sauce, broccoli, onion, carrots with a scoop of jasmine rice (Breaded Chicken, Tofu 13 / Beef 14 / Shrimp 16)
- Phad Med Ma Muang** (Cashew stir fried) **14**
Breaded chicken, broccoli, bell pepper, onion, celery, and cashew nuts with a scoop of jasmine rice (Tofu 14 / Beef 15 / Shrimp 17)
- Gai Tod Ka-teaum** (Crispy Garlic Chicken) **15**
Crispy chicken with garlic sauce and topped with crispy basil served with a scoop of jasmine rice

SweeTs & No-Proof DRinks

- Mochi Ice cream** (2 flavors) **9**
Choice of Plum wine, green tea, coffee, or mango
- Wun Gati Bai Tuey** **8**
Pandan & coconut milk jelly
- Cha Manao** **4 1/2**
Thai iced tea with fresh lime juice
- Sea Salt Tea Cream Top** **4 1/2**
Thai iced tea with sea salt cream top
- Lychee Thai Tea** **4 1/2**
Thai iced tea with Lychee infused



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 We'll ask you to choose a spice level:

mild ● medium ● spicy

 **Gluten-free**

 **Vegetarian option upon request**

We cannot guarantee that any of our products are free from allergen (or any animal products if you are vegetarian) as we used shared equipments to store, prepare and serve them.

BiTES กินเล่น

Organic Fried Tofu (GF) (V) 9 Crispy organic fried tofu with peanut sauce
Pla Meuk Karaage 10 1/2 Lightly breaded crispy squid legs served with spicy mayo aioli sauce
Gui Chai (V) 8 Chive dumplings served with sweet soy sauce vinaigrette
Spicy Edamame (V) (GF) 7 Edamame with Tom Yum herb
Mieng Kam (GF) (V) 11 Wildbetel leaves served with cut condiments, ginger, lime, shallots, roasted peanuts, and desiccated coconut with our delightful herb sauce
Wings Karaage 9 Deep fried chicken wings marinated with Thai herbs and sweet chili sauce
Beef or Pork Thai style Jerky 9 1/2 Deep fried Thai style meat jerky
Temaki-Fresh Roll (V) 9 Spring mix salad, cucumber, celery, vermicelli noodle, organic tofu karaage hand-roll with side of fresh roll sauce
Mee Krob (Thai Crisp Fried Noodles) (V) 9 Crisp vermicelli noodles mixed with sweet and sour sauce, bean sprout and crispy onion chips
Takoyaki 8 Japanese octopus with crispy Thai basil & spicy mayo
Gai Satay 10 1/2 Marinated chicken in coconut milk, curry and cilantro
Firecracker Shrimps 10 1/2 Deep fried prawns in a crispy rice paper with sweet & sour sauce
Garlic Green Beans (V) 9 Stir fried green beans with garlic
Gai Karaage 8 Fried skinless chicken with sake, ginger, and sesame oil

SOUP ต้มแซ่บ

Udon Tom Yum 15 1/2
Japanese noodles with Thai tom yum broth, mushroom, and cilantro (Chicken, Tofu 15 1/2 / Beef 16 1/2 / Shrimp 17 1/2)

Tom Kha (GF) 13
Galangal, lemongrass, mushroom, kaffir lime leaves, and lime juice in a Thai-herb coconut milk broth (Chicken, Tofu 13 / Shrimp 15)

TomZab Kadook On (GF) 14
Spicy pork cartilage broth, mushroom, lemongrass, kaffir lime leaves, lime juice in the Thai-herb broth

Tom Yum (GF) 13
Galangal, mushroom, lemongrass, kaffir lime leaves, lime juice in the Thai-herb broth (Chicken, Tofu 13 / Shrimp 15)

SaLAD ยำยำ

Somtum Poo-Nim 12 1/2 (Papaya salad with softshell crab tempura) Authentic Clay Mortar Papaya Salad - Green papaya, carrots, peanuts together in a lime vinaigrette
Nam Tok Neau (GF) (V) 15 Grilled New York steak mixed with onions together in a ground roasted sticky rice chilli lime vinaigrette served on lettuce bed
Larb Geso Karaage 13 Crispy squid legs with Thai herbs, thai chilies & toasted rice powder- lime sauce
Sweet Corn Salad with Young Coconut (GF) (V) 10 1/2 Sweet corn tossed with young coconut meat, tomatoes, long beans and peanuts in spicy lime dressing
Cucumber Salad (GF) (V) 7 Fresh cucumber, red onion with house dressing & peanuts

CuRRy แกงกะทิ

Plantain Curry (GF) (V) 14 1/2 Thai plantain with bell pepper, basil and blend with Thai red curry sauce (Chicken, Tofu 14 1/2 / Beef 15 1/2 / Shrimp 16 1/2)
Panang Curry (GF) (V) 14 Bell peppers with panang curry sauce with a scoop of jasmine rice (Chicken, Tofu 14 / Beef 15 / Shrimp, Tonkatsu, Soft shell crab tempura 16 1/2)
Red Curry (GF) (V) 14 Bamboo shoots, bell peppers, Thai basil in a red curry sauce with a scoop of jasmine rice (Chicken, Tofu 14 / Beef 15 / Shrimp 16 1/2 / Firecracker Shrimp 17)
Green Curry with Young Coconut (GF) (V) 14 Fresh young coconut, bell peppers, and Thai basil with green curry sauce with a scoop of jasmine rice (Chicken, Tofu 14 / Beef, Agedashi Tofu 15 / Shrimp, Tonkatsu 16 1/2)
Yellow Curry (GF) (V) 15 Potatoes, carrots, onions in a yellow curry sauce with side of cucumber salad and Roti (Crispy flat bread) and a scoop of jasmine rice (Chicken, Tofu 15 / Beef 16 / Shrimp, Tonkatsu 17 1/2)

PLATe อาหารจานหลัก

Phad Mee Gati (Eastern Style Curry) 13 1/2 Stir fried rice vermicelli noodles with chive and bean sprouts with minced chicken creamy coconut curry and crispy onion chips
Tonkatsu Green Curry and Young Coconut 16 1/2 Lightly breaded Japanese style pork cutlet with bamboo, bell peppers, basil and young coconut meat with a scoop of jasmine rice
Soft Shell Crab Tempura with Panang Curry 16 1/2 Soft shell crab tempura, bell peppers, and panang curry sauce with a scoop of jasmine rice
Gang Hung Lay (Northern Style Curry) (V) 15 Certified New York steak chunk slowly braised for hours with an earthy fragrant sauce with a scoop of jasmine rice
Black Cod Misozuke Basil (GF) 17 Black cod marinated in Miso paste with crispy onion chips and scoop of brown rice side of Japanese tsukemono
Massamun Neau with Roti 17 1/2 New York steak with potatoes in a brown curry served with Roti (crispy flat bread) and a small cucumber salad
Kao Mok Gai (Chicken Biryani) 15 Marinated bone-in Chicken served with chicken stock jasmine rice, laced with saffron, turmeric, cardamom and bay leave topped with crispy fried onions and killer sauce on side
Poo Pad Pongali 16 3/4 (Crab Stir Fried with Curry Powder) Crab, celery, onions and bell pepper with Thai yellow curry powder, parsley and egg with a scoop of jasmine rice
Phad Prik Khing Moo Krob (V) 15 (Crispy pork belly with chilli paste) Crispy pork belly stir fried with spicy chili paste, onion and bell pepper with a scoop of jasmine rice
Agedashi Tofu with Green Curry (GF) (V) 15 Lightly breaded Japanese style fried tofu with bamboo, bell peppers, basil, and young coconut meat with a scoop of jasmine rice
Firecracker Shrimps with Red Curry 17 Shrimp wrapped with crispy rice paper with bamboo, bell peppers, and basil in a red curry sauce with a scoop of jasmine rice