

PRANAKHON MENU

APPETIZER

GAI MANOW \$16

Crispy battered chicken breast, fried shredded Chinese broccoli, lime mayonnaise cream dressing

CURRY PANCAKE \$16

Roti flat bread stuffed with minced chicken, onion, scallion, egg, curry powder, sweet cucumber relish

KOR MOO YANG* \$18

Grilled marinated pork jowl served with Jaew dipping sauce

NUER YANG* \$18

Grilled marinated American wagyu striploin, red onion, recao, Jaew dipping sauce

CHICKEN WINGS \$15

Marinated chicken wings with mushroom soy sauce, garlic, cilantro served with sweet chili sauce

KLUI GOONG (shrimp rolls) \$15

Minced shrimp, ground pork, cilantro served with plum sauce

HOR MOK HOY MANG PHU* \$16

Steamed mussels stuffed with curry paste custard, basil, coconut milk

HOI OBB* (GF) \$17

New Zealand mussel, basil leaf, red onion, tomato, spicy Thai herb broth

MOO GROB KUA PRIK GUA \$15**

Crispy pork belly, chili, garlic, brown sauce, side of chili lime sauce

PLA GROB \$16

Crispy fried salted Shishamo fish, spicy Thai chili-lime cream sauce

KHA NOM PUK KAD \$15 (V)

Sautéed turnip cake, egg, bean sprout, chive

FRIED TARO (GF, V) \$14

Tofu skin wrap stuffed with taro, tamarind-peanut gastrique

GARDEN ROLL* (GF, V) \$12

Rice paper wrap with fried tofu, green leaf, cucumber, carrot, purple cabbage, basil leaf, mint, spicy Thai chili-lime cream sauce

*medium spicy, ** spicy, *** very spicy

GF : gluten free V : vegetarian

SALAD

NAMTOK KOR MOO YANG \$18**

Grilled marinated pork jowl, red onion, mint, scallion, cilantro, roasted rice powder, chili powder, Thai chili-lime dressing

SOMTUM (GF) \$15**

Shredded papaya, string bean, tomato, peanut, dried shrimp, Thai chili-lime dressing

PRANAKHON SALAD (GF , V) \$14

Mixed green, red leaves, shredded mango, cucumber, cherry tomato with mango ginger dressing

YUM KOONG YANG WITH SEA GRAPE SEAWEED SALAD* \$18

Mixed green, sea grape seaweed mango salsa served with sweet and savory shrimp skewers

SOUP

TOMYUM SHRIMP \$28**

Prawn, mushroom, Thai herbs broth, evaporated milk

MAMA MORE FIRE \$32**

Tomyum noodle soup, shrimps, squids, mussels, crispy pork belly, evaporated milk, poached egg, shrimp and pork patty, chili, lime, culantro, lemongrass

NAMTOK MORE FIRE \$28**

Pork stewed soup, pork slice, pork balls, coconut milk, sesame oil, special herb, garlic, cilantro, bean sprout, Chinese broccoli served with angel hair noodles

LENG (spicy pork bone soup) \$22**

Pork back bone and spare rib, recaio, Thai chili, lime

YUEA PHAI SOUP \$20

Clear pork broth, bamboo mushroom, napa cabbage, shiitake mushroom, snow pea tips and scallion

*medium spicy, ** spicy, *** very spicy

GF : gluten free V : vegetarian

SPECIAL

PRANAKHON PAD THAI \$24 (GF)

Prawn, rice noodle, peanut, egg, bean sprout, chive, string bean, sweet radish, culantro, red onion tamarind sauce

KHAO YUM \$24 (GF)

Butterfly pea dyed rice, shredded vegetable, kaffir lime leaf, lemongrass, bean sprout, dried shrimp, coconut flake, roselle dyed rice noodle, puffed rice, boiled egg, fermented southern style dressing

NAMYA PU \$32**

Lump crab meat, basil leaf, kaffir lime leaf, coconut milk, Thai southern curry served with rice vermicelli noodle

SHORT RIB MUSSAMAN* (GF) \$32

Braised short rib, onion, potato, lotus seed, coconut milk

PLA TOD NAMPLA (GF) \$38

Deep fried branzino, thicken sweet & savory sauce, side of mango salsa

PLA NUNG MANOW* \$38**

Branzino, celery, asian broccoli, chili lime garlic sauce, micro cilantro, radish

KRAPOW PLA \$38**

Fried branzino, brown sauce, chili, garlic, Thai basil, long hot chili pepper, onion, string bean

CRAB FRIED RICE Small \$32, Large \$58

Lump crab meat, egg, scallion

PAD PONG KAREE* \$26

Prawn, squid, egg, curry powder, onion, scallion, asian celery, red long hot pepper, evaporated milk

SOFT SHELL CRAB KAREE* (SEASONAL) \$32

Prawn, squid, egg, curry powder, onion, scallion, asian celery, red long hot pepper, evaporated milk

KANOOM JEAN KANG KEAW WAN (green curry) (GF) \$24**

Dark meat chicken, Thai eggplant, basil leaf, long hot chili, bamboo shoot, coconut milk served with rice vermicelli noodles

SPARE RIBS PAD PED \$24**

Spare ribs, aromatic chili & Thai herb, brown sauce

PED MAKHAM \$32

Fried half duck, Choy Sum sweet & savory tamarind sauce

TOFU JIAN (V) \$20

Steamed soft tofu, onion, asia celery, scallion, shitake mushroom, red long hot pepper, ginger gravy

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OVER RICE

KHAO NA PED \$24

Quarter roasted duck, yu choy, chinese broccoli, pickle ginger, and dark brown gravy sauce

KHAO MOO DANG \$22

Marinated roasted pork, crispy pork belly, Chinese sausage, hard boiled egg, brown sesame gravy

KHAO KHA MOO \$22

Braised pork tenderloin and pork belly collagen, shitake mushroom, hard boiled egg, chinese broccoli, pickle mustard green, dark brown gravy

KRAPOW MOO SUB \$22**

Minced pork, string bean, long hot pepper, basil leaf, chili with fried egg on top

KANAA MOO GROB \$22**

Crispy pork belly, Chinese broccoli, chili garlic, brown sauce

NOODLE

MEE HOK GIEN \$24

Egg noodle, shrimp, chicken, egg, yu choy, dark brown sauce topped with poached egg

MEE KATI (GF) \$24

Angel hair noodle, shrimp, bean sprout, mango, string bean, chive, coconut-tamarind sauce

RAD NAA \$20

Broad noodle, marinated pork, egg, Chinese broccoli, thicken soybean gravy

BAMEE PED \$24

Quarter roasted duck breast, egg noodle, yu choy, pickle ginger

BAMEE MOO DANG \$22

Egg noodle, marinated roasted pork, shrimp and pork wonton, yu choy and scallion

Choice of: Vegetable or Tofu \$17, Chicken or Pork \$18

Beef, Shrimp or Squid \$20, Crispy Duck \$29

PAD SE-EW (V)

Broad noodle, Chinese broccoli and egg with thick soy sauce

KEA MAO (V)**

Broad noodle, egg, chili, onion, bell pepper and basil leaf

*medium spicy, ** spicy, *** very spicy

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CLASSIC DISH

Choice of: Vegetable or Tofu \$17, Chicken or Pork \$18

Beef, Shrimp or Squid \$20, Crispy Duck \$29

PREAW WAN (V)

Cucumber, pineapple, cherry tomato, onion, scallion, cashew nut , sweet pepper, sweet & sour sauce

PAD KRAPOW* (V)**

Long hot pepper, basil leaf, Thai chili, onion, string bean

FRIED RICE (V)

Egg, onion, scallion, cherry tomato and chinese broccoli

MUSSAMAN* (GF, V)

Potato, peanut, coconut milk

KANG DANG (red curry) (GF, V)**

String bean, long hot pepper, basil leaf, coconut milk

GREEN CURRY (GF)**

String bean, long hot pepper, basil leaf, coconut milk

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SIDE ORDER

JASMINE RICE	\$3
BERRY BROWN RICE	\$4
STICKY RICE	\$4
BOILED EGG	\$3
FRIED EGG	\$4
SAUTÉED SNOW PEA TIPS	\$8
MEDLEY VEGETABLE	\$8

DESSERT

I-TIM SUNDAE	\$12
THAI COCONUT PUDDING	\$12
AUTHENTIC THAI CUSTARD WITH STICKY RICE	\$12
MANGO WITH STICKY RICE (SEASONAL)	\$15
DURIAN WITH STICKY RICE	\$15