



## APPETIZER

### **GAI MANOW \$16**

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

### **CURRY PANCAKE \$14**

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 beef skirt, red onion, recao, Jaew dipping sauce

### **CHICKEN WINGS \$18**

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

### **KLUY GOONG ( shrimp rolls ) \$14**

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

### **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

### **KWAY TIEW LORD ( V ) \$15**

Steamed broad noodle, sweet radish, bean sprout, beancurd, tofu, shitake mushroom, cilantro in a sweet dark gravy sauce

### **KHA NOM PUK KAD \$15 ( V )**

Sautéed turnip cake, egg, bean sprout, chive

## 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

### **TROPICAL 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

\* mild \*\* medium spicy \*\*\* spicy

GF : gluten free V : vegetarian

## SOUP

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

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

### **TOMYUM SHRIMP\*\* \$28**

Prawn, mushroom, Thai herbs broth, evaporated milk

### **YUEA PHAI SOUP \$20**

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

## 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

### **KHAO OBB MORDIN \$25**

Fried rice, shrimp, chicken, chinese sausage, shiitake mushroom, taro, lotus seed, ginkgo seed, onion, scallion

### **HOI TOD ( mussel pancake ) \$24**

Mussel, egg, scallion, bean sprout, sweet & spicy sriracha sauce

### **PLA TOD NAMPLA ( GF ) \$38**

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

### **CRAB FRIED RICE Small \$28, Large \$42**

Lump crab meat, egg, scallion

### **PAD PONG KAREE\* \$26**

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

### **MOO GROB KUA PRIK GUA\*\* \$24**

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

### **PLA NUNG MANOW\*\*\* \$38**

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

### **PLA PAE SA\*\* \$38**

Fried bronzino, daikon, carrot, string bean, snow pea tips, napa cabbage, tamarind lime chili sauce

### **SPARE RIBS PAD PED\*\* \$24**

Spare ribs, aromatic chili & Thai herb, brown sauce

### **TOFU JIAN ( V ) \$20**

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

\* mild, \*\* medium spicy, \*\*\* spicy

GF : gluten free V : vegetarian

# 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

## **KHAO MOK GAI \$22**

Braised turmeric and ginger, chicken thigh & leg with curry powder rice with mint and cilantro dressing sauce

## **KRAPOW MOO SUB\*\* \$22**

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

# NOODLE

## **MEE HOK GIEN \$24**

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

## **MEE KATI ( GF ) \$24**

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

## **RAD NAA \$22**

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

\* mild \*\* medium spicy \*\*\* spicy

GF : gluten free V : vegetarian

## CLASSIC DISH

Choice of : Vegetable,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

\* mild, \*\* medium spicy, \*\*\* spicy

GF : gluten free V : vegetarian

## SIDE ORDER

|                              |            |
|------------------------------|------------|
| <b>JASMINE RICE</b>          | <b>\$3</b> |
| <b>BERRY BROWN RICE</b>      | <b>\$4</b> |
| <b>STICKY RICE</b>           | <b>\$4</b> |
| <b>BOILED EGG</b>            | <b>\$3</b> |
| <b>FRIED EGG</b>             | <b>\$4</b> |
| <b>SAUTÉED SNOW PEA TIPS</b> | <b>\$8</b> |
| <b>MEDLEY VEGETABLE</b>      | <b>\$8</b> |

## DESSERT

|                                      |             |
|--------------------------------------|-------------|
| <b>I-TIM SUNDAE</b>                  | <b>\$12</b> |
| <b>THAI COCONUT PUDDING</b>          | <b>\$12</b> |
| <b>BA-BIN (THAI COCONUT PANCAKE)</b> | <b>\$12</b> |

# LUNCH SPECIAL

Complimentary Salad with Mango Ginger Dressing

## **Rad Naa \$20**

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

## **Khao Moo Dang \$20**

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

## **Khao Kha Moo \$20**

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

## **Khao Mok Gai \$20**

Braised turmeric and ginger chicken thigh & leg with curry powder rice with mint and cilantro dressing sauce

## **Bamee Moo Dang \$20**

Egg noodle, marinated roasted pork, shrimp and pork wonton, yu choy, spiced gravy

## **PRANAKHON Pad Thai \$22 ( GF )**

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

## **Bamee Ped \$22**

Egg noodle, roasted duck breast, yu choy, pickle ginger

## **Khao Na Ped \$22**

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

## **Khao Obb Mordin \$23**

Fried rice, shrimp, chicken, chinese sausage, shiitake mushroom, taro, lotus seed, ginkgo seed, onion, scallion

## **Crab Fried Rice S \$28**

Lump crab meat, egg, scallion

Choice of : Vegetable or Tofu \$16 , Chicken or Pork \$17

Beef, Shrimp or Squid \$19 , Crispy Duck \$28

## **CURRY**

### **Red Curry\*\* ( GF, V )**

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

### **Mussaman\*\* ( GF, V )**

Potato, peanut, coconut milk

### **Green Curry\*\* ( GF )**

Thai eggplant, basil leaf, long hot chili, bamboo shoot , coconut milk

## **SAUTÉED**

### **Krapow\*\* ( V )**

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

### **Praw Wan ( V )**

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

## **FRIED RICE**

### **Fried Rice ( V )**

Egg, onion, scallion, cherry tomato, rice

## **NOODLE**

### **Pad Se-ew ( V )**

Broad noodle, Chinese broccoli and egg with thick soy sauce

### **Kee Mao\*\* ( V )**

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

\* mild \*\* medium spicy \*\*\* spicy  
GF : gluten free V : vegetarian