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 tara, 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, shiitake 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, culaatra, 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, shiitake 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, shiitake 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

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
BA-BIN (THAI COCONUT PANCAKE) $12
**LUNCH SPECIAL**

*Complimentary Salad with Mango Ginger Dressing*

**Rad Naa $20**
Broad noodle, marinated pork, egg, Chinese broccoli, thick 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, shiitake 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 $28**
Lump crab meat, egg, scallion

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**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

**SAUTÉÉD**

**Krapow** (V)
Thai chili, long hot pepper, basil leaf, onion, string bean

**Preaw 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