

SNACK GAP KLAEM

giow grob	6
fried wonton of shrimp and pork	
pau pia	6
crispy rice paper wrapped clear bean threads and vegetables served with sweet chili vinaigrette	
pau pia yuan	7
fresh hand rolls of shrimp, bean sprouts, cucumber, mint, cilantro, and asparagus tip served with crushed peanuts and lime vinaigrette	
kanom guay chai	7
pan-fried chive cakes with sweet soy and chili sauce	
miang kum	7
fresh cut mustard leaf topped with diced shrimp, roasted coconut, pomelo, peanuts, ginger, & shallot	
sakhoo saimu	6
steamed tapioca dumplings of pork & peanuts	
kang kiow wan roti	8
pan-fried Indian bread and grilled skirt steak served with green curry dipping	
satay gai	6
grilled marinated chicken served with peanut sauce	
sai ouah	7
smoked Chiang Mai curried pork sausage with diced young ginger, lime, shallots, and nuts	
seur rong hai	8
grilled rib-eye steak cubes served with chili & lime 'crying tiger' sauce	
larb gai	9
salad of minced chicken, roasted chili, mint, shallots lime, and parched rice served in lettuce cup	
neur namtok	10
grilled skirt steak tossed with lime chili, roasted rice and fresh herbs	
goong pao	10
salad of charcoal grilled large gulf shrimp served with Thai chili-lime sauce	
somtum neur sawan	9
salad of green papaya, string beans, dried shrimp, nuts, & cherry tomatoes with Thai sun-dried beef	

NOODLES

gkuay dtiow reur	9
Thai beef 'boat noodle' soup with bean sprouts and chinese broccoli	
giow nahm mu daeng	9
Thai shrimp & pork wontons soup with roast pork	
bamee bpet	14
sliced duck breast and egg noodle soup	
gkuay dtiow tom yum goong	10
tiger prawns, enoki mushroom, and wide rice noodles in spicy lime, lemongrass, tom yum broth	
kao soi neur	10
grilled skirt steak & egg noodles in lime-coconut curry	
pad kee mao	9.5
fresh rice noodle with yard long beans, egg and sliced steak stir-fried with Thai basil and chili	

sen yai gai kua	9.5
stir-fried fresh rice noodle with chicken, egg, nuts, bean sprouts and scallions	

pad si ew	9.5
stir-fried fresh rice noodle, 'gai lan' broccoli, egg, and sliced pork with yellow bean and sweet soy	

pad thai	10
stir-fried rice stick noodle with prawns, tofu, egg, nuts, sprouts, and chives	

RICE

kao pad poo – crab fried rice (add fried egg \$2)	10
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kao pad kiow wan (add fried egg \$2)	9.5
crisped lemongrass chicken curried fried rice	

kao mu daeng	9.5
crispy house-cured pork belly, roast pork, and egg with star-anise gravy	

ka mu palo	11
braised caramelised five spice pork hock with steamed kale & egg served with chili-garlic sauce	

mu pad phet	10
stir-fried pork shoulder and eggplant with aromatic curry paste, wild ginger, and holy basil	

gai pad gra prow (sub. Prawns add \$2.00)	10
stir-fried minced chicken with apple eggplant, chili, and holy basil (add fried egg \$2)	

gai tod pad pik-khing	10.5
stir-fried crisped lemongrass chicken & snake beans in spiced curry paste and kaffir lime zest	

drunken beef	10.5
sizzling stir-fried skirt steak with green beans, apple eggplant, chili, lemongrass, kaffir, & brandy	

pra ram rong song	12
grilled skirt steak with curried peanut sauce and sautéed vegetables	

kang neur (also available with chicken or vegetables)	12
pineapple braised beef short ribs in green curry	

mussamun ghae	sm 12 / lg 18
slow-cooked lamb chops served with potatoes, carrots, and onions in tangy peanut curry	

goong pad mamuang	11.5
fresh tiger prawns and sweet mango wok-fried with basil, garlic, and chili	

kang kua goong	11.5
prawns & Japanese pumpkin in tangy red curry	

pla pao bai tong	15
roasted wild caught fish in banana leaf served with chili-garlic lime sauce	

pad phet pla dook	11.5
spicy "wok-style" crispy catfish with green beans	

pad makeur yao	9.5
wok-fried Japanese eggplant with basil and scallions in Thai curried black bean sauce	

kang gari pak	9.5
mild yellow curry of grilled vegetables with crisped tofu (add chicken \$2)	