

Genuine Thai Menu



Just as you see in Thailand! **Be aware that some of these dishes are very spicy.**

We intentionally does not put 'chili sign' next to each dish.

Due to the spiciness, and the pungent of some dishes, this menu is reserved for 'Expert' only!

No alterations, substitutions or returns, please.



Som Tam - Pla Ra \$12

The famous spicy green papaya salad from Isaan. Pounded in a mortar with tomato, garlic, green bean, chili, and lime-fermented fish sauce (Pla Ra). This classic dish is served with sticky rice. **Thai Spicy!**

Entrees

Krapow Gai Kai Dow (with chicken) \$20

| or with sliced Flank Steak (aka "Krapow 'Nua' Kai Dow") \$26

Spicy chopped chicken, onion, garlic, basil, fish sauce, fresh Thai Chili. Topped with fried egg.
Served with 'Nam Pla Prik' sauce. **Spicy!**

Kua Kling (with chicken) \$20 | or with sliced Flank Steak \$26

From the South of Thailand; a spicy dish of chopped chicken stir fried with galangal, turmeric, lemongrass, Makrut lime leaf and fresh Thai chilies. **Spicy!**

Pad Krapow Moo Grob \$20

Pork belly with its crispy skin stir fried with fresh Thai basil, chili, green bean, assorted peppers. **Spicy!**

Suki Hang (with seafoods) \$27 | or with chicken \$20

Street-style stir-fried glass noodle with shrimp, squid, bay scallop, egg and assortment of vegetables (spinach, napa cabbage, celery and scallion) in Thai sukiyaki sauce. **Medium spicy.**

Khao Soi Nua (ข้าวซอยเนื้อ) \$24

The famous noodle dish from Chiang Mai. A mildly spicy broth of red curry, yellow curry and coconut milk with tender stewed beef. Served over ba-mee egg noodles, and garnished with fried noodles, fried shallots, cilantro, pickled mustard greens, spicy homemade rustic chili oil with a wedge of lime.

Available only on Thursday, Friday & Saturday

Kwit Teow Pad Cha \$27

Flat rice noodles stir-fry with assortment of seafoods, egg, fresh hot chili, Makrut lime leaf, krachai and young peppercorn, in a spicy basil 'Pad Cha' sauce. **Spicy & aromatic!**

Khao-Pat Bhoo \$24

Fried rice with lump crab meat, egg, onion, chopped carrot, pea, corn and cilantro.
Served with 'Nam Pla Prik' sauce, sliced tomato, cucumber, cilantro and a chunk of lime. Non-spicy dish.

Kana Nummun Hoi \$18

or **Kana Moo Grob** (add Crispy Pork Belly) \$20

Chinese broccoli stir-fried in oyster sauce, garlic and fresh chilies. Topped with fried garlic. **Spicy!**

Pad Cha Talay \$27

Stir fried shrimp, scallops, squid, Greenshell mussels & tilapia with red pepper, green bean and fresh basil in spicy 'Pad Cha' sauce. Good amount of Thai herbs are used in this authentic dish. **Spicy!**