

## SMALL PLATES & SALADS

### CRISPY MINCED PORK BALLS | LAB MU TOD

Isan-style chopped pork with roasted red chili, lemon juice, fish sauce and roasted rice powder. 11

### KORAT BEEF JERKY | NUA DAD DEAW

With Burmese sticky rice and a spicy dipping sauce. 12

### YASO SHRIMP | PLA GOONG YASO

Florida pink shrimp in roasted chili paste with lemongrass, fresh lime & endive. 13

### CLEMENS FAMILY FARM PORK SHOULDER | SAN KORE MU YANG JIM JAW

Slow-roasted with oyster sauce and thin soy. Served with Nam Jim Jeo. 16

### BURMESE FRESH NOODLE WRAPS | KAUY TEAW HOR PHAMA

Roasted dried red chili, roasted peanuts, palm sugar and lemon juice mixed with chopped cilantro & culantro, wrapped in house-made Burmese-style noodles. 15

### HOUSE-MADE CHIANG RAI SAUSAGE | SAI UA

Clemens Family Farm pork with garlic, chili paste, cilantro, galanga, lemongrass, coriander root and seed, Kaffir lime leaf and thin soy. Served with Nam Prik Num and Kap Muu. 16

### HOT & STICKY THAI-STYLE CHICKEN WINGS | YASO PEEK GAI

Roasted chili sauce, fish sauce, garlic and spices. 15

### SPICY GREEN PAPAYA SALAD | TAM BAK HOONG

With tomatoes, long beans, Thai chili, lime, tamarind, garlic, palm sugar, dried shrimp, roasted peanuts and fish sauce. 13

### THAI TOFU SALAD | TAO HU TOD

Crispy tofu mixed with cucumber, tomato, onion, cilantro, roasted peanuts and served with red chili vinegar dressing. 13

### THAI VEGETARIAN SALAD | BORAN SALAD

Fresh romaine, endive, radish, sprouts, steamed pumpkin, taro, corn and grilled oyster mushrooms with spicy lemongrass dressing. 12

## TRADITIONAL

### ALL-NATURAL ROTISSERIE CHICKEN | GAI YANG

Marinated for two days in coconut milk and stuffed with lemongrass, turmeric, garlic and coriander seed. Served with Thai sticky rice, a spicy-sweet dipping sauce, and a taste of our papaya salad. Half Bird 22 Whole Bird 33

### NORTHEASTERN-STYLE CHOPPED PORK SALAD | LAB MU ISAN

Chopped pork with roasted red chili, lemon juice, fish sauce and roasted rice powder served with Thai Jasmine rice and fresh local vegetables. 16

### SPICY ISAN FLANK STEAK SALAD | NUA NAM TOK

Char-grilled flank steak with fish sauce, lime and chili powder dressing, shallots, lemongrass, mint leaves, cilantro and roasted rice powder. Served with Thai Jasmine rice. 18

### NORTHEASTERN-STYLE JUNGLE STEW | GANG PAH GAI

Thin sliced chicken in a red chili paste, rhizome and curry broth with young peppercorns, long green beans, baby corn, Thai eggplant, mushrooms and lemon basil leaves. Served with Thai sticky rice. 20

### BANGKOK GREEN CURRY | GANG KHEUA WAAN NUA

Thin sliced beef in a Southern-style green curry with Thai eggplant, baby corn, bamboo shoots, long beans, whole peppercorns and Thai basil. Served with Thai Jasmine rice. 21

### CHICKEN NOODLE CURRY | KHAO SOI GAI

Burmese and Northern Thai-style egg noodle and chicken in coconut milk and turmeric broth served with fresh shallots, pickled mustard greens and roasted red chili. 18

### BOAT NOODLE | KAUY TEAW REAU NUA

Served in a complex dark broth with braised beef, house-made meatballs, Chinese watercress, dried chili, herbs and bean sprouts. Traditionally sold from boats along the canals of Ayutthaya, the old capital of Thailand. 18

### PORK BELLY CURRY | GANG HANG LAY MU

Lundy's Farm pork belly with chili paste, lemongrass, turmeric, garlic, and palm sugar in a pickled garlic and tamarind broth. Served with Burmese sticky rice. Brought to Northern Thailand by Burmese and Indian immigrants. 22

### VIETNAMESE-STYLE CRISPY PRAWNS | GOONG TOD GLUAR PRIK THAI DUM

Sautéed with fresh Thai chili, garlic, shallots, spring onion and spices. Served with Thai Jasmine rice. 31

### CHAR-GRILLED THAI EGGPLANT | PAD MA KHEUA YAW KA PRAO MU SAP

With stir-fried minced pork, Thai basil leaves and oyster sauce. Served with Thai sticky rice 18

### CHICKEN RED CURRY | GANG DANG GAI

Thin sliced chicken in a Southern-style red curry with Thai eggplant, baby corn, bamboo shoots, long beans, whole peppercorns and Thai basil. Served with Thai Jasmine rice. 20

### GRILLED GIANT PRAWN | GOONG PAO

Giant freshwater prawn char-grilled and served with traditional Nam Jim Ta Laey and Thai sticky rice. MP

### THAI CRISPY DUCK | PAD PED GROB PRIK THAI ON

Maple Leaf Farms duck sautéed in young peppercorns, white onion, fresh chilies and basil leaves. Served with Thai Jasmine rice. 28

### KORAT DUCK CURRY | GANG PET GROB SAPPAROD

A coconut milk, tamarind and pineapple curry. Served with Thai Jasmine rice. 29

### GRILLED WHOLE FISH | PLA PAO GLUAR

Salt-crusted and stuffed with basil and lemongrass, char-grilled and served with Nam Jim Ta Laey and Thai sticky rice. 45

### GRILLED ANGUS STRIP | NAU YANG JIM JAW

Certified Angus strip steak spice rubbed and char-grilled. Served with Nam Prik Hed, Nam Jim Jeo and Thai Jasmine rice. 39

### SLOW-COOKED WHOLE PORK LEG | KHA MU PALOW MANN TOW For three +

Traditional Northern Hill Tribe-style whole pork leg braised in a blend of 16 spices and oyster sauce served with spicy chili vinegar and fresh steamed buns. 59

### TASTING MENU | A CULINARY JOURNEY DOWN THE MEKONG

We kindly ask for full table participation. Ask your server for details. MP  
\*\*\*Wine pairings also available.

## RICE

THAI STICKY RICE  
KHAO NIAO 4

THAI JASMINE RICE  
KHAO HOM MALI 4

BURMESE YELLOW STICKY RICE  
KHAO NIAO PHAMA 5

VEGETABLE FRIED RICE | KHAO PAD PAK  
With light mushroom soy and garlic. 9

CRAB MEAT FRIED RICE | KHAO PAD BPU  
With fresh chilies and garlic in fish sauce. 14

## NOODLES

WIDE NOODLE WITH MARINATED PORK | KAUY TEAW LAD NAH MU  
Fresh wide noodle, Clemens Family Farm Amish pork, in a sweet black soy. 14

FRESH THIN RICE NOODLE STIR-FRY | PAD MI KORAT  
In tamarind juice with minced pork, crispy tofu, chives and dried shrimp. Specific to the town of Korat, Northeast of Bangkok. 14

BURMESE EGG NOODLE WITH LOCAL VEGETABLES | BAHMI SUA  
Fresh Burmese-style egg noodle, fresh local vegetables, in a light mushroom soy. 14

UDON NOODLE STIR-FRY | PAD UDON NAM PRIK PAO  
With rotisserie chicken, roasted chili paste, pickled shredded cucumber and sweet vinegar. 14

## SHARES

CHINESE BROCCOLI STIR-FRY | PAD PAK KAH NAH FI DANG  
With fresh chilies, garlic, oyster sauce and fermented soybean. 12

WILD MUSHROOMS | HET OP MHOR DIN JIM NAM PRIK KHA  
Simmered in lemongrass and served with galanga chili powder. 16

CAULIFLOWER STIR-FRY | PAD KA LUM DOK  
With cabbage, chilies, garlic and minced pork. 14

TOFU STIR-FRY | PAD DOK MAI GWARD  
With garlic chives, bean sprouts and chilies. 13

