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# Ping Yang (Skewers for combo)

Grilled marinated proteins or vegetables on skewers  
Serve with Sappe Powder

**Choose** 4 for \$20  
6 for \$30  
9 for \$40  
12 for \$50



Chicken Liver



Shrimp



Peek Gai



Chicken Skin



Cuttle Fish



Sam Chan



Okra



Mushroom



Gai Ping



Moo Ping



Ox Tongue



Sai Moo

## TOD ( FRIED)



### **\*Wings Zaab \$15**

Fried marinated chicken wings with spicy Sappe powder and culantro.



### **Hed Tod \$14**

Fried Enoki mushroom with spicy tamarind sauce



### **\*Moo Klook Foon \$14**

Fried marinated pork strips in chili powder and toasted rice powder with spicy Jaew sauce.



### **Luke Chin Tod \$13**

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.



### **\*Gai Ta-Krai \$16**

Fried marinated ground chicken on lemongrass sticks with side of fresh vegetables.

## Grill



### **Sappe Ribs \$40**

Grilled marinated pork spare ribs with Sappe powder (whole rack)



### **Crying Tiger \$22**

Grilled marinated beef (medium rare) with spicy beef bile Jaew sauce.



### **Kaw Moo Yang \$18**

Grilled marinated pork jowl with spicy Jaew sauce.



### **\*Sai Ua \$16**

Grilled Northern Thai style spicy pork sausage with a side of fresh vegetables.

## Grill



### **Nham Ping \$15**

Grilled sour pork sausage served with a side of fresh vegetables.



### **Gai Yang \$19**

Grilled marinated chicken with Jaew sauce.

## Soup / Hotpot



### **\*Leng Zaab \$45**

Train market style spicy and sour pork ribs soup with cilantro, culantro and shallot.



### **\*Tom Zaab Nuer Hotpot \$30**

Stewed beef in hot and spicy broth with lemongrass, galanga, chili, shallot, culantro.



### **\*Tom Yum Tiger Prawn hotpot \$28**

Spicy and sour Tom Yum, Tiger prawns, mushroom, cilantro, scallion and Thai herbs.



### **\*Tom Gai Ma-Kham Hotpot \$27**

Spicy and sour chicken soup, mushroom, tomato, shallot, tamarind sprigs, lemongrass and Thai herb garden.



### **\*Gang Om Gai \$23 (GF)**

Esan style spicy chicken soup with pumpkin, mushrooms, dills, scallion and fish anchovy.

## Side



### **Seasonal Fresh Vegetables \$6**

Assorted fresh vegetables.



### **Khao Jii \$5**

Grilled egg brushed coconut sticky rice.



### **Khao Niao \$4**

Steamed sticky rice.



### **Khao \$3**

Steamed Jasmine rice.

## Tum / Yum



### **\*Goi Nuer \$24 (RAW, GF)**

Spicy Esan style beef tartare, lemongrass, cilantro, scallion, chili, toasted rice powder served with rice crackers.



### **Sôi Ju \$24 (RAW, GF)**

Esan style beef plater, seared beef, grilled beef liver and beef tribes on skewers with spicy and bile beef bile Jaew sauce and side of fresh vegetables.



### **\*Sok Lek Kua \$23 (GF)**

Spicy pan tossed beef blood salad with beef cubes, tripe and livers in spicy dressing and Thai herbs.



### **\*Laab Ped Udon \$23 (GF)**

Spicy Esan style minced duck salad with shallot, chili powder, toasted rice powder, cilantro and crispy duck rind served with a side of fresh vegetables.



## Tum / Yum



### **\*Tum Khao Pode Kai Kem \$15 (GF)**

Spicy corn salad, tomato, long bean with salted egg, peanuts.



### **\*Yum Pu Dong \$20 (GF)**

Spicy fermented crabs in spicy fish sauce.



### **\*Laab mushroom \$20 (V, GF)**

Vegetarian spicy mushroom Laab with chili powder, toasted rice powder, cilantro, shallot served with a side of fresh vegetables.



### **\*Koong Chae Nam-Pla \$18 (RAW, GF)**

Spicy raw shrimp salad with seafood sauce.

## Tum / Yum



### **\*Fruit salad Kapi \$16 (GF)**

Spicy seasonal fruit salad with chili, toasted rice powder, shallot, lemon grass in shrimp-paste and lime dressing.



### **\*Tum Thai Kai Kem \$15 (GF)**

Spicy green papaya salad, tomato, long bean, peanuts with salted egg.



### **\*Tum Pu Pla-Ra \$15 (GF)**

Spicy green papaya salad, tomato, long bean with crab and fish anchovy.



### **\*Pla Hoi \$19 (GF)**

Spicy raw oyster salad, shallot, culantro, chili paste, lemon grass.



### **\*Tum Jay \$15 (VG, GF)**

Green papaya, chili, tomato, long bean.

## Rice and Noodles



### \* Khao Soi Gai Yang \$23

Spicy Northern Thai style curry egg noodle soup with grilled marinated chicken, pickled radish, cilantro and scallion.



### \* Ba Mii Kaw Moo \$23

Spicy dry egg noodles with grilled pork jowl, scallion, cilantro and peanuts.



### \* Cha Mama Koong \$23

Pan fried wavy egg noodles in spicy basil sauce, shrimp, finger root, young pepper corn, topped with fish roe.



### Mama E-La \$23

Pan fried wavy egg noodles in sweet garlic soy sauce, egg, gailan, topped with sauteed beef brisket.

## Rice and Noodles



### **\*Mii Bannog \$22**

Pan fried vermicelli in spicy soy fermented sauce with pork belly, scallion, micro chive and pork blood jelly.



### **\*Mii Kati Jay \$22 (VG, GF)**

Steamed rice noodles, spicy curry with diced mushroom, dice soy curd, peanuts, beansprouts and micro chive.



### **Moo Gratiam over rice \$21 (GF)**

Sauteed pork in garlic and pepper sauce over rice with fried egg.



### **Mushroom fried rice \$21 (V)**

Fried rice with assorted mushrooms, onion and tomato.

## Rice and Noodles



### **Khao Pad Rod Fai Gai \$19**

Hualumphong station style chicken fried rice with tomato, onion and Gailan



### **\*Lek Kua Pla-Ra \$19**

Pan fried spicy rice noodles, morning glory in fish anchovy sauce topped with pork rind.

## Entrees



### **Plat Som Tod \$28**

Fried fermented fish fillet.



### **\*Gatoi Prik Gleur \$27**

Flour dusted flash fried squid tossed in spicy Thai herb, salt and kaffir lime leaves.



### **\*Pad Om Nuer \$28**

Sauteed braised beef in Thai chili paste with sponge gourd, dill, basil and Thai herbs.



### **\*Zaab Hang \$27**

Sauteed braised pork ribs in spicy chili and herb-paste, scallion, kaffir lime leaves and culantro.



### **\*Krapow Moo Khao Kua \$24**

Sauteed marinated pork in chili, garlic, onion, peppers in basil sauce and roasted rice powder.

## Entrees



### **\*Namtok Kua \$24 (GF)**

Sauteed pork in spicy lime sauce with shallot, scallion, cilantro and roasted rice powder.



### **Gai Ma-Kham \$20**

Reduced tamarind-shallot sauce over breaded fried marinated chicken.



### **Pad Buab \$22 (VG, GF)**

Sauteed sponge gourd with assorted mushroom in soy gravy.



### **\*Mok Nor Mai \$20**

Esan style steamed bamboo shoot, pork belly, spicy herb-paste and basil in banana leaf.

## Desserts



### **Gluay Ping \$15**

Grilled banana, coconut milk caramel sauce and butterfly pea infused coconut gelato.



### **Chao Guay I-Tim Nom \$15**

Glass jelly in syrup, boba, milk gelato and brown sugar.



### **Sorbet \$15**

Guava pineapple sorbet with chili sea salt and grilled pineapple.





## **Isan Platter \$26**

Grilled pork jowl, grilled chicken skewer,  
grilled chicken wing,  
fried chicken meatballs, khao jii and  
papaya salad.

Available during 12 pm - 3.30 pm for dine-in only.  
Monday-Friday excluding holidays.