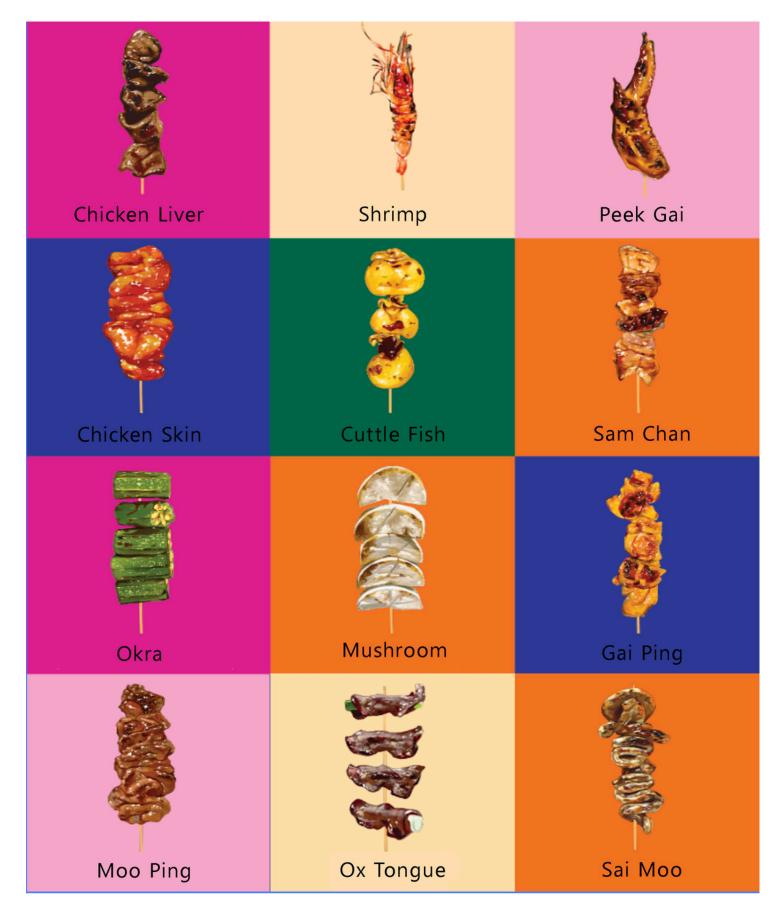


Ping Yang (Skewers for combo)

Grilled marinated proteins or vegetables on skewers Serve with Sappe Powder

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





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.



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.

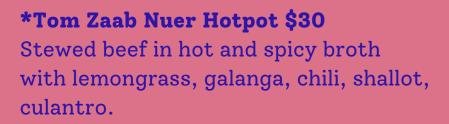
Grill



Soup / Hotpot

*Leng Zaab \$45

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



***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.









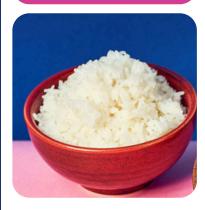
Seasonal Fresh Vegetables \$6 Assorted fresh vegetables.



Khao Jii \$5 Grilled egg brushed coconut sticky rice.



Khao Niao \$4 Steamed sticky rice.



Khao \$3 Steamed Jasmine rice.

Side



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, tripes 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 Khao Pode Kai Kem \$15 (GF)** Spicy corn salad, tomato, long bean with salted egg, peanuts.









*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











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

Pla 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.