



Spring Menu

Pak Todd Skewers \$14 (VG)

Fried, breaded seasonal vegetables on skewers served with spicy tamarind sauce

Gyo Kai \$14

Crispy fried wonton skins filled with quail eggs and served with spicy tamarind sauce.

Yum Mung-Kud \$18

Mangosteen salad with spicy pla-ra kapi dressing, shallot, culantro, lime, and toasted rice.

Yum Nem Khao Todd \$21

Isan-style, crispy rice salad with sour pork sausage, thai herbs, spicy lime dressing and peanut.

Labb Pla Todd \$47

Crispy whole branzino topped with thai herb garden, chili lime dressing and toasted rice powder.

SOOTHR X SAPPE

Jeeb Dumpling \$15

Ground pork, shrimp, diced bamboo shoot, scallion, touch of sesame oil, dill, spicy soy vinaigrette.

Laab Rolls \$15

Fried rolls with Laab Flavor filling, chicken, glass noodle, cabbage, carrot, shallot, mint, culantro, Plum-Jaew sauce.

Massamun Gai Yang \$25

Isan style grilled chicken in Massamun curry with roasted potato, baby carrot, onion, crispy shallot and pickle shallot.

Green Curry Grilled Steak \$27

Isan style grill steak in green curry with thai eggplant, bamboo shoot, thai basil, pepper and grill pineapple.

River Prawn Karee \$28

Sauteed river prawns in Soothr's signature creamy egg curry sauce, onion, pepper, scallion, celery with chili oil.

Panang Nuer \$27

Panang curry with stewed beef, rambutan, pineapple, peppers topped with coconut cream and kaffir lime leaves.

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

Ping Yang

(Skewers for combo)

Grilled marinated proteins or vegetables on skewers served with Sappe powder on side.

Choose

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



Moo Ping
(Grilled marinated pork)



Sam Chan Ping
(Grilled marinated pork belly)



Gai Ping
(Grilled marinated chicken)



Tub Gai Ping
(Grilled marinated chicken liver)



Hua Jai Gai
(Grilled marinated chicken hearts)



Peek Gai Ping
(Grilled marinated chicken wing)



Sai Grok Isan
(Grilled Isan pork sausage)



Okra Ping
(Grilled marinated okra)



Mushroom Ping
(Grilled marinated mushroom)



Koong Yang
(Grilled marinated Tiger prawn)



Muek Yang
(Grilled marinated squid)



Lin Wua Ping
(Grilled marinated beef tongue)

Tod

***Wing Zaab \$15**

Fried marinated wings tossed in spicy Sappe powder and culantro.

Hed Tod \$15

Fried enoki mushroom with spicy tamarind sauce.

Luke Chin Tod \$14

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.

***Gai Ta-Krai \$17**

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

Soup/Hotpot

***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.

Grill

Sappe Ribs \$41

Grilled marinated pork spare rib rack with Sappe powder.

Crying Tiger \$23

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

Kaw Moo Yang \$19

Grilled marinated pork jowl with spicy Jaew sauce.

***Sai Ua \$17**

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

Gai Yang \$19

Grilled marinated chicken with Jaew sauce.

Tum/Yum

***Goi Nuer \$24 (Raw, GF)**

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

Soi Ju \$24 (Rare, GF)

Esan style beef platter, seared beef, grilled beef liver and beef tribes with spicy Jaew sauce and side of fresh vegetables.

***Laab Ped Udon \$24 (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 \$16 (GF)**

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

***Yum Pu Dong \$21 (GF)**

Spicy fermented crabs in spicy fish sauce.

***Laab Mushroom \$21 (V, GF)**

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

***Fruit Salad Kapi \$16 (GF)**

Spicy season fruit salad with chili, toasted rice powder, shallot, lemongrass in s hrimp-paste and lime dressing.

***Tum Thai Kai Kem \$16 (GF)**

Green papaya, chili, tomato, long bean, peanuts with salted egg.

***Tum Pu Pla Ra \$16 (GF)**

Green papaya, chili, tomato, long bean with crab and fish anchovy.

***Tum Jay \$16 (VG, GF)**

Green papaya, chili, tomato, long bean.

Rice/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 Yang \$23**

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

***Cha Mama Koong \$23**

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

Mama E-La \$23

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

Woon Sen Pad Thai \$27

Pan fried bean noodles and Tiger prawns in sweet tamarind fish sauce, chive, radish, bean sprouts, bean curd and egg. Served with fried breaded banana blossom, peanuts and chili flakes.

Mii Kati Jay \$22 (VG)

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

Moo Gratiam over rice \$21

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

Mushroom fried rice \$21 (V, GF)

Fried rice with assorted mushrooms, onion, tomato and crunchy garlic.

Khao Pad Rod Fai Gai \$19

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

Mun Koong Fried Rice \$26

Tiger prawn fried rice with shrimp paste oil, tomato, onion, scallion, and egg. Sprinkled with crunchy shallot and side of spicy creamy seafood sauce.

Sen Kua \$23

Pan-Fried broad rice noodle, egg, beansprouts, and scallion in light soy sauce topped with fried marinated pork belly.

***Mao Talay \$25**

Pan-Fried broad rice noodle in a spicy sauce with mussels, squid, shrimp, egg, peppers, basil, young peppercorn, and finger roots.

Sen Yai Buk-La \$21 (VG)

Pan Fried broad rice noodles in spicy tomato-dill sauce with diced blackened soy curd, egg, topped with diced crispy soy curd and crunchy shallot.

**Vegan is available*

Entrees

***Gatoi Prik Gleur \$27**

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

***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.

***Mok Nor Mai \$20 (GF)**

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

Side

Seasonal fresh vegetables \$6

Assorted fresh vegetables.

Khao Jii \$5

Grilled egg-brushed sticky rice.

Khao Niao \$4

Steamed sticky rice.

Khao \$3

Steamed jasmine rice.

Desserts

Buk Prao \$17

Sweet sticky rice, coconut gelato, toasted coconut bits, young corn, peanuts, jackfruit, toddy palm seed, and evaporated milk.

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.

Kai Tao \$16

Fried potato balls on skewers, Ube gelato. Ube crumbles and coral tuille.

***Indicates as spicy dish.**

SAPPE

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Food Allergies



		PING YANG	APP/ SOUP	TUM/YUM	ENTREE
CAN EAT	SHELLFISH	<ul style="list-style-type: none"> • Beef Tongue • Pork sausage • Okra • Mushroom 	<ul style="list-style-type: none"> • Hed Tod • Luke Chin Tod • Wings Zaab • Gai Yang • Tom Zaab Nuer 	<ul style="list-style-type: none"> • Goi Nuer • Soi-Ju • Laab Ped • Laab mushroom • Tum Jay • Tum Thai (No dry shrimp) • Tum Khao Pode (No dry shrimp) 	<ul style="list-style-type: none"> • Khao Pad Gai • Mushroom F/R • Mii Kati Jay • Sen Yai Buk-La • Zaab Hang • Mok Nor Mai • Massamun Gai Yang
	GLUTEN	<ul style="list-style-type: none"> • Beef Tongue • Shrimp • Okra • Mushroom 	<ul style="list-style-type: none"> • Luke Chin Ping (No sauce) 	<ul style="list-style-type: none"> • All 	<ul style="list-style-type: none"> • Mushroom F/R • Pad Thai Shrimp (No Banana blossom) • Mok Nor Mai
	VEGAN	<ul style="list-style-type: none"> • Okra • Mushroom 	<ul style="list-style-type: none"> • Hed Tod 	<ul style="list-style-type: none"> • Tum Jay • Laab mushroom 	<ul style="list-style-type: none"> • Mushroom F/R • Mii Kati Jay • Sen Yai Buk-La (No egg) • Massamun Tofu
CAN NOT EAT	DAIRY	-	-	<ul style="list-style-type: none"> • Kaw Moo Yang • Crying Tiger • Gai Yang 	<ul style="list-style-type: none"> • Khao Soi Gai Yang • Ba Mii Kaw Moo • Mao Talay • Sen Kua (Sauce) • Massamun Gai Yang • Prawn Curry • Green Curry Steak
	PEANUT	-	-	<ul style="list-style-type: none"> • Tum Jay (Otp) • Tum Thai (Otp) • Tum Khao Pode (Otp) 	<ul style="list-style-type: none"> • Pad Thai Shrimp (Otp) • Ba Mii Kaw Moo (Otp) • Mee Kati Jay • Massamun curry