



အိမ်ထောင်ရေး
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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



Wing



Chicken Skin



Cuttle Fish



Belly



Okra



Mushroom



Chicken



Pork



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.



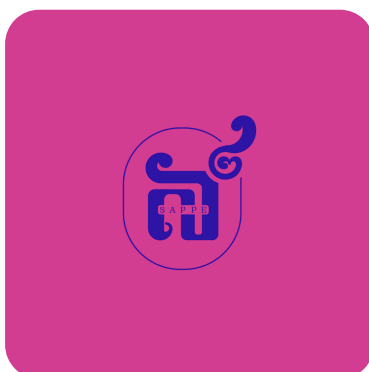
***Tum Pu Pla-Ra \$15 (GF)**

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.