



## KUAY TIEW (NOODLES)

### Kuay Tiew Kai \$16

Slow cooked chicken drumstick, egg noodle, shitake mushrooms and bean sprout

### Kuay Tiew Nuer \$19

Double braised beef noodle-soup, thin rice noodle, Chinese five spices, bean sprouts and market green

### Classic Boat Noodle \$21

Braised beef, homemade beef meatballs, rice noodle with classic boat noodle broth

### Yen Ta Fo \$20

Served Hot-pot style, savory and tangy Yen Ta Fo broth, flat rice noodle with shrimp, squid, fish balls and crispy wonton

### Ba Mee Haeng \$18

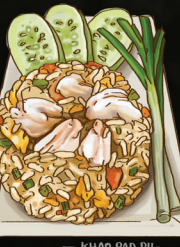
Stir fried egg noodle, roasted pork, fish balls, garlic oil, sweet soy sauce, bean sprouts and peanuts

### Ba Mee Ped \$26

Egg noodle, duck breast, bok choy with tamarind sauce

### Thai Style Sukiyaki (Beef \$22 / Seafood \$26)

Mushrooms, scallion, napa-cabbage, Chinese celery with homemade red bean curd sauce.



### Khao Soi Chiang Mai \$20 \*S

Egg noodle in Northern style curry, pickled mustard green, red onion  
\*\* Choice of braised beef OR chicken drumsticks

### Mom's Pad Thai \*GF

Sweet radish, chive, bean sprouts, ground peanut on side  
\*\* Chicken or vegetable \$16, beef \$18, shrimp \$19, crispy pork belly \$25, salmon \$30

### Pad Kee Mao \*S

Stir fried flat rice noodle, bell pepper, onion, fresh chilies, Thai basil  
\*\* Chicken or vegetable \$16, beef \$18, shrimp \$19, crispy pork belly \$25, salmon \$30

## KHAO PAD (FRIED RICE)

### Khao Pad Pu \$23

Fried rice with crab meat, egg and curry powder

### Khao Pad Kiew Wan \*\*

Green curry paste, coconut milk, egg, Thai basil, eggplant (Chicken or vegetable \$16, beef \$18, shrimp \$19, crispy pork belly \$25, salmon \$30)

## DESSERTS

### Khao Niew Ma Muang \$13

Sweet sticky rice and mango (Seasonal)

### Sakoo \$13

Tapioca, young coconut meat, sweet corn

### Lychee pudding \$10

Lychee, Coconut cream

### Flourless chocolate cake \$13

House whipped cream, raspberry

## SIDE ORDER

Jasmine Rice	\$3	Brown Rice	\$4
Sticky Rice	\$4	Roti Bread	\$4
Coconut Sticky Rice	\$5	Fried Egg	\$3
Peanut Sauce (4oz.)	\$4	Sweet Chili Sauce (2oz.)	\$2
Steam Rice Noodle	\$5		
Steam Mix Vegetable	\$8		
(Carrot, cauliflower, broccoli, cabbage, napa)			
House made Spicy Chili Lime Sauce (2oz.)	\$4		

## BEVERAGES

Thai Iced Coffee \$5	Thai Iced Tea \$5
Strongly - brewed black coffee, sweetened with sugar and milk. Served over on Ice	Strongly - brewed spices black tea, sweetened with sugar and milk. Served over on Ice
Soda \$3	Still Water (500ml.) \$3
Coke, diet coke, sprite, ginger ale, club soda	100% Natural Spring Water

Sparkling Water(500ml.) \$5  
Sparkling natural mineral water

🍷 LUNCH SPECIAL STARTS FROM \$12! 🍷

## LUNCH SPECIAL

11:30AM.- 3:00P.M. : Except weekend & holidays

Ka Prao *S : Onion, Thai Basil, bell pepper, chili, garlic	
Pad Pak : Stir-fry mixed veggies with light brown sauce	
Green Curry *S : Coconut milk, Thai basil, Thai eggplant, bamboo shoots, bell pepper	
Pad Thai *GF : Rice noodle, egg, bean sprouts, chive and peanuts	
Pad See Ew : Flat rice noodle, egg, Asian & American broccoli, black bean soy sauce	
Pad Kee Mao *S : Flat rice noodle, egg, broccoli, onion, Thai basil, bell pepper, chili-basil sauce	
Basil Fried Rice *S : Egg, onion, Thai basil, bell pepper, chili-basil sauce	
Thai Fried Rice : Egg, onion, tomato, scallions.	
Choice of : Chicken / Crispy Tofu / Mix Vegetable \$12	
Beef / Shrimp :	\$14
Vegetarian Duck :	\$17
Salmon :	\$27

Ka Prao Over Rice with Fried Egg\*S : Stir-fried Thai Basil leaves, bell pepper, onion and chili-basil sauce  
Choice of ground chicken, crispy tofu, or vegetables \$15

\*GF = Gluten Free | \*S = Spicy | \*Please Inform us any food allergies



Mon - Fri 11.30 am-10.30 pm  
Sat - Sun 12.00-10.30 pm  
641 10TH AVENUE, NEW YORK NY 10036  
(212)245-4601, (212)245-4603

Unique and Authentic Thai Flavors.  
The mission is simple: Provide our customers with the most fresh, healthy and authentic Thai cuisine.  
Each dish is prepared meticulously with extra attention to every detail, flavor & presentation.



## APPETIZERS

**Pak Mor \$12 \*GF**  
Made to order steam rice roll filled with cashew and sweet radish, coconut cream sauce

**Tao Hu Prik Kluer \$10**  
Fried tofu tossed with light soy sauce, crispy garlic, chilli and sea salt

**Rak Bua Tod \$12 \*GF / \*V**  
Lotus root chips served with mushroom, cashew purée

**Goong Sarong \$12**  
Fried shrimp wrapped in wonton noodle served with house made sweet chilli sauce

**Goong Pae \$14**  
Freshwater shrimp fritter

**Kor Moo Tod \$14**  
Fried pork jowl, crispy garlic, chilli, coriander and sea salt

**Sai Ua \$12 //**  
House made lemongrass pork-sausage served with red onion, cashew and lettuce

**Sai Tod \$12**  
Crispy beef small intestine served with tamarind chilli sauce

**Mee Krob Goong \$20 \*GF**  
Stir fried crispy rice noodle in Sriracha and coconut sugar, shrimp, fried shallots, and cilantro

## YUM (SALAD)

**Yum Goong \$15 \*GF**  
Grilled shrimp, tropical market fruit, tomato with chilli, lime and fish sauce

**Yum Khao Poda \$15 \*GF //**  
Corn, cherry tomato, shrimp, soft boiled egg with E-saan style chilli, lime and anchovy sauce

**Yum salmon Tod Kanom Jeen \$17 \*GF //**  
Fried salmon, somen noodle, cashew, red onion with sweet chilli, lime and fish sauce

**Yum Sam Moo \$16 \*GF //**  
Grill pork jowl, crispy pork belly, sweet pork sausage, cucumber, red onion, carrot with Thai style green salsa

## SEAFOOD

**Pak Mor Kaeng Pu \$29 \*GF / \*S //**  
Made to order steam rice dumplings filled with crabmeat with Nam Yaa curry sauce

**Pu Nim Karee \$24**  
Soft shell crab, bell pepper, onion, egg with smoked chilli paste and curry powder

**Talay Yang \$26 \*GF**  
Grilled river prawns, green mussels, crab meat and octopus over jasmine rice and seafood sauce

**Kaeng Som Goong \$20 \*GF / \*Thai Spicy // // //**  
Shrimp and green papaya with Southern style tangy and spicy broth

**Tom Yum Mor Fai (dairy) \$25 //**  
Mixed seafood in Tom yum broth, cilantro and scallion

**Lon Pu \$25 \*GF**  
Crab meat, sweet coconut milk, lemongrass, yellow bean served with crispy rice balls (Not gluten-free), ginger and cucumber

## PLA (FISH)

**Pla Tod Kra Tiam \$38**  
Fried whole Branzino, fried garlic.

**In Sea Tod Nam Pla \$23 \*GF**  
Fried King fish steak, mango, cashew salad

**In Sea Tom Kem \$25**  
Fried King fish steak in sweet and savory herbal broth, ginger

**Tai Pla set \$25 \*GF / Thai Spicy // // //**  
Southern style spicy fish curry, served with omelet, fried whiting fish and market green

**Miang Salmon \$26 \*GF**  
Lettuce wrap, rice noodle, ginger, red onion, cashew and lime

**Tom Cloeng Pla Krob \$20**  
Crispy Branzino, mushrooms, cauliflower and Thai Basil broth

## NUER (BEEF)

**Nuer Tom Bai Horapa \$21 \*GF / \*S // //**  
Braised beef in lemongrass and Thai basil broth

**Nuer Tun Mor Fai \$24**  
Braised beef belly and tripe in Chinese herbs and spices

**Nuer Nong Kaeng Kiew \$22 \*GF //**  
Beef shank braised in green curry served with coconut angel hair rice noodle

**Nuer Panang \$25 \*GF //**  
Brisket braised in Panang curry and peanut

## MOO (PORK)

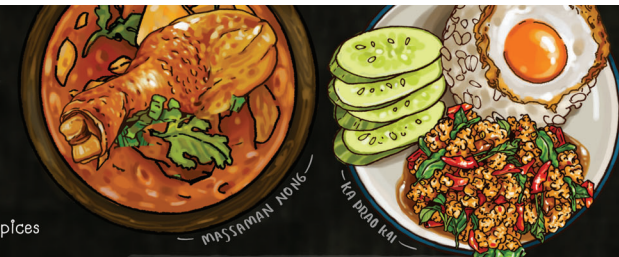
**Moo Krob Kra Pao \$20 \*S // //**  
Crispy pork belly, stir fried with basil sauce

**Moo Krob Ka Nah \$20**  
Stir-fried crispy pork belly with Chinese broccoli.

**Morning Glory Moo Krob \$22 \*S**  
Stir-fried Thai morning Glory, crispy pork belly, garlic, chilli

**Moo Krob Prik Kluer \$22 \*GF**  
Crispy pork belly with fried garlic, chilli, shallot and sea salt

**Miang Kor Moo \$27 \*GF**  
Grill pork jowl served with Lettuce wrap, ginger, red onion and cashew



## KAI (CHICKEN)

**Massaman Nong \$21 \*GF**  
Massaman curry with drumstick and thighs, sweet potato, onion and peanut

**Ka Prao Kai \$18 \*S // //**  
Stir-fried ground chicken with Thai basil served with jasmine rice and fried egg

## VEGAN

**Khao-Ob Mor Din \$16 \*GF**  
Clay-pot rice, shiitake mushroom, taro, carrot and green peas

**Khao Pad Horapa \$16 \*S //**  
Basil fried rice, bell peppers, onion and crispy tofu

**Kaeng Kiew Ped Jay \$18 \*S**  
Mock duck, green curry, and Thai eggplant

**Panang Jay \$16 \*S**  
Curry with charred cauliflower, crispy tofu and peanut

**Tom Cloeng Jay \$18 \*GF / \*S // //**  
Tom Yum, mushrooms, cauliflower and Thai basil

## VEGETARIAN

**Pad Thai Jay \$16 \*GF**  
Sweet radish, diced tofu, egg, chive, bean sprout

**Pad Kee Mao Jay \$16 \*S // //**  
Stir-fried spicy noodle, egg, market green and Thai basil

