



# OYSTER

6 Oysters \$20

Fresh east coast oysters served with house special spicy seafood sauce, chili jam, crispy shallot

**\$2** OYSTER HAPPY HOUR  
M-F 11:30AM - 5PM\*

\*Excepts holidays. Available for dine in only.

## WEEKDAYS

M - F 11:30AM - 5:00PM \*

\*Excepts holidays. Available for dine in only.

# HAPPY HOUR

**\$11** COCKTAILS



**\$5** BEER



**\$9** WINE | BELLINI | SANGRIA



**\$2** OYSTER



**\$9** SMALL PLATE



Choice of:  
Spring Rolls | Crispy Wontons,  
Tamarind Wings | Chive Rice Cake



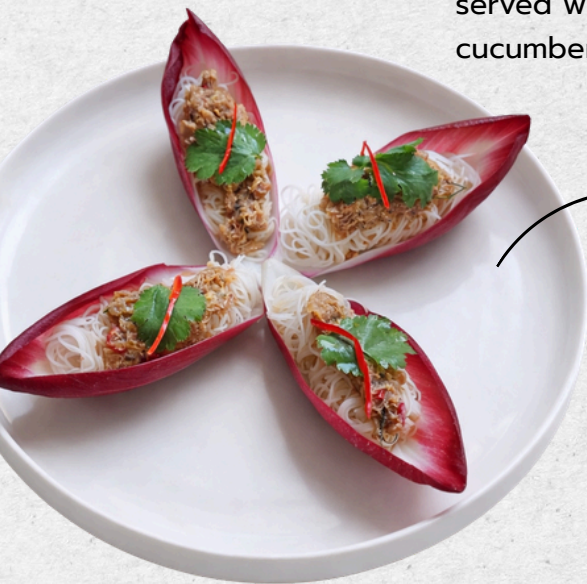
# Specials



**Grilled Pork Chop 30.-**  
Char-grilled pork chop served with spicy Jaew sauce, Som Tum salad, and butterfly-pea flower sticky rice.



**Jang Lon 24.-**  
Fried Thai-herbs shrimp cake, served with rice vermicelli, cucumber relish, ground peanut.

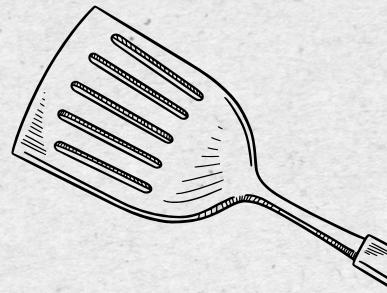


**Ray Rai 16.-**  
Sweet crab mixed with Thai herbs relish, layered with angle hair noodles on crisp endive leaves

**Tom Yum Ramen Hot Pot 35.-**  
Spicy Tom Yum with ramen noodles, ground pork, jumbo shrimps, crispy pork belly, egg



# Specials



Tom Yum Wings 14.-

Deep fried breaded chicken wings coated with sweet and spicy Tom Yum flavored sauce served with lime.



Pad Ped 28.-

Slow-braised beef brisket stir-fried with spicy Thai curry paste, Thai herbs, Thai eggplant, and basil.



Be My Valentine 14.-

Raspberry jam and soft vanilla sponge insert in raspberry rose mousse enclosed with crunchy chocolate shell.



## SIGNATURE COCKTAILS

**PANDAN OLD FASHIONED** \$18  
 Pandan Infused Bourbon, Coconut Liqueur, Dark Brown Sugar, Orange Bitter, Chocolate Bitter

**BANGKOK LANTERN** 🌶️ \$19  
 Monkey Shoulder Scotch Whisky, Poblano Liqueur, Lemongrass Honey Ginger Coriander Syrup, Laphroaig Single Malt Whisky

**CHATUCHAK SUNRISE** \$17  
 Rum, Mango juice, Cream de mango

**BERRY IN LOVE** \$17  
 Citron Vodka, Yuzu Juice, Raspberry Tea Cordial, Foamer

**SPICY BABYDOLL** 🌶️ \$17  
 Tequila, Triple sec, Guava juice, Thai style chili salt rim

**BUTTERFLY SNOW** \$18  
 Butterfly Pea Infused Citron Vodka, Cointreau, Lemon juice, Syrup, Lychee Calpico foam

**CHA MANAO** \$19  
 Thai Tea Infused Espolon Tequila Reposado, Orgeat Syrup, Lime Juice, Orange Blossom



## CLASSIC COCKTAILS

**TITO'S MARTINI** \$16  
 Tito's vodka, Dry Vermouth, Olive

**PASSION FRUIT MOJITO** \$14  
 Rum, Passion Fruit Puree, Lime, Mint, Seltzer

**MARGARITA** \$13  
 Tequila, Triple sec, Lime Juice, Syrup

**SPARKLING LYCHEE** \$11/\$30

**MANHATTAN** \$16  
 Maker's Mark bourbon, Sweet Vermouth, Angostura Bitters, Cherry

**WHISKEY SOUR** \$16  
 Jack Daniel's Tennessee Honey, Lemon juice, Syrup

**SANGRIA** \$12/\$32  
 Red or White

**MANGO BELLINI** \$11/\$30

# WINE LIST

## RED WINE

MURPHY GOODE \$ 1 1 / \$ 4 2  
Pinot Noir, California

SILVER PALM \$ 1 2 / \$ 4 4  
Cabernet Sauvignon, California

## WHITE WINE

KIM CRAWFORD \$ 1 4 / \$ 4 9  
Sauvignon Blanc, New Zealand

CUPCAKE \$ 1 1 / \$ 4 2  
Pinot Grigio, California

## SPARKLING WINE

BENVOLIO \$ 1 2 / \$ 4 4  
Prosecco, Italy

## BEER

SINGHA \$ 7  
Thailand, Premium Lager, 5%

ASAHI \$ 7  
Japan, Rice Lager, 5.2%

TAIWAN BEER LYCHEE \$ 7  
Taiwan, Fruit Beer, 3.5%

BROOKLYN IPA \$ 7  
Brooklyn NY, Indian Pale Ale, 6.9%



Thai Tea Sizzling Roti



Coconut Pandan Sundae



Mango Sticky Rice



KISS OF LYCHEE



PASSION FRUIT MOJITO MOCKTAIL



ROSE LEMONADE



LYCHEE FIZZ

## MOCKTAILS

KISS OF LYCHEE \$ 14  
Raspberry Tea Cordial, Lemon Juice, Soda, Lychee Calpico Foam

ROSE LEMONADE \$ 10  
Lemonade, Rose syrup, Butterfly pea tea

PASSION FRUIT MOJITO MOCKTAIL \$ 10  
Passion fruit Puree, Mint, Lime, Seltzer

LYCHEE FIZZ \$ 10  
Lychee syrup, Lemon, Grenadine, Tonic water



Churros with Pandan Sauce



Mango Mousse Cake

## DESSERTS

THAI TEA SIZZLING ROTI \$ 15  
Roti, frosted flakes, marshmellow, Thai tea ice cream, Thai tea sauce

CHURROS WITH PANDAN SAUCE \$ 11

MANGO MOUSSE CAKE \$ 13  
with coconut ice cream

MANGO STICKY RICE \$ 14

HOMEMADE ICE CREAM SUNDAE \$ 10  
Thai Tea or Coconut Pandan

# Small Plates

## SMALL PLATES



Tod Mun



Curry Puff



Chive Rice Cake



Cho Muang



Fried Pork Belly



Mango Branzino Rolls

- \$27** — **BKK PLATTER**  
Sampler platter includes crab rolls, chive rice cake, Cho Muang
- \$14** — **CURRY PUFF**  
Crispy puff pastry filled with curry flavored chicken, potato, and onion served with cucumber relish
- \$13** — **CHO MUANG** **GV**  
Butterfly pea dumplings with ground peanuts, shallots, and sweet turnip served with garlic crisps, cilantro, lettuce, and fresh chili
- \$14** — **FRIED PORK BELLY**  
Crispy fried marinated pork belly topped with garlic crisps served with sriracha sauce and cucumber
- \$15** — **TOD MUN**  
Panko breaded shrimp cakes served with sweet plum sauce
- \$14** — **TAMARIND WINGS** **🌶️**  
Marinated chicken wings in spicy Tamarind sauce topped with crispy shallot
- \$14** — **ZABB WINGS** **🌶️**  
Crispy chicken wings dusted with spicy and sweet lime seasoning
- \$13** — **TOM YUM MUSSELS** **G**  
New Zealand green mussels baked with Tom Yum flavored sauce and mozzarella cheese
- \$14** — **MANGO BRANZINO ROLLS** **V**  
Fresh summer rolls with mango, lettuce, carrots, red cabbage, and mint topped with crispy branzino cubes served with spicy sweet lime sauce and ground peanuts. (sub tofu for vegetarian option)
- \$14** — **CRISPY CRAB ROLLS**  
Crispy spring rolls filled with shrimp and crab meat served with sweet chili sauce
- \$11** — **CRISPY WONTONS**  
Crispy fried wontons stuffed with fish balls served with spicy tamarind sauce
- \$11** — **CHIVE RICE CAKE** **V**  
Crispy homemade chive rice cake served with sweet soy sauce
- \$11** — **SPRING ROLLS** **V**  
Mixed vegetable spring rolls served with sweet chili sauce.

*Please inform your server of your food allergy.  
Many items contain shell fish, wheat, dairy, soy or peanut.  
Eating raw, undercooked seafood or meats increase your risk of food-borne illness.*

*20% Gratuity will be added to a party of 6 or more.*



Som Tum



Fresh Oysters



Marinated Crab Salad

## Cold plates COLD PLATES

FRESH OYSTERS | \$20 **G**

6 fresh oysters served with chili jam, crispy shallots, and house special spicy seafood sauce

GOONG CHAE | \$16 **G**

Raw shrimps with shredded cabbage served with house special spicy seafood sauce

SOM TUM | \$14 **G**

Spicy green papaya salad with carrot, long bean, tomato, peanuts, dried shrimp, and crispy pork rinds (Add grilled shrimp +\$6 | marinated raw crab +\$6)

MARINATED CRAB SALAD | \$19 **G**

Spicy mango salad with marinated raw blue crabs, red onion, tomato, cashew nuts, and celery (sub grilled shrimp or crispy softshell crab +\$2)

Tom Yum



Tom Kha



BKK Platter



## Soup SOUP

TOM YUM | \$25 **G**

Mixed seafood, mushroom, tomato, red onion, culantro, cilantro, and chili, in citrusy lemongrass pork broth

TOM KHA | \$21 **G**

Chicken, mushroom, tomato, red onion, culantro, cilantro, and chili in creamy coconut galangal broth

SEAWEED TOFU SOUP | \$20

Ground pork, seaweed, silken tofu, mushroom, scallion, and cilantro in clear broth



Pineapple Curry Duck



Braised Pork Leg



Pad Thai Boran



Steamed Sea Bass



Lemongrass Sea Bass



Panang Curry

## Signature SIGNATURE

### STEAMED SEA BASS | \$39 🌶️ G

Steamed whole Mediterranean sea bass with cabbage, lemongrass, galangal, lime leaves, cilantro, and culantro topped with house special spicy seafood sauce

### CRISPY SEA BASS | \$39 🌶️

Deep fried whole Mediterranean sea bass topped with spicy and citrusy Thai herbs salad with red onion, ginger, lemongrass, mint cashew nuts, mango, and toasted chili

### SOFT SHELL CRAB KAREE | \$28

Crispy softshell crabs in creamy curry egg sauce with scallion, celery, onion, and red peppers

### CHICKEN MASSAMAN | \$21 G V

Braised chicken thigh in Massaman curry sauce with potato, onion, and peanuts (vegan option available)

### LEMONGRASS SEA BASS | \$25 🌶️

Crispy fried sea bass fillets in lemongrass tamarind sauce with cashew nuts, peanuts, and toasted chili

### THAI HERB RIBS | \$26 🌶️

Baby back ribs sauteed in very spicy Thai shrimp paste "Kapi" sauce with long beans, lemongrass, fingerroot, peppercorn, and chili.

### CRISPY PORK BELLY | \$25 🌶️

Choice of sauce:  
Pak Boong – sautéed with morning glory in spicy garlic sauce  
Basil – sautéed with red peppers, and long beans in spicy basil sauce

### PAD THAI BORAN | \$27 G

Stir-fried rice noodles in tamarind sauce with jumbo prawns, bean sprouts, chive, peanuts, tofu, and egg wrapped inside egg net

### BRAISED PORK LEG | \$28

Braised pork leg in sweet five-spice soy sauce served with shitake mushroom, Chinese broccoli, boiled egg, and garlic chili vinaigrette

### CRAB FRIED RICE | \$28

Jumbo lump crab meat fried rice with onion, scallion, and egg served with house special spicy seafood sauce

### PINEAPPLE CURRY DUCK | \$33 🌶️

Half roasted duck in red curry sauce with pineapple, tomato, eggplant, red peppers, and basil

### KUA GAI | \$23 V

Stir-fried flat noodles with chicken, squid, bean sprouts, and egg on sizzling hot plate served with lettuce and sriracha sauce (vegan option available)

# Staples STAPLES

## CHOICE OF:

Vegetables & Tofu	\$18
Chicken or Pork	\$19
Beef, Shrimp or Squid	\$20
Mixed Seafood	\$25
Crispy Roasted Duck	(quarter) \$26 / (half) \$33

## Noodles

### PAD THAI

Thin rice noodles, egg, chive, tofu, bean sprout, peanuts in sweet tamarind sauce

### PAD SEE EW

Flat rice noodles, egg, and Chinese broccoli in sweet soy sauce

### PAD KEE MAO

Flat rice noodles, egg, red and green peppers, long bean, peppercorn in spicy basil sauce

## Fried Rice

### THAI FRIED RICE

Egg, tomato, Chinese broccoli, scallion, and onion (vegan option available)

### BASIL FRIED RICE

Egg, onion, red and green peppers, long bean, chili, and basil

### PINEAPPLE FRIED RICE

Egg, pineapple, cashew nuts, tomato, onion, and scallion (vegan option available)

## Curry

### RED CURRY

Bamboo shoot, red peppers, basil in coconut red curry sauce

### GREEN CURRY

Eggplant, red peppers, and basil in coconut green curry sauce

### PANANG CURRY

Long beans, carrot, red peppers, and lime leaf in Panang curry sauce

## Sauteed

### KRA PROW

Long bean, red and green peppers in spicy basil sauce (cooked traditional style with ground meat if you select chicken or pork) Add fried egg +\$3.50



Green Curry



Crispy Pork Belly (Basil)



Crab Fried Rice



Soft Shell Crab Karee



Crispy Sea Bass

# Quick Plates

## QUICK PLATES

TOM YUM NOODLE SOUP | \$19 🌶️ G

Choice of: Thin rice noodles, flat rice noodles, angel hair noodles, or ramen noodles\* +\$2 with roasted pork, ground pork, fish balls, bean sprouts, scallion, and cilantro in creamy Tom Yum broth (\*ramen noodles contain gluten)

KHAO SOI | \$22 🌶️

Ramen noodles in coconut curry sauce with braised chicken thigh topped with crispy noodles, red onion, pickled cabbage, lime and chili oil

KHAO MOO DANG | \$19

Roasted pork, crispy pork belly, sweet sausage, and boiled egg over rice topped with house special BBQ sauce and sweet soy chili vinaigrette

KHAO KHA MOO | \$19

Braised pork leg over rice with mushroom, Chinese broccoli, and boiled egg served with garlic chili vinaigrette

## SIDES

WOK SEARED CABBAGE	\$14
Seared cabbage with garlic and fish sauce	
PAK BOONG FAI DANG 🌶️	\$18
Stir-fried morning glory with garlic and chili in fermented soy bean sauce	
JASMINE RICE	\$3
BUTTERFLY PEA STICKY RICE	\$4
PANDAN COCONUT STICKY RICE	\$5
STEAMED RICE NOODLES WITH GARLIC OIL	\$5
FRIED EGG	\$3.5
SPICY SEAFOOD SAUCE	(2oz) \$3   (8oz) \$10
DIPPING SAUCE (2OZ)	\$2
Sweet chili sauce, sweet soy sauce, plum sauce, spicy tamarind	



Please inform your server of your food allergy. Many items contain shell fish, wheat, dairy, soy or peanut.

# Lunch Specials

## LUNCH SPECIALS

Daily 11:30AM - 4PM. Includes one starter and one entrée. Each entrée served with jasmine rice except fried rice and noodles dishes.



SELECT  
STARTER



SELECT  
YOUR DISH



SELECT  
PROTEIN

### CHOICE OF STARTERS:

- Thai Salad with Peanut Dressing **V G**
- Seaweed and Tofu Soup
- Spring Rolls **V**

### CHOICE OF PROTEIN:

- Vegetables & Tofu \$15
- Chicken or Pork \$16
- Beef, Shrimp or Squid \$18
- Mixed Seafood \$20
- 1/4 Crispy Duck \$25

### CHOICE OF DISHES:



#### Noodles



Pad Kee Mao

#### PAD THAI **G**

Thin rice noodles, egg, chive, tofu, bean sprout, and peanuts in sweet tamarind sauce

#### PAD SEE EW

Flat rice noodles, egg, and Chinese broccoli in sweet soy sauce

#### PAD KEE MAO **V**

Flat rice noodles, egg, red and green peppers, long bean, peppercorn in spicy basil sauce



#### Fried Rice

#### THAI FRIED RICE **V**

Egg, tomato, Chinese broccoli, scallion, and onion (vegan option available)

#### BASIL FRIED RICE **V**

Egg, onion, red and green peppers, long bean, chili, and basil

#### PINEAPPLE FRIED RICE **V**

Egg, pineapple, cashew nuts, tomato, onion, and scallion (vegan option available)



Pineapple Fried Rice



#### Curry



Red Curry

#### RED CURRY **V G**

Bamboo shoot, red peppers, basil in coconut red curry sauce

#### GREEN CURRY **V G**

Eggplant, red peppers, and basil in coconut green curry sauce

#### PANANG CURRY **V G**

Long beans, carrot, red peppers, and lime leaf in Panang curry sauce



#### Sauteed

#### KRA PROW **V**

Long bean, red and green pepper in spicy basil sauce (cooked traditional style with ground meat if you select chicken or pork) Add fried egg +\$3.50



Kra Prow

### SPECIAL LUNCH DEALS (no starter)

#### TOM YUM NOODLE SOUP | \$17 **V G**

Choice of: Thin rice noodles, flat rice noodles, angel hair noodles, or ramen noodles\* +\$2 with roasted pork, ground pork, fish balls, bean sprouts, scallion, and cilantro in creamy Tom Yum broth (\*ramen noodles contain gluten)

#### KHAO MOO DANG | \$17

Roasted pork, crispy pork belly, sweet sausage, boiled egg over rice topped with house special BBQ sauce and sweet soy chili vinaigrette

#### KHAO KHA MOO | \$17

Braised pork leg over rice with mushroom, Chinese broccoli, and boiled egg served with garlic chili vinaigrette

*Soft Drinks*  
SOFT DRINKS

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ICED

THAI ICED TEA (OAT MILK +\$0.75)	\$ 6
THAI ICED COFFEE (OAT MILK +\$0.75)	\$ 6
LYCHEE THAI TEA	\$ 7
BUTTERFLY PEA JASMINE SODA	\$ 7
YUZU SODA	\$ 7
JUICES Lychee, Mango, Guava, Pineapple	\$ 6
SODA Coke, Diet Coke, Sprite, Ginger Ale, Seltzer	\$ 3
SPARKLING WATER (28 oz)	\$ 8
STILL WATER (28 oz)	\$ 8

HOT

FRENCH PRESS COFFEE	\$ 4
GREEN TEA	\$ 4
CHRYTSANTHUMUM TEA	\$ 4
HOT THAI TEA	\$ 4

*Desserts*  
DESSERTS

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THAI TEA SIZZLING ROTI Roti, frosted flakes, marshmallow, Thai tea ice cream, Thai tea sauce	\$15
CHURROS WITH PANDAN SAUCE	\$11
MANGO MOUSSE CAKE with coconut ice cream	\$13
MANGO STICKY RICE	\$14
HOMEMADE ICE CREAM SUNDAE Thai Tea or Coconut Pandan	\$10



Mango Mousse Cake



Thai Tea Sizzling Roti



Coconut Pandan Sundae



Butterfly Pea Jasmine Soda



Churros with Pandan Sauce



Yuzu Soda