

WEEKDAYS

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

Dine in only. Except Holidays.

HAPPY HOUR

COCKTAILS \$12

- Lychee Floral Spritz
- Strawberry Aperol Spritz
- Passionfruit Mojito
- Lychee Martini
- Yuzu Margarita

WINE \$9

- Brut Cattin
- Rosé
- Pinot Grigio
- Terra Alta Blanc
- Coteaux Bourguignons

BEER \$6

- Singha
- Asahi
- Taiwan Lychee
- Brooklyn IPA

SNACKS \$9

- Spring Rolls
- Zabb Wings
- Pumpkin Fries

OYSTER \$2

- 3 pcs minimum





SIGNATURE COCKTAILS

SIAM BLOOM \$17
Chrysanthemum Infused Fords Gin • Honey • Lime • Soda

SILOM SKY \$18
Butterfly Pea Infused Citron Vodka • Cointreau • Lemon • Syrup • Lychee Calpico foam

CHATUCHAK SUNRISE \$17
Sticky Rice Tea Infused Planteray Light Rum • Mango Juice • Lime • Cream de mango

PINEAPPLE IN SUKHUMVIT \$18
Planteray Pineapple Flavored Rum • Dark Rum • Coconut Rum • Pineapple Syrup • Tiki Bitters

ARI SUNSET \$19
Thai Tea Infused Espolon Tequila Reposado • Orgeat Syrup • Lime Juice • Orange Blossom

BANGKOK AFFAIR 🌶️ \$18
Espolon Blanco Tequila • Poblano Liqueur • Passionfruit • Aperol • Lime

RATCHADA HEAT 🌶️ \$19
Monkey Shoulder Scotch Whisky • Poblano Liqueur • Lemongrass Honey Ginger Coriander Syrup • Laphroaig Single Malt Whisky

THE BANGKOK REMIX

STRAWBERRY APEROL SPRITZ \$15
Aperol • Strawberry • Orange juice • Lime • Prosecco

LYCHEE FLORAL SPRITZ \$15
Vodka • Lychee • Butterfly Pea • Rose Syrup • Elderflower • Lemon • Prosecco

PASSIONFRUIT MOJITO \$16
Rum • Passion Fruit • Lime • Mint • Seltzer

YUZU MARGARITA \$16
Choice of Tequila or Mezcal • Yuzu Marmalade • Yuzu Juice • Cointreau

LYCHEE MARTINI \$16
Tito's Vodka • Lychee • Triple Sec



WINE

SPARKLING

BRUT CATTIN \$ 12 / \$ 45
Cremant d'Alsace Brut • France

ROSE

CHÂTEAU PIGOUDET \$ 12 / \$ 45
Rosé • France

ORANGE

TINTO AMORIO \$ 16 / \$ 55
Bheeyo Skin-Contact • California

WHITE

ATTENTION CHENIN MÉCHANT \$ 15 / \$ 50
Chenin Blanc • France

CIRCA \$ 12 / \$ 45
Pinot Grigio • Italy

BÀRBARA FORÉS \$ 12 / \$ 45
Terra Alta Blanc • Spain

RED

CERBAIONA \$ 15 / \$ 55
Toscana Rosso VDT • Italy

GÓMEZ CRUZADO \$ 15 / \$ 55
Rioja Crianza • Spain

HENRI DUFRÈRES \$ 12 / \$ 45
Coteaux Bourguignons • France

BEER

SINGHA \$8
Thailand • Premium Lager • 5%

ASAHI \$8
Japan • Rice Lager • 5.2%

TAIWAN BEER LYCHEE \$8
Taiwan • Fruit Beer • 3.5%

BROOKLYN IPA \$8
Brooklyn NY • Indian Pale Ale • 6.9%

\$40 BEER BUCKET

BUY 5 BOTTLES. GET THE 6TH ONE FREE.
SINGHA OR ASAHI ONLY.



KISS OF LYCHEE



PASSION FRUIT
MOJITO MOCKTAIL



SIAM BLOOM MOCKTAIL



MOCKTAILS

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

SIAM BLOOM MOCKTAIL \$11
Chrysanthemum Tea • Honey • Lime • Soda

ROSE LEMONADE \$10
Lemonade • Rose syrup • Butterfly Pea Tea

PASSIONFRUIT MOJITO MOCKTAIL \$10
Passionfruit Puree • Mint • Lime • Seltzer



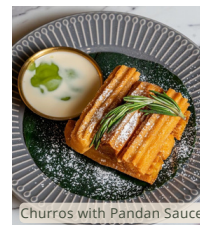
Thai Tea Sizzling Roti



Coconut Pandan Sundae



Mango Sticky Rice



Churros with Pandan Sauce



Mango Mousse Cake

DESSERTS

THAI TEA SIZZLING ROTI \$15
Roti, frosted flakes, marshmallow, 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



Tod Mun



Curry Puff



Chive Rice Cake



Cho Muang



Fried Pork Belly



Mango Branzino Rolls

Small Plates SMALL PLATES

\$28 — 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

\$14 — CHO MUANG **GV**

Butterfly pea dumplings with ground peanuts, shallots, and sweet turnip served with garlic crisps, cilantro, lettuce, and fresh chili

\$15 — FRIED PORK BELLY

Crispy fried marinated pork belly topped with garlic crisps served with sriracha sauce and cucumber

\$16 — TOD MUN

Panko breaded shrimp cakes served with sweet plum sauce

\$15 — TAMARIND WINGS

Marinated chicken wings in spicy Tamarind sauce topped with crispy shallot

\$15 — ZABB WINGS

Crispy chicken wings dusted with spicy and sweet lime seasoning

\$13 — PUMPKIN FRIES **V**

Pumpkin tempura served with sweet chili sauce and ground peanuts

\$15 — 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)

\$16 — CRISPY CRAB ROLLS

Crispy spring rolls filled with shrimp and crab meat served with sweet chili sauce

\$12 — CRISPY WONTONS

Crispy fried wontons stuffed with fish balls served with spicy tamarind sauce

\$13 — 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

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

GOONG CHAE | \$17

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

SOM TUM | \$16

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 | \$21

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 | \$26

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

TOM KHA | \$22

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

SEAWEED TOFU SOUP | \$21

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 | \$40 🌶️ 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 | \$40 🌶️

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 | \$30

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

CHICKEN MASSAMAN | \$23 G V

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

LEMONGRASS SEA BASS | \$26 🌶️

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

THAI HERB RIBS | \$27 🌶️

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

CRISPY PORK BELLY | \$26 🌶️

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 | \$28 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 | \$30

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

CRAB FRIED RICE | \$29

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

PINEAPPLE CURRY DUCK | \$35 🌶️

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

CHOICE OF:

Vegetables & Tofu	\$19
Chicken or Pork	\$20
Beef, Shrimp or Squid	\$22
Mixed Seafood	\$26
Crispy Roasted Duck	(quarter) \$27 / (half) \$35



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 | \$20 🌶️ 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 | \$23 🌶️

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 | \$20

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 | \$20

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

Sides

SIDES

WOK SEARED CABBAGE	
Seared cabbage with garlic and fish sauce	\$14
PAK BOONG FAI DANG 🌶️	
Stir-fried morning glory with garlic and chili in fermented soy bean sauce	\$20
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 \$17
- Chicken or Pork \$18
- Beef, Shrimp or Squid \$20
- Mixed Seafood \$24
- 1/4 Crispy Duck \$26

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 **🌶️**

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 **🌶️**

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 **🌶️ G**

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

GREEN CURRY **🌶️ G**

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

PANANG CURRY **🌶️ G**

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



Red Curry



Sauteed

KRA PROW **🌶️**

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 | \$18 **🌶️ 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 | \$18

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 | \$18

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

SOFT DRINKS

ICED

THAI ICED TEA (OAT MILK +\$0.75)	\$ 6
THAI ICED COFFEE (OAT MILK +\$0.75)	\$ 6
LYCHEE THAI TEA	\$ 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
CHRYTSANTHYMUM TEA	\$ 4
HOT THAI TEA	\$ 4

DESSERTS

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



Thai Iced Tea



Churros with Pandan Sauce



Yuzu Soda