



# 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







PANDAN OLD FASHIONED



CHATUCHAK SUNRISE



MEET ME AT SIAM



SPICY BABY DOLL



KILLER BEE



EKAMAI ALL NIGHT



## SIGNATURE COCKTAILS

### PANDAN OLD FASHIONED \$16

Pandan infused bourbon, Coconut liquor, Dark brown sugar, Orange bitter, Chocolate bitter

### KILLER BEE 🌶️ \$16

Mike's hot honey, Mezcal, Tequila, Pineapple juice, Mango juice, Lime juice

### CHATUCHAK SUNRISE \$16

Rum, Mango juice, Cream de mango

### MEET ME AT SIAM \$16

Gin, Strawberry puree, Milk, Lemon juice

### SPICY BABYDOLL 🌶️ \$16

Tequila, Triple sec, Guava juice, Thai style chili salt rim

### EKAMAI ALL NIGHT \$16

Butterfly pea infused gin, Lychee liquor, St-Germain, triple sec, Lime juice

### PASSION FRUIT MOJITO \$16

Rum, Passion Fruit Puree, Lime, Mints, Seltzer

## CLASSIC COCKTAILS

### TITO'S MARTINI \$16

Tito's vodka, Dry Vermouth, Olive

### MOJITO \$13

Rum, Lime juice, Syrup, Mint leaves, Lime

### 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

JOSH CELLAR \$ 1 2 / \$ 4 4  
Merlot, 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%



## MOCKTAILS

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

OCEAN BREEZE \$10  
Pineapple juice, Lemon lime soda, Edible glitter



## 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





Tod Mun



Curry Puff



Chive Rice Cake



Cho Muang



Fried Pork Belly



Mango Branzino Rolls

# Small Plates SMALL PLATES

- \$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 sautéed 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

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

\$18

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

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 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)



### 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



### 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 | \$17 **🌶️ 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

---

### 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
CHRYTSANTHUM TEA	\$ 4
HOT THAI TEA	\$ 4

## Desserts

# 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



Butterfly Pea  
Jasmine Soda



Churros with Pandan Sauce



Yuzu Soda