



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



Spring SPECIAL



\$15

Pu Lon

Crispy rice crackers served with crab meat coconut dip with shrimp, chicken, shallot and Thai herbs.



\$26

Choo Chee Prawns

Fried jumbo prawns served with Choo Chee curry sauce, lychee fruit, and Asian pear.



\$25

Pineapple Braised Ribs

Braised pork ribs with sweet and sour pineapple soy sauce.



\$21

Sweet Chili Vermicelli

Stir-fried rice vermicelli with chili jam, egg, red chili, and water spinach. Choice of pork belly +\$4, shrimp +\$2, chicken, or tofu.



\$26

Seafood Pad Cha

Sautéed mixed seafood in spicy Thai herbs sauce with lemongrass, finger roots, peppercorn, lime leaf, basil, and chili on sizzling hot plate



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

YAOWARAT RED LANTERN \$16
Rum, Triple sec, Pomegranate juice, Lime, Mints

LUMPINI KNOCKOUT \$16
Thai tea infused whiskey, Syrup, Lemon juice

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 Pinot Noir, California	\$ 1 1 / \$ 4 2
SILVER PALM Cabernet Sauvignon, California	\$ 1 2 / \$ 4 4
JOSH CELLAR Merlot, California	\$ 1 2 / \$ 4 4

WHITE WINE

KIM CRAWFORD Sauvignon Blanc, New Zealand	\$ 1 4 / \$ 4 9
CUPCAKE Pinot Grigio, California	\$ 1 1 / \$ 4 2

SPARKLING WINE

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

SINGHA Thailand, Premium Lager, 5%	\$7
ASAHI Japan, Rice Lager, 5.2%	\$7
TAIWAN BEER LYCHEE Taiwan, Fruit Beer, 3.5%	\$7
BROOKLYN IPA Brooklyn NY, Indian Pale Ale, 6.9%	\$7



Thai Tea Sizzling Roti



Coconut Pandan Sundae



Mango Sticky Rice



OCEAN BREEZE



VIRGIN POMEGRANATE MOJITO



ROSE LEMONADE



LYCHEE FIZZ

MOCKTAILS

ROSE LEMONADE Lemonade, Rose syrup, Butterfly pea tea	\$10
VIRGIN POMEGRANATE MOJITO Pomegranate juice, Mint, Lime, Seltzer	\$10
LYCHEE FIZZ Lychee syrup, Lemon, Grenadine, Tonic water	\$10
OCEAN BREEZE Pineapple juice, Lemon lime soda, Edible glitter	\$10



Churros with Pandan Sauce



Mango Mousse Cake

DESSERTS

THAI TEA SIZZLING ROTI Roti, frosted flakes, marshmellow, 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



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 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

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