

SMALL PLATES (KIN LEHNN) **BY SRIPRAHAI**

7.90 | **Spicy Beef Tendon Salad** Larb Enn
Mint, lemongrass, red onions, scallions, toasted rice powder, chili, lime juice

8.90 | **Spicy Pork Trotter w/ Fresh Herbs** Kee Mao kah Mooh
Sautéed marinated five spices pork trotter, basil, chili, young pepper corn, chili jam

10.90 | **Mango Soft-shell crab** Yahm Puu Nihm
Mango salad, red onions, chili, lime, cilantro

11.90 | **Grilled Pandan Chilean Seabass** Pla Pihng Bai Teuy
Marinated grilled chilean seabass, pandan, with "Nahm Jihm Talay"—a spicy and sour garlic, chili and lime dipping sauce

6.90 | **Curry Puff** Karee Pup
Chicken stuffed pastry, potatoes, onions, and yellow curry, cucumber chutney

GRILLED DISHES (PIHNG YAHNG) **BY PICHET ONG**

7.90 | **Pork Satay** Mooh Sa-teyh
*It's commonly assumed that Chicken Satay is an authentic Thai dish.
In actuality, Pork Satay is the Thai original. Aroy mak! (very delicious!)*
Toasted bread, peanut sauce, cucumber chutney

9.90 | **Chiang Mai Sausage** Sai Auh Nahm Prihk Noohm
Chacoal grilled, mixed Thai herbs pork sausage, spicy long chili relish

9.90 | **Pork Jaw** Kor Mooh Yahng
Cilantro root marinated, spicy tamarind dipping sauce

8.90 | **Ovaltine Pork Ribs** Kra Dook Mooh O-One-Tin
Five spices marinate, Ovaltine barbecue glaze

7.90 | **Yuzu Duck Skewers** Pehd Yahng Som
Toasted coriander, yuzu hoisin barbecue glaze

11.90 half | **17.90** whole | **Hen Gai Yahng**
Marinate with lemongrass, pandan, garlic, pepper, honey and cilantro root, sweet chili and spicy tamarind dipping sauces

13.90 | **Mekhong Rib Eye Steak** Neur Yahng
Thai whiskey & herbs marinate, grilled rare, spicy tamarind dipping sauce

6.90 | **Spicy Buffalo Wings** peehk Gai Pehd
Sriracha barbecue glaze, kaffir lime

11.90 | **Cinnamon Pork & Crispy Pork Belly** Mooh Dang Mooh Grohb
Duo of roasted marinated pork and crispy pork belly, sweet Thai cinnamon soy dipping sauce

APPETIZERS

- 4.00 Edamame**
Freshly steamed green soy beans
- 4.00 Triple Mushroom Spring Roll**
Crispy spring rolls stuffed w/ glass noodles, wood ear mushrooms, king oyster mushrooms, enoki mushrooms and minced vegetables, served w/ pomegranate plum sauce
- 4.90 Chive Taro Corn Dumpling**
W/ mixed vegetables, served w/ house chili soy sauce
- 5.90 Chicken and Shrimp Dumpling**
Steamed or Fried
Steamed served w/ house chili soy sauce |
Fried served w/ sweet chili sauce
- 5.90 Herbal Coconut Calamari**
Toasted ground cumin, coriander crusted and roasted coconut flakes served w/ sweet chili sauce
- 6.90 Thai Shrimp Cakes**
Pork, cilantro root, garlic. Served w/ plum sauce

SALADS

- 5.20 Mixed Market Greens**
Fresh greens w/ tomatoes, cucumbers, onions, and tofu. Served w/ peanut sauce dressing
- 6.20 Green Papaya Salad**
Tomatoes, string beans, roasted peanuts in chilli lime juice dressing
- 7.90 Spicy Beef Mango Salad**
Grilled herb-marinated beef, lemongrass, roasted jasmine rice, scallions, cilantro and mint leaves w/ tamarind dressing
- 7.90 Crispy Duck Salad**
Cashew nuts, pineapples, tomatoes, mint leaves, mangoes, w/ roasted chili lime dressing

SOUPS

- 5.50 Five Spice Stewed Beef**
A lightly spiced broth w/ Beef tendon, chinese broccoli, bean sprouts, Thai cinnamon, star anise, scallions and celery
- 4.50 Lemongrass Soup** [Tom Yum]
A savory sour soup w/ mushrooms, traditionally seasoned w/ lemongrass, kaffir lime leaves, chili, scallions and lime juice
Chicken/ Shrimp/ Vegetable/ Tofu
- 4.50 Galangal Coconut Milk Soup** [Tom Kha]
A distinct flavor of southern Thailand's coconut soup w/ mushrooms, seasoned w/ galangal, chili, scallions and lime juice
Chicken/ Shrimp/ Vegetable/ Tofu

VEGETARIAN DISHES

All curries, Sautéed, fried rice and noodle dishes marked (•) can be made vegetarian w/ tofu or a variety of vegetables upon request. Choices of :

- 9.90 Imitation Duck**
- 9.90 Tofu**
- 9.90 Vegetables**

SIDE ORDER DISHES

- 2.50 Sticky Rice**
- 2.00 Brown Rice**
- 1.50 Jasmine Rice**
- 2.50 Toasted Bread w/ Peanut sauce**
- 5.50 Stir Fried Pumpkin and Eggs**
- 6.50 Chinese Broccoli**
Stir-fried w/ garlic sauce
add crispy pork belly (+\$ 3.50)

■ : High level of spiciness

SPECIALTIES

- 14.90 Qi Pad Thai**
Sautéed glass vermicelli w/ shrimps, scallops, calamari, mussels, crispy sun dried shrimps, fresh mango, brown tofu, bean sprouts, scallions, crushed peanuts and tamarind juice, wrapped in an egg white crepe
- 10.90 Chicken Chiang Mai Noodle** (•)
Red onions, lime, scallions, pickled cabbages, bean sprouts in light yellow curry broth, topped w/ crispy yellow noodles
- 11.90 Floating Market Stewed Beef Noodle**
Braised beef, beef tendon w/ rice noodles, Chinese broccoli, bean sprouts, celery, scallions in five spices cinnamon brown broth and crispy pork skin
- 12.90 Bangkok Chicken Pumpkin Curry**
Thai herbs and spices blended in roasted chili paste w/ kaffir lime leaves and fresh basil simmered in coconut milk
- 22.90 Steamed Ginger Chilean Sea Bass in Cast Iron Pot**
Glass vermicelli, ginger, bok choy, napa cabbages, celery, Chinese broccoli and shitake mushrooms, scallions, onions in seasoning house soy sauce
- 16.00 Seafood Chu-chee Curry w/ Young Coconut**
Steamed coconut flesh, jumbo shrimps, scallops, mussels, squid w/ herbs, blended in mild chu-chee chili paste, kaffir lime leaves, wild ginger and asparagus ribbons
- 22.90 Chilean Sea Bass Holy Basil**
Chili, string beans, onions, eggplants and bell peppers
- 15.90 Salmon Wild Ginger Curry w/ Kanom Jiin Noodle** ■
Boiled egg, fish balls, chilli, lemongrass, coconut, bean sprouts, basil, pickled cabbage, scallions, red onions and string beans
- 13.90 Fiery Pork Red Turmeric Curry** ■
Perhaps the spiciest Thai dish that NYC has to offer, this tantalizing curry is inspired by the dishes of Thailand's south —Dried bird's eye chilli, lemongrass, galangal, shrimp paste, Thai eggplant and long hot chilli
- 15.90 Kingfish "Teh-Pho" Curry in Clay Pot**
Bok choy, onions, napa cabbages, lemongrass in tumeric coconut curry and crispy shallot
- 11.90 Spicy Crispy Pork Belly Holy Basil** ■
Thai chili and long hot chili

NOODLE/ CURRY/ FRIED RICE/ SAUTÉED

YOUR CHOICE OF MEAT:

- 10.90** Chicken, tofu, imitation duck,
Beef or vegetable
- 11.90** shrimp

NOODLES

- Pad Thai** (•)
Stir-fried Thai rice noodles w/ brown tofu, eggs, bean sprouts, scallions and crushed peanuts
- Pad See Euw** (•)
Flat rice noodles stir-fried in sweet soy sauce w/ Chinese broccoli, broccoli and eggs
- Kee' Mao** [Spicy Basil Noodles] (•)
Spicy pan-fried flat rice noodles w/ spicy sauce, tomatoes, basil, eggs, bell peppers and onions

FRIED RICE DISHES

ADD \$1.00 FOR BROWN RICE

- Bangkok Fried Rice** (•)
Traditional Thai fried rice w/ scallions, onions, tomatoes, carrots, Chinese broccoli and eggs
- Thai Spicy Basil Fried Rice** (•)
W/ bell peppers, onions, chili and eggs
- Pineapple Fried Rice** (•)
Roasted cashew nuts, onions, scallions, raisins, tomatoes, carrots and eggs

SAUTÉED DISHES

- Spicy Holy Basil** (•)
Chili, string beans, onions, eggplants and bell peppers
- Roasted Cashew Nuts** (•)
Zucchini, bell peppers, baby corns, scallions, carrots, celery, onions and pineapples w/ chili paste sauce
- Black and White Sesame Garlic Dish** (•)
Chinese broccoli, broccoli, bok choy, napa cabbage, and carrots w/ sesame oil sauce

CURRY DISHES

- Massaman Curry** (•)
Thai-Muslim spices and herbs blended in chili paste w/ potatoes, peanuts and onions, simmered in coconut milk
- Panang Curry** (•)
Spices and herbs blended in chili paste w/ string beans, bell peppers and kaffir lime leaves, simmered in coconut milk
- Green Curry** (•)
Spices and herbs blended in hot green chili paste w/ bamboo shoots, egg plants, basil and bell peppers, simmered in coconut milk
- Red Curry** (•)
Spices blended in chili paste w/ bamboo shoots, zucchini, basil and bell peppers, simmered in coconut milk

LUNCH SPECIAL STARTING AT \$7.50

EVERYDAY UNTIL 3:30PM

ANY ENTRÉE ON THE REGULAR MENU
AND LUNCH SPECIAL MENU COMES
WITH A **COMPLIMENTARY APPETIZER**

*You may find detailed descriptions
of the items on the previous pages.*

13.90 LUNCH SET BY

Picher Ong.

Spicy Buffalo Wings

Glazed w/ Sriracha barbecue sauce

Five Spice Stewed Beef Noodle

Braised beef, beef tendon w/ rice noodles, Chinese broccoli, bean sprouts, celery, scallions in five spices cinnamon brown broth and crispy pork skin

Thai Red Bull Sorbet

SPECIAL: ADD \$1.50 FOR A SMALL CHICKEN TOM YUM SOUP OR THAI ICED TEA WITH LUNCH (DINE IN ONLY)

YOUR CHOICE OF APPETIZER:

- ✿ TRIPLE MUSHROOM SPRING ROLL
- ✿ CHIVE CORN DUMPLING
- ✿ GINGER EDAMAME
- ✿ GREEN SALAD (PEANUT SAUCE DRESSING)
- ✿ STEAMED OR FRIED SEAWEED CHICKEN AND SHRIMP DUMPLING

7.50 CHICKEN, VEGETABLE OR TOFU

**8.50 SHRIMP, BEEF OR IMITATION DUCK,
CRISPY PORK BELLY**

STIR-FRIED NOODLE

Pad Thai
Pad See Euw
Kee' Mao

FRIED RICE

Add \$1.00 for brown rice

Bangkok Fried Rice
Spicy Basil Fried Rice
Pineapple Fried Rice

CURRY SERVED W/ JASMINE RICE

Red Curry
Green Curry
Panang Curry

SAUTÉED DISHES SERVED W/ JASMINE RICE

Spicy Thai Basil Dish
Black and White Sesame Garlic Dish

FISH DISHES SERVED W/ JASMINE RICE

9.90 Crispy Salmon w/ Basil Sauce
9.90 Salmon w/ Turmeric Curry Cream Sauce
Bok choy, napa cabbages and onions

7.90

PUMPKIN CRÈME BRÛLÉE

SPICED PUMPKIN CUSTARD, COCONUT CHANTILLY CREAM,
POMEGRANATE, PUMKIN BISCOTTI

8.90

BANANA DATE UPSIDE DOWN CAKE

BRULEE BANANA, RUM INFUSED DATES, SALT CARAMEL
DARK BEER ICE CREAM, OREO SOIL

7.90

TARO MOUSSE

COCONUT CREAM, BLACKBERRIES,
WRAPPED IN SPONGE CAKE .GREEN TEA ICE CREAM,
SESAME CRUMBS ,CHOCOLATE



\$9.00

ICE CREAM — *Any 3*

BAILEY'S IRISH CREAM | GREEN TEA |
CHOCOLATE-THAI CHILI

\$9.00

SORBETS — *Any 3*

THAI RED BULL LIME | MANGO | PASSION FRUIT

