

SMALL PLATES (JAHN LEK) AND SOUP **BY PICHET ONG**

9.50 | **Charcoal Grilled Tiger Prawns** Goong Poa Nahm Pla Wahn
Traditional "Nam Jihm Talay", spicy chili lime garlic sauce and "Nahm Pla Wahn" sauce

7.90 | **Spicy Mixed Mushroom Larb** Larb Hehd
Enoki, oyster and bottom mushrooms, scallion, cilantro, red onion, kaffir lime, lemongrass, toasted jasmine rice powder, crispy rice, mint, lime, chili

10.90 | **Grilled Chilean Sea Bass Steamed Curry Mousse in Banana Leaf**
Hor Moak Pla Pao
Egg, coconut milk, basil, cabbage, chili, kaffir lime

7.50 | **Green Papaya Pad Thai** Malagor Pad Thai
Carrots, garlic chives, soy tofu, bean sprouts, scallion, red onion, tamarind, peanuts

6.90 | **Thai Corn Fritter** Tohd Mun Kaow Pohd
Served w/ sweet chili sauce

8.90 | **Yellow Curry Soft-Shell Crab** Poo Pad Pohng Garee
Scallion, celery, milk, egg, chili jam, cilantro

10.90 | **Red Curry Scallop with Pineapple** Gang Hoy Supparod
Kaffir lime, basils, chili

7.90 | **Crispy Rice Crackers w/ Traditional Dipping Sauce** Kaow Tung Nah Tuhng
Minced pork & shrimp, cilantro root, peanut, coconut, tamarind, garlic, red onion, chili

8.90 | **Thai Shrimp Cakes** Tohd Mun Goong
Pork, cilantro root, garlic. Served w/ plum sauce

7.50 | **Lemongrass Tamarind Buffalo Wings** Peek Gai Makarm Trakri
Sweet chili glaze, kaffir lime

6.90 | **Five Spice Stewed Beef Soup** Kao Laow Nuer
Floating market style soup. A lightly spiced broth w/ beef tendon, Chinese broccoli, bean sprouts, Thai cinnamon, star anise, scallions and celery

6.90 | **Ong Coconut Milk Tom Yum Soup** Tom Yum Nahm Kohn
Shrimps, scallops, lemongrass, galangal, chili, shallot, lime, kaffir lime