



TRADITIONAL ESARN SHARING PLATES

BY CLAIRE HANDLEMAN

8.90 | **Yahm Kor Mooh Yahng** Pork Neck Salad

Cucumbers, Asian celery, onions, lime, chili

7.90 | **Yahm Mamaung Pra-krob** Spicy Green Mango Salad

Candied anchovies, cashew nuts, tomatoes, chili, lime

9.90 | **Laab Pehd** Minced Duck Salad

Sawtooth coriander, mint, cilantro, scallions, toasted rice powder, chili, lime

11.90 | **Neua Namtok** Grilled Hanger Steak Salad

Tamarind marinade, mint, scallions, sawtooth coriander, toasted rice powder, chili

9.90 half | **16.90** whole | **Gai Yang** Roasted Cornish Game Hen

Served w/ sweet chili sauce

17.90 | **Pla Pao** Grilled Salt-Crusted Tilapia

Whole fish stuffed with lemongrass, kaffir lime and galangal. Served w/ "nahm jhm talay" sauce (garlic chili lime)

BY PICHET ONG

11.90 | **Goong Pao Yahm Pollamai**

Grilled Tiger Prawns w/ Thai Gooseberries and Seasonal Fruit Salad

Sun dried shrimps, tamarind, mixed fruits, tomatoes, cashew nuts, peanuts, toasted coconut, kaffir lime leaves, mints, carrots, palm sugar, lime

9.90 | **Moak Noh Mai**

Steamed Tilapia, Shrimps, Bamboo Shoot w/ Thai Herbs in Banana Leaf

Oyster mushroom, basil, wild ginger, dried chili, garlic, lemongrass

8.90 | **Tuhm Tau Mooh Grohb** Sugar Snap Pea Salad w/ Crispy Pork Belly

Tomatoes, palm sugar, peanuts, chili, lime

8.50 | **Esarn Thum Mua** Esarn Green Papaya Salad

Smashed with small salted crabs, tomatoes, crispy pork skin, salted egg, sun dried shrimps, string beans, dill, pickled cabbages, noodle, chili, lime, roasted peanuts

6.90 | **Mooh Kahm Wahn** Grilled Pork W/ Chinese Broccoli

Mint, chili, lime, garlic, traditional spicy and sour "Nahm Jhm Ta-lay" sauce

7.50 | **Mooh Pingh** Grilled Pork Skewers

Coriander roots, Esarn herbs & coconut marinate, spicy tamarind dipping sauce

ESARN SIDE DISHES

5.90 | **Mooh Grohb Crispy Pork Belly**

Served w/ soy vinaigrette dipping sauce

5.90 | **Kor Mooh Yahng** Grilled Pork Neck

Cilantro root marinated, spicy tamarind dipping sauce

5.90 | **Dug-darr Gub Thuggatan Tohd** Fried Silk Worm and Grasshopper

Seasoned w/ soy and pepper

2.50/ one piece | **5.00/** three pieces **Pahng Jeeh** Grilled Coconut Sticky Rice Cake

Seasoned with coconut egg wash

ESARN THAI MENU AVAILABLE FOR DINE IN ONLY AFTER 5 P.M.

APPETIZERS

- 4.50 Edamame**
Freshly steamed green soy beans
- 4.50 Triple Mushroom Spring Rolls**
Crispy spring rolls stuffed w/ glass noodles, wood ear mushrooms, king oyster mushrooms, enoki mushrooms and minced vegetables, served w/ pomegranate plum sauce
- 5.90 Chicken Satay**
Grilled coriander herb and lemongrass marinate, served w/ house peanut sauce
- 5.90 Curry Puff**
Siamese pastry stuffed w/ grounded chicken, potatoes, onions, and yellow curry powder, served w/ light sour sauce
- 5.50 Chive Taro Corn Dumplings**
W/ mixed vegetables
- 5.90 Chicken and Shrimp Dumplings**
Sesames oil, served w/ house chili soy sauce
- 5.90 Herbal Coconut Calamari**
Toasted ground cumin, coriander crusted and roasted coconut flakes served w/ sweet chili sauce
- 5.90 Tamarind Buffalo Wings**
Sweet chili glaze, kaffir lime
- 9.90 Mango Soft-shell Crab**
Mango salad, red onions, chili, lime, cilantro
- 7.90 Thai Shrimp Cakes**
Ong Pork, cilantro root, garlic. Served w/ plum sauce

SALADS

- 5.90 Classic Green Papaya Salad**
Tomatoes, string beans, roasted peanuts in chilli lime juice dressing
- 6.50 Burmese Tea Leaves Salad**
Laphet citrus green tea leaves, mixed nuts, sesames, fried garlic, fried red onions, lettuce and chili lime 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**
Ong A lightly spiced broth w/ Beef tendon, chinese broccoli, bean sprouts, Thai cinnamon, star anise, scallions and celery
- 4.90 Lemongrass Soup** [Tom Yum]
A savory sour soup w/ mushrooms, traditionally seasoned w/ lemongrass, kaffir lime leaves, chili, scallions and lime juice
- 4.90 Chicken/ Shrimp/ Vegetable/ Tofu 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 :

- 11.90 Imitation Duck**
- 10.90 Tofu**
- 10.90 Vegetables**

SIDE ORDER DISHES

- 2.50 Sticky Rice**
- 2.50 Brown Rice**
- 2.00 Jasmine Rice**
- 6.50 Siamese Watercress***
Stir-fried w/ garlic sauce
add crispy pork belly (+\$ 3.50)

Ong : Pichet Ong's recommendations on traditional Thai dishes | ■ : High level of spiciness

18% gratuity will be automatically applied to parties with 6 guests or more | Please Alert us of any allergies

* Siamese Watercress will be replaced w/ snow pea tips when not in season

QI SPECIALTIES

- 14.90 Qi Pad Thai**
Sautéed glass vermicelli w/ shrimps, scallops, calamari, mussels, sun dried shrimps, fresh mango, brown tofu, bean sprouts, scallions, crushed peanuts and tamarind juice, wrapped in an egg white crepe
- 11.90 Chicken Chiang Mai Noodle**
Ong 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**
Ong Braised beef, beef tendon, beef balls w/ rice noodles, Chinese broccoli, bean sprouts, celery, scallions in five spices cinnamon brown broth and crispy pork skin
- 13.90 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**
Ong Glass vermicelli, ginger, bok choy, napa cabbages, celery, Chinese broccoli and shitake mushrooms, scallions, onions in seasoning house soy sauce
- 16.50 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**
Ong ■ 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**
Ong ■ *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*
- 15.50 Tilapia "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**
Ong ■ Thai chili, long hot chili, onions, bell peppers and garlic. *This ar-harn-tahm-sahng (made to order) street stall food is a Bangkokian favorite. For added authentic flavor, ask for prik-nahm-plah (chili fish sauce) with a sunny side up egg (+\$2)*
- 12.90 Khao Kha Mooh**
Ong *Thai Stewed Pork Leg w/ Five Spices on Rice.* Corriander roots, Chinese broccoli, soy sauce boiled egg, pickled mustard green. Served w/ chili garlic lime sauce
- 13.90 Sukhee Haeng**
Ong *Stire Fried Thai Sukiyaki w/ Shrimp and Calamari* Glass noodle, Siamese watercress*, napa cabbage, Asian celery, eggs, scallions, onions, w/ red bean curd sesame sauce

NOODLE/ CURRY/ FRIED RICE/ SAUTÉED

YOUR CHOICE OF MEAT:

10.90 Chicken, Tofu or Vegetable

11.90 Shrimp, Beef or Imitation Duck

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 \$7.90

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.

Tamarind Buffalo Wings

Sweet chili glaze, kaffir lime

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

Lychee Galangal 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 ROLLS
- ✿ STEAMED CHIVE CORN DUMPLINGS
- ✿ EDAMAME
- ✿ GREEN SALAD (PEANUT SAUCE DRESSING)
- ✿ STEAMED OR FRIED CHICKEN AND SHRIMP DUMPLINGS
- ✿ CHICKEN LEMONGRASS SOUP (TOM YUM)

7.90 CHICKEN, VEGETABLE OR TOFU

8.90 SHRIMP, BEEF OR IMITATION DUCK

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
Black and White Sesame Garlic

FISH DISHES SERVED W/ JASMINE RICE

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