

\*\* DUE TO AUTHENTICITY OF OUR DISHES,  
NOT ALL MODIFICATIONS CAN BE ACCOMMODATED\*\*

AVAILABLE SUBSTITUTIONS ARE ONLY AS LISTED WE APOLOGIZE FOR THE INCONVENIENT & THANK YOU FOR YOUR LOVE :)

## Sharing is Caring

 spicy  can be made VEGAN  gf can be made gluten free

<b>QUAIL EGG WONTONS</b>	<b>11</b>
crispy fried quail egg wontons, toasted shallot, chili & garlic sauce	
<b>SESAME RICE CHIPS &amp; DIP</b>  gf	<b>11</b>
sesame rice cracker, coconut curry dip w/pork peanut & palm caramel or <b>vegan</b> peanut sauce	
<b>JEK PA'S DUMPLINGS</b>	<b>12</b>
steamed chicken & shrimp shumai, tobiko balsamic soy, roasted sesame oil	
<b>MAMA'S CALAMARI</b>	<b>16</b>
bite size fried calamari w/garlic salt, bonito flakes on side sambal sweet chili sauce	
<b>BRUSSEL SPROUTS</b>  	<b>12</b>
crispy brussel sprouts, spicy chili soy vinaigrette shallots, fresh herbs, lime & roasted thai chili	
<b>CUCUMBER &amp; CORN SALAD</b>   gf	<b>12</b>
street cart style spicy salad w/fish sauce & palm caramel peanut, fresh lime & tomato   add <b>pork belly</b> +2   <b>shrimps</b> +4	
<b>SALMON CRUDO</b>  gf	<b>18</b>
cured salmon, fresh chili & cilantro lime dressing, garlic, marinated ikura + tobiko	
<b>SALT &amp; PEPPER SHRIMPS/TOFU</b>  gf	<b>16/14</b>
fried shrimps w/ szechuan pepper salt, crispy ginger & garlic bits, spicy cilantro chili sauce   add sticky rice +3	
<b>BONELESS DUCK LAAB</b>   gf	<b>19</b>
spicy duck & fresh herbs tossed w/lime, dried chili, fish sauce palm caramel & toasted rice powder, dill, substitute <b>tofu for vegan</b>	
<b>BEACH SIDE STYLE PAPAYA SALAD</b> 	
Hand Cut Papaya, tomato, string beans, garlic, dry chili, fish sauce/ unfiltered fish sauce, and tamarind	
<b>Salad Choices:</b>	
Laos Papaya Salad	<b>15</b>
Thai Papaya Salad	<b>14</b>
<b>STEAMED JASMINE RICE OR STICKY RICE \$4</b>	
<b>CHILI OIL OR CHILI IN FISH SAUCE \$2</b>	
<b>HOUSE PICKLES \$5</b>	

## Finale

<b>LYCHEE CREME BRULEE</b>	<b>8</b>
lychee meat, berries & koala march cookies	
<b>BANANA &amp; COCONUT SPRING ROLLS</b>	<b>8</b>
berries, fruit spread, whipped cream & condensed milk	

<b>PICKLED HUM CHOY</b>  	<b>7</b>
chilled pickled mustard cabbage, shallots & lime	
<b>CHILLED BLACK MUSHROOM</b>   gf	<b>8</b>
chinese wood-ear mushrooms, cucumber, garlic chili padis, cilantro, sesame, chinkiang balsamic	
<b>YAOWARAT S&amp;P ROLLS</b> gf	<b>12</b>
a popular BKK chinatown dimsum snacks, fried shrimp & pork roll w/crispy bean curd skin. salted plum caramel	
<b>ESSAN SAUSAGE</b> gf	<b>16</b>
shedded pork, cellophane noodle, minced garlic, rice , a side of mixed vegetable	
<b>OLD SKOOL SATAY</b> gf	<b>13</b>
pork satay w/curried peanut sauce & fresh cucumber slaw *original Thai satay stall was in <b>YAOWARAT</b> & only serve pork satay*	

## Rice & Noods

<b>STIR FRIED SEASON VEGETABLE</b>	<b>17</b>
stir fried season vegetables with garlic and vegan sauce	
<b>BEEF HORAPA</b>  gf	<b>21</b>
braised beef shanks sautéed w/ fresh garlic, chili & Thai basil, jasmine rice + fried egg   <b>MUST TRY</b>	
<b>SPECIAL CHILI NOODLE</b> 	<b>17</b>
egg noodle wok w/Tom Yum essences, bacon, shiitake, tomato basil & parmesan   add <b>shrimps</b> +4   add <b>onsen egg</b> +2	
<b>GRILLED SHRIMPS KARI RICE</b>	<b>23</b>
garlic butter curry & egg sauce, roasted chili jam celery & onion, atop ikura & black tobiko & crab meat   <b>Delicious!</b>	
<b>SPICY BELLY RICE</b>   gf	<b>20</b>
pork belly wok fried w/chef's chili , garlic & herb sauce substitute tofu for VEGAN   <b>shrimps</b> +5  add <b>fried egg</b> +3	
<b>CHICKEN HIMAPAN</b>   gf	<b>18</b>
chinatown shophouse style cashew chicken w/gingko nuts substitute <b>tofu</b> for VEGAN   <b>shrimps</b> +4	



<b>SEASONAL ICE CREAM</b>	<b>6</b>
w/ whipped cream & fun confections	
<b>FRESH GRAPEFRUIT BRULEE</b>	<b>6</b>
fresh grapefruit with burnt brown sugar	

## Cocktail Piset 15

fun seasonal creations by Andy T :)

### LYCHEE COLLINS

Vodka | Giffard Lichi | Raspberry Elder Citrus |  
Soda

### SHOCHU & SONIC

Mizu Lemongrass Shochu | Crème de Peche |  
Cumcumber Bitter | Sonic

### KUKISHI NEGORUNO

Iwaih 45 | Akashi Umeshu Whiskey | Sweet Bermuto |  
Campari

### YAOWARAT

Ming River Baijiu | Illegal Joven Mezcal | Sweet  
Vermouth | Fernet

### BLACK TIGER (After Dinner)

Mekhong Thai Spirit | Cantra Negra Coffee Liqueur |  
Coffee | Avera | Coffee  
Spirit Free \$10

## Grapes

### RED WINE 12|44

Nia 2021, Pinot Nior Ca  
Lamadrid Estate Wines, Cabernet Sauvignon,  
AG

### WHITE WINE 12|44

Manu, Sauvignon Blanc NZ  
Zolo 2022, Chardonnay, AG

### SPARKLING 12

Angelini, Prosecco IT (200 mL)

## Beer Bottles & Can

Chang Beer, Lager, THA 8  
Hitachino, White Ale, JP 9  
DC Brau Tuk Tuk, Rice Lager, DC 8  
Worth Park, Dark Lager, Baltimore 8  
Union Divine, IPA, Baltimore 8

## The Classics 15

### OLD FASHIONED

Rye | Bourbon | Demerara | Bitters

### BOLIVIAN BRAMBLE

Singani 63 | Gin | Lemon | Crème de Mure

### SPICY PALOMA

Tequila Blanco | Mezcal | Bird Eyes Chili | Giffard  
Pamplermousses | Grapefruit | Soda

### CHINARI SPRITZ

Chinola Passion Fruit Liqueur | Campari Prosecco |  
Soda

### MAI TAI

Plantation OFTD | Old Line PF | Amaretto | Curacao  
| Lime | Angostura

## Spirit Free 10

### APRICOT SOUR

Kentucky 74 | Aprjjicot Preserved | Demerara |  
Lemon

### PALOMA PALOMA

Giffard Aperitif | Roots Divino Blanco |  
Grapefruit | Soda

## Single Serving Sake

Little SUMO Jumai Genchu 18% 10  
Hakutsuru Chika Junmai 13.5% 12

## Beverage

Thai Milk Tea | Lychee Iced Tea 5  
Fever Tree Ginger Beer | Tonic 4  
Mexican Coke 5  
Mineragua 5 | Perrier 5  
Diet Coke Can 3  
Hot Tea 3  
BYOT (Bring Your Own Tea Bag) \$2/Person  
BYOB (Bring Your Own Bottles) \$25/Btl