AUTHENTIC THAI TASTE

TOM YUM HOT POT $32

Creamy hot and sour soup with jumbo shrimp, mushroom, cilantro, and cherry tomato in a rich, aroma broth.

KHAO SOI CHICKEN $17

Egg noodles in yellow curry sauce with tender drumstick, shallot, yellow pickle, beansprout, and chili paste.

THAI BASIL PORK BELLY $22 (KRAPOW MOO KROB)

Stir-fried pork belly, bell peppers, onions, string beans, and basil leaves in a spicy basil sauce. Served with fried egg.

PAD THAI PORK BELLY $22

Stir-fried rice noodles with egg, bean sprouts, scallions, radish, bean curd, and peanuts in a tangy orange tamarind sauce. Topped with crispy pork belly.

CRAB CURRY NOODLE $28 (KANOM JEEN NAM YA)

Lump crab meat in a fragrant Southern coconut curry. Served with rice vermicelli, string beans, sbeansprout, cucumber, and pickled mustard.

CRAB FRIED RICE $25

Stir-fried jasmine rice with lump crab meat, scallions, and egg. Served with chili fish sauce.

= Spicy

CHEF'S SPECIAL

JUMBO SHRIMP CLAY POT $24

Stir-fried vermicelli noodles with jumbo shrimp, celery, carrots, scallions and onions in a light savory sauce with a hint of sesame oil.

ROASTED RED DUCK $28

Half duck, pineapple, cherry tomato, basil and bell pepper in red curry sauce.

TAMARIND WHOLE FISH $32

Crispy red snapper, bell pepper, onion served with spicy tamarind sauce.

NYPD $28

Stir-fried rice noodles with half duck, egg, bean sprouts, scallions, radish, bean curd, and peanuts in a tangy orange tamarind sauce.

NAKORN CHICKEN $24

Southern Thai–style marinated fried chicken served with yellow curry rice and sweet chili sauce.

THAI BASIL PORK OR CHICKEN $20 (PAD KRA PAO)

Stir-fried ground chicken, bell peppers, onions, string beans, and basil leaves in a spicy basil sauce. Served with fried egg.

= Spicy

CHEF'S SPECIAL

SEAFOOD BASIL COMBO $25

Shrimp, calamari, mussels, tilapia, and scallops stir-fried with onion, scallions, string beans and bell pepper in a spicy basil sauce.

KING'S SALMON $28

Breaded fried salmon with steamed snow peas, broccoli and carrots, served with peanut gravy sauce.

GREEN SPAGHETTI SALMON $28

Spaghetti with snow peas, bell pepper, and broccoli in a creamy green curry sauce, topped with grilled salmon.

STEAMED LIME FISH $22

Steamed fillet red snapper with napa cabbage, broccoli, scallions, onions, and ginger in gravy lime sauce.

TAMARIND PRAWN $24

(Grilled or Fried)
Jumbo prawns with steamed broccoli, carrots, snow peas, bell peppers, and onions in a spicy tamarind sauce.

GOLDEN CHICKEN BREAST $22

Breaded fried chicken breast served with mixed greens, carrots, red onions, cherry tomatoes, spicy mayo, and honey mustard.

= Spicy

APPETIZER

51 DUMPLING $9
Steamed dumplings filled with chicken, shrimp, mushrooms, carrots, and chestnuts. Served with black bean vinaigrette sauce.

FRIED GOLDEN BAG $9
Fried dumplings filled with chicken, shrimp, mushrooms, carrots, and chestnuts. Served with sweet chili sauce.

VEGETABLE DUMPLING $9
Steamed dumplings filled with spinach, carrots, corn, and peas wrap in wonton pastry. Served with black bean vinaigrette sauce.

CRAB RANGOON $9
Imitation crab, celery, scallions, and cream cheese wrapped in a crispy wonton wrap. Served with sweet chili sauce.

NANCY CRAPE $10
Steamed Dumplings filled with peanuts and sweet radish. Served with tomato dip.

CHICKEN SATAY $10
Grilled marinated skewers served with peanut sauce and pickled cucumber sauce.

FRIED CALAMARI $10
Golden fried calamari served with a refreshing tomato-mint dip.

SPICY WINGS $9
Fried chicken wings served with sriracha-hoisin sauce.

SPRING ROLL $7
Cabbage, carrot, celery, and glass noodles wrapped in an egg roll pastry. Served with sweet chili sauce.

THAI FRESH ROLL $8
Mixed greens, lettuce, carrots, onions, and tofu wrapped in rice paper. Served with hoisin glaze and crushed peanuts.

CRISPY FINGER SHRIMP $9
Shrimp wrapped in an egg roll pastry. Served with tomato-mint dip.

COCONUT SHRIMP $10
Fried shrimp coated with breadcrumbs, coconut flakes, and sesame seeds. Served with honey mustard sauce.

CHIVE PANCAKE $10
Golden-fried, chewy rice flour dumplings filled with fresh garlic chives. Served with black bean vinaigrette sauce.

CURRY PUFF $10
Minced chicken, potato, onion, curry powder wrapped in puff pastry. Served with pickled cucumber sauce.

FRIED TOFU $10
Fried soft tofu served with crushed peanut, cilantro in sweet chili sauce.

= Spicy

SALAD

PAPAYA SALAD $10
Shredded green papaya with cherry tomatoes, carrots, string beans, and peanuts in fresh lime sauce.

DUCK SALAD $11
Crispy duck with red onions, cherry tomatoes, cilantro, carrots cashews, and pineapple in roasted chili-lime sauce.

LEMONGRASS SHRIMP SALAD $11
Shrimp with lettuce, lemongrass, red onions, carrots, cilantro, cashew nuts, and cherry tomatoes in roasted chili-lime sauce.

BEEF SALAD $11
Beef with lettuce, red onions, cilantro, and toasted rice in roasted chili-lime sauce.

GREEN LEAVES SALAD $9
Mixed greens with lettuce, red onions, carrots, cherry tomatoes, and cucumber, served with peanut dressing.

MISO SALAD $9
Mixed greens with lettuce, red onions, carrots, cherry tomatoes, and crouton served with miso-ginger dressing.

AVOCADO SALAD $10
Mixed greens with red onions, carrots, cherry tomatoes, cucumber, and avocado served with miso-ginger dressing.

MAYO CALAMARI SALAD $11
Mixed greens, lettuce, red onions, carrots, cherry tomatoes, and top with fried calamari served with spicy mayo dressing.

= Spicy

SOUP

VEGETABLE OR TOFU $8

Carrots, napa cabbage, broccoli, string beans, and Chinese broccoli

SHRIMP OR CHICKEN $9

MIXED SEAFOOD $12

Shrimp, calamari, scallops, mussels, and tilapia

TOM YUM LEMONGRASS SOUP

Hot and sour soup with mushrooms, onions, and cilantro in a fragrant lemongrass herb broth.

TOM KHA GALANGA SOUP

Creamy coconut soup with mushrooms, tomatoes, onions, and cilantro.

HOUSE GREEN SOUP

Classic comforting soup with napa cabbage, carrots, celery, and scallions in a clear chicken broth.

WILD BASIL SOUP

Mild soup with mushrooms and basil leaves in a clear herb broth.

= Spicy = Gluten Free

CURRY

VEGETABLE OR TOFU $16
Carrots, napa cabbage, broccoli, string beans, and Chinese broccoli

MOCK DUCK OR CHICKEN $17

PORK OR BEEF OR SHRIMP $18

MIXED SEAFOOD $20
Shrimp, calamari, scallops, mussels, and tilapia

GRILLED SALMON OR HALF DUCK $28

SERVED WITH JASMINE RICE

MASSAMAN CURRY
A rich and mild curry with potatoes, onions, and roasted peanuts in a coconut milk.

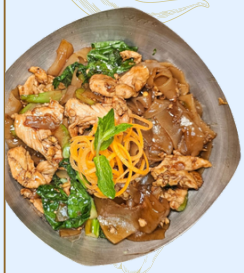
PANANG CURRY
Creamy curry with string beans, and bell peppers with a hint of peanuts in coconut milk.

RED CURRY
Rich curry with bell peppers, bamboo shoots, and basil leaves in coconut milk

GREEN CURRY
A fragrant curry with eggplant, bell peppers, bamboo shoots, and basil leaves in coconut milk.

= Spicy

NOODLE



VEGETABLE OR TOFU $16
Carrots, napa cabbage, broccoli, string beans, and Chinese broccoli

MOCK DUCK OR CHICKEN $17

PORK OR BEEF OR SHRIMP $18

MIXED SEAFOOD $20
Shrimp, calamari, scallops, mussels, and tilapia

GRILLED SALMON OR HALF DUCK $28

PAD THAI

Stir-fried rice noodles with egg, bean sprouts, scallions, radish, bean curd, and peanuts in a tangy orange tamarind sauce.

PAD SEE EW

Stir-fried wide rice noodles with egg, Chinese broccoli, and American broccoli in a sweet soy sauce.

DRUNK MAN

Stir-fried wide rice noodles with bell peppers, onions, Chinese broccoli, egg and basil in a chili sauce.

DRUNK WOMAN

Stir-fried wide rice noodles with bell peppers, onions, egg, tomato, Chinese broccoli and basil in a spicy tomato sauce.

BANGKOK NOODLE

Stir-fried wide rice noodles with egg, peanuts, radish, bean sprouts, and scallions in a savory soy sauce, finished with a hint of sesame oil.

PAD WOON SEN

Stir-fried glass noodles with egg, ginger, scallions, mushrooms, onions, carrots, celery, and napa cabbage in a light, savory soy sauce.

PHUKET NOODLE

Stir-fried egg noodles with egg, Chinese broccoli, and American broccoli in a sweet soy sauce.

BASIL SPAGHETTI NOODLE

Stir-fried spaghetti noodles with onions, bell peppers, tomato, basil, carrots, and egg in a creamy, spicy tomato sauce.

TOM YUM SUPER BOWL

Rice noodle soup in a hot and sour broth, served with bean sprouts, Chinese broccoli, mushrooms, onion, cilantro crushed peanuts, and chili paste.

LARD NHA

Stir-fried wide rice noodles topped with Chinese broccoli, American broccoli, carrots in a thick, savory soybean gravy.

= Spicy = Gluten Free

SAUTEED

VEGETABLE OR TOFU $16
Carrots, napa cabbage, broccoli, string beans, and Chinese broccoli

MOCK DUCK OR CHICKEN $17

PORK OR BEEF OR SHRIMP $18

MIXED SEAFOOD $20
Shrimp, calamari, scallops, mussels, and tilapia

GRILLED SALMON OR HALF DUCK $28

SERVED WITH JASMINE RICE

ORIGINAL THAI BASIL
Stir-fried bell peppers, onions, string beans, and basil leaves in a spicy basil sauce.

MAMA GINGER DISH
Stir-fried celery, ginger, mushroom, scallions, onion, pineapple, and carrots in a savory ginger sauce.

SUKHUMVIT GARLIC
Stir-fried American broccoli, carrots, napa cabbage, and Chinese broccoli in a garlic sauce.

SWEET & SOUR DELUXE
Stir-fried cucumber, pineapple, bell peppers, onion, scallions, carrots, and tomato in tangy sweet and sour sauce.

ROASTED CHILI CASHEW NUT
Stir-fried bell peppers, onions, broccoli, scallions, carrots, and celery in chili paste.

PRIKKING DRIED CURRY
Stir-fried bell peppers and string beans in dried curry paste.

KING'S RAMA
Stir-fried broccoli, carrots, Chinese broccoli and napa cabbage in peanut sauce.

EGGPLANT BASIL
Stir-fried bell peppers, onions, string beans, eggplant and basil leaves in a spicy basil sauce.

BAMBOO DRIED CURRY
Stir-fried bamboo shoot, basil and bell pepper with red dried curry paste.

= Spicy

FRIED RICE

VEGETABLE OR TOFU $16
Carrots, napa cabbage, broccoli, string beans, and Chinese broccoli

MOCK DUCK OR CHICKEN $17

PORK OR BEEF OR SHRIMP $18

MIXED SEAFOOD $20
Shrimp, calamari, scallops, mussels, and tilapia

GRILLED SALMON OR HALF DUCK $28

SUKHUMVIT FRIED RICE
Stir-fried jasmine rice with onion, scallions, tomato, Chinese broccoli, and egg.

HERB FRIED RICE
Stir-fried jasmine rice with ginger, basil, scallions, egg, and roasted chili paste.

PINEAPPLE FRIED RICE
Stir-fried jasmine rice with pineapple, onion, scallion, cashew nuts, egg, and curry powder.

BASIL FRIED RICE
Stir-fried jasmine rice with broccoli, bell peppers, onions, egg, basil, and chili paste

TOM YUM FRIED RICE
Stir-fried jasmine rice with tomato, mushroom, onions, scallions, egg, and tom yum paste.

JADE FRIED RICE
Stir-fried jasmine rice with basil, snow pea, egg, and green curry paste.

THAI-AMERICAN FRIED RICE
Stir-fried jasmine rice with onion, bell peppers, basil, bacon, Chinese broccoli and egg.

= Spicy

GRILLED

ROASTED HONEY HALF DUCK $28

Roasted duck served with sautéed broccoli in savory brown sauce and a honey drizzle.

CHICKEN BREAST $20

Thai-style marinated grilled chicken breast served with sautéed mixed vegetables and tamarind sauce.

FILLET RED SNAPPER $20

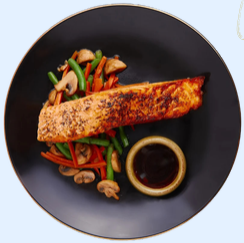
Grilled half red snapper served with papaya salad, sticky rice, and a roasted rice–tamarind dipping sauce.

BBQ CHICKEN $24

Grilled Thai-style marinated half chicken served with papaya salad, sticky rice, and sweet chili dipping sauce.

PORK CHOP $23

Thai-style marinated grilled pork chop served with sautéed mixed vegetables and roasted rice-tamarind dipping sauce.



TOKYO SALMON $28

Grilled salmon on sautéed mushrooms, broccoli, and carrots in a savory brown sauce, served with a teriyaki dipping sauce.

TAMMY SALMON $28

Grilled salmon on sautéed string beans, broccoli, and carrots in a savory brown sauce, served with a spicy tamarind dipping sauce.

= Spicy

SIDE DISH

STEAMED MIX VEGETABLE (Carrots, napa cabbage, broccoli, string beans, and Chinese broccoli)	$6
STEAMED BROCCOLI	$6
STEAMED NOODLES (Rice noodle or Glass noodle or Spaghetti noodle or Rice vermicelli)	$6
STEAMED CHICKEN	$7
STEAMED TOFU	$6
JASMINE RICE	$3
BROWN RICE	$4
STICKY RICE	$4
YELLOW RICE	$6
EGG FRIED RICE	$8
FRIED EGG	$3
CHILI FISH SAUCE	$3
PEANUT SAUCE	$3

LUNCH SPECIAL

1 FREE APPETIZER

- Spring Roll
- Crab Rangoon
- 51 Dumpling
- Vegetable Dumpling
- Miso Salad
- Mayo Salad
- Green Leaves Salad
- Fried Golden Bag
- Tom Yum Soup (Chicken or Vegetable)

MON - FRI FROM 11:00 AM - 3:30 PM (EXCEPT HOLIDAY)

CHOICE OF MEAT

Vegetable or Tofu.....$13
(Carrots, napa cabbage, broccoli, string beans, Chinese broccoli)
Mock Duck or Chicken.....$14
Pork or Beef or Shrimp.....$15
Mixed seafood.....$16
(Shrimp, calamari, scallops, mussels, and tilapia)

SAUTEED

Original Thai Basil 🔥
bell peppers, onions, string beans, and basil leaves.

Sukhumvit Garlic
American Broccoli, carrots, napa cabbage, Chinese broccoli.

Mama Ginger Dish
Celery, ginger, mushroom, scallions, onion, pineapple, carrots.

Sweet & Sour Deluxe
Cucumber, pineapple, bell peppers, onion, scallions, carrots, tomato.

Chili Cashew Nut 🔥
Bell peppers, onions, broccoli, scallions, carrots, celery.

Bamboo Dried Curry 🔥
Bell peppers, bamboo, basil leaves.

FRIED RICE

Sukhumvit Fried Rice
onion, scallions, tomato, Chinese broccoli, egg.

Basil Fried Rice 🔥
Broccoli, bell peppers, onions, egg, basil leaves, chili paste

Pineapple Fried Rice
Pineapple, onion, scallion, cashew nuts, egg, curry powder.

Siam Brown Rice
onion, scallions, tomato, Chinese broccoli, egg.

GRILLED

Pork Chop $15
Grilled pork chop served with sautéed mixed vegetables and roasted rice-tamarind dipping sauce.

Chicken Breast $15
Grilled chicken breast served with sautéed mixed vegetables and peanut dipping sauce.

NOODLES

Pad Thai (GF)
Rice noodles egg, bean sprouts, scallions, radish, bean curd, and peanuts.

Pad See Ew
Wide rice noodles egg, Chinese broccoli, American broccoli.

Drunk Man Noodle 🔥
Wide rice noodles bell peppers, onions, Chinese broccoli, egg, basil.

Bangkok Noodle
Wide rice noodles, egg, peanuts, radish, bean sprouts, scallions.

CURRY

Green Curry 🔥 (GF)
Eggplant, bell peppers, bamboo shoots, basil leaves.

Red Curry 🔥 (GF)
Bell peppers, bamboo shoots, basil leaves.

Panang Curry 🔥 (GF)
String beans, and bell peppers.

Massaman Curry
Potatoes, onions, and roasted peanuts.

FRIED

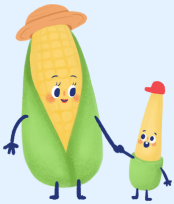
Crispy Chicken Breast $15
Breaded fried chicken breast served with mix salad, honey mustard, spicy mayo.

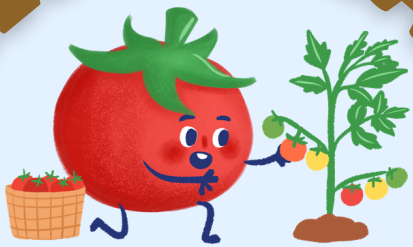
Crispy Tilapia $15
Fried tilapia served with sautéed mixed vegetables and teriyaki sauce.

Tamarind Tilapia $15 🔥
Fried tilapia served with sautéed mixed vegetables, and tamarind sauce.

🔥 = Spicy (GF) = Gluten Free

KIDS MEAL





$13

Bacon fried rice with Crab Rangoon

Stir-fried jasmine rice with egg, smoky bacon, and broccoli. Served with 2 Crab Rangoon.

$14

Pad See Ew chicken with Spring Roll

Stir-fried wide rice noodles with chicken, egg, and American broccoli in a sweet soy sauce. Served with 2 Spring roll.

$15

Chicken Teriyaki

Grilled chicken breast with jasmine rice, steamed broccoli, and a teriyaki dipping sauce. Served with 2 steamed dumplings.

Dessert Menu

ICE CREAM $8

Green Tea Flavor
Coconut Flavor

CREME BRULEE $9

Soft custard with a caramelized sugar top.

LAVA CHOCOLATE CAKE $10

Rich and warm chocolate cake with a molten center. Served with green tea ice cream.

FRIED BANANA $10

Warm and crispy banana. Served with cold and creamy coconut ice cream.

MANGO STICKY RICE $12

Coconut sticky rice with mango. Served with coconut drizzle and roasted mung bean. (seasonal)

Drink Menu

COCKTAIL $11

Lychee Saketini
Sake, Vodka, Lychee

Mango Saketini
Sake, Vodka, Mango

Red Sangria

Lychee Mimosa
Prosecco, Lychee

Blue Bangkok
Sake, Vodka, Blue Curacao, Pineapple

Chili Mango
Vodka, Mango, Tajin, Mint, Ginger

Mojito
Rum, Mint, Seltzer

Pandan Coconut
Rum, Pandan, Coconut

BEER $8

- **Singha** (Thai)
- **Corona**
- **Sapporo**
- **Heineken**
- **Blue Moon**
- **Brooklyn IPA**

WINE $9/$28

WHITE

- **Riesling**
- **Pinot Grigio**
- **Chardonnay**
- **Sauvignon Blanc**
- **Prosecco**
- **Sake**
  (Chill or Warm)

RED

- **Merlot**
- **Malbec**
- **Carbernet**

Drink Menu

MOCKTAIL $10

Shirley Temple
Grenadine, Sprite

Mr. Ginger
Ginger, Passion Fruit, Ginger Ale

Strawberry Mojito
Mint, Strawberry, Seltzer

SOFT DRINK

Thai Iced Tea	**$5**
Thai Iced Coffee	**$5**
Lychee Thai Iced Tea	**$6**
Mango Thai Iced Tea	**$6**
Lemonade Thai Iced Tea	**$6**
Pink Lemonade	**$6**
Lychee Lemonade	**$6**
Unsweetened Iced Green Tea	**$5**
Perrier Sparkling Water	**$5**
Hot Tea (Green tea, Chamomile)	**$3**
Soda (Coke, Diet Coke, Ginger Ale, Sprite, Seltzer)	**$3**
Juice (Lychee, Mango, Lemonade, Cranberry, Pineapple)	**$6**