

Starter อาหารเริ่มต้น

Miang Khum เมียงคัม (GF) 15

betel leaf wrap, dried shrimp, toasted coconut, peanut, ginger, shallot, lime, Thai chili, fermented shrimp paste & palm sugar

Khao Tod Nam Sod ข้าวทอดแหม่มสด (GF) 15

crispy seasoned rice with cured pork sausage, scallion, onion, cilantro, peanut, Thai chili, mint, leaf lettuce

Gui Chai กุยไช่ (VE) (SF) 12

flash fried chive cakes (3), spicy soy vinaigrette, cilantro, fried shallot

Giaw Neung เกี้ยวหนึ่ง 13

steamed pork & shrimp dumplings (6), ginger & garlic hoisin sauce, cilantro

Goong Yarng กุ้งย่าง (GF) 14

grilled lemongrass shell-on shrimp, cabbage salad, namjim talay

Pla Meuk Grata ปลาหมึกกระทะ 14

tempura calamari wok tossed with garlic, ginger, serrano, scallion

Seu Rong Hai เสือร้องไห้ 15

grilled marinated flank steak, tiger cry sauce

Yum/Tum ยำ/ตำ

Yum (ยำ) is a Thai "tossed dish" combining sour, salty, sweet, and spicy flavors, while Tum (ตำ) refers to dishes made by pounding ingredients in a mortar

Yum Nua ยำเนื้อ 20

grilled flank steak, shallot, scallion, cilantro, cherry tomato, mint, Thai chili, lime, toasted rice served with cucumber, lettuce

Som Tum Thai ส้มตำไทย (GF) (SF) 15

green papaya, carrot, cherry tomato, long bean, Thai chili, peanut, fermented fish sauce & palm sugar sauce, fried pork skins

Entree อาหารจานหลัก

Gaeng Nua Ob แกงเนื้ออบ (GF) 28

coconut curry with braised brisket, bamboo shoot, purple eggplant, Thai basil, pepper, served with jasmine rice

Poh Taek ปอเต๊ก (GF) 31

shrimp, calamari, scallop, crab stir fried with egg, onion, napa cabbage, pepper, scallion, chili jam, red curry, cream, served with jasmine rice

Pla Neung Ma Nao ปลาหมึกมะนาว (GF)(SF)(N/AC) 32

steamed pompano, Thai chili, garlic, lime, chili lime sauce, served with jasmine rice

Phad Cha ผัดฉ่า 25

wok tossed pork loin, calamari, serrano, Thai chili, black pepper, Szechuan pepper, young pepper corn, grachai root, bamboo shoot, oyster mushroom, pepper, served with jasmine rice

Gai Phad Supparod ไก่ผัดสับปะรด 26

wok tossed tempura chicken, chili jam, onion, red bell pepper, pineapple, cashew, scallion, Thai chili, served with jasmine rice

Kow Phad Gapow Moo Tord ข้าวผัดกะเพราหมูทอด 23

fried jasmine rice, pork belly, Thai basil, serrano, sweet pepper, served with fried eggs, prik nampla, cucumber, lime

Phad Thai Boran ผัดไทยโบราณ (GF) 23

ancient Thai style rice noodle, shrimp, tofu, dried shrimp, bean sprout, scallion, chive, tamarind & palm sugar sauce, served with peanut, Thai chili, lime

Phad Kee Mow Nua ผัดซีเมานเนื้อ 23 (VE option upon request)

stir-fried fresh flat rice noodle, flank steak, egg, gailan, bell pepper, serrano, Thai basil

Gapow Makheur Yao กระเพรามะเขือยาว (GF)(VE) (SF) 23

wok tossed purple eggplant, jackfruit, tofu, garlic, oyster mushroom, Thai basil, serrano, red bell pepper, served with jasmine rice

Gaeng Phed Taohoo แกงเผ็ดเต้าหู้ (GF)(VE) (SF) 22

wok fried tofu, bamboo shoot, red bell pepper, napa cabbage, Thai basil, coconut red curry, served with jasmine rice

Lanna Cuisine อาหารล้านนา



Lanna cuisine is the traditional cuisine of the Lanna people from the northern region of Thailand, particularly Lampang. It showcases unique flavors, ingredients, and cooking methods distinct from central Thai cuisine, emphasizing herbal ingredients and spicy flavors.

Nam Prik Duo น้ำพริก (GF) 16

served with cabbage, long bean, carrot, cucumber, fried pork skin

-Nam Prik Orng น้ำพริกอ่อน

chili dip with ground pork, yellow bean, tomato, scallion

-Nam Prik Noom น้ำพริกหนุ่ม

roasted serrano, poblano, Anaheim pepper, garlic, shallot, fermented fish sauce

Sai Ua ใส่ั่ว (GF) 13

herbal pork sausage served with ginger, peanut, Thai Chili

Nua Swan Daed Diaw เนื้อสวรรค์แดดเดียว 15

sun dried Thai beef jerky, coriander, sesame seed, namjim jeaw

Laab ลาบหมูคั่ว (GF) 15

wok fried ground pork, house made laab seasoning, pork skin, cilantro, scallion, fried shallot, Thai chili

Tum Kanoon ตำขนุน (GF) 15

shredded jackfruit stir fried with pork, curry paste, cherry tomato, makrut lime leaf, fried garlic, fried pork skin

Kua Ma Thua Ma Kheur คั่วมะถั่วมะเขือ (GF) 15

stir fried egg plant, long bean, garlic, spicy fermented shrimp paste, fried pork skin

Gaeng Hung Lei แกงฮังเล (GF) 18

braised pork belly curry, ginger, garlic, peanut, palm sugar, tamarind, served with jasmine rice

Yum Jin Gai ยำจิ้นไก่ (GF) 17

shredded chicken curry with spicy makwan seasoning, banana blossom, culantro, toasted rice powder, served with jasmine rice

Gaeng Orm Nua แกงอ่อมเนื้อ (GF) 19

stewed beef curry, culantro, cilantro, scallion, dill, toasted rice, thai chili served with jasmine rice

Khan Toke Lek ขันโตกเล็ก 90 (N/AC)

Nam Prik Orng, Nam Prik Noom, Sai Ua, Laab Moo Kua, Tum Kanoon, Gaeng Hung Lei, Yum Jin Gai, fried pork skin, seasonal vegetables, sticky rice, jasmine rice

Khan Toke Yai ขันโตกใหญ่ 140 (N/AC)

Nam Prik Orng, Nam Prik Noom, Nua Sawan, Sai Ua, Laab Moo Kua, Tum Kanoon, Kia Ma Thua Ma Kheur, Yum Jin Gai, Gaeng Hung Lei, Gaeng Orm Nua, fried pork skin, seasonal vegetables, sticky rice, jasmine rice

Accompaniment เครื่องเคียงร้อน

Kow Phad Gratiam ข้าวผัดกระเทียม (GF)(SF) 12

fried jasmine rice, egg, garlic, scallion, cucumber, lime, cilantro

Phad Phak Ruam ผัดผักรวม (GF)(VE)(SF) 13

wok fried gailan, napa cabbage, red bell pepper, scallion, garlic

Kow Horm Mali ข้าวหอมมะลิ (GF) 4

steamed jasmine rice

Kow Niew ข้าวเหนียว (GF) 5

steamed sticky rice

GF: gluten free

VE: vegan

SF: shellfish free

N/AC: Not Available for Carry Out

**We politely refuse any modifications or substitutions to our dishes.

For parties of 6 or more, we do not offer separate checks. A 20% gratuity will be automatically added for such groups