



"BANGKOK CHINATOWN "YAOWARAT" INSPIRED IZAKAYA"

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 **GF** **GLUTEN FREE** **VEGAN AVAILABLE**

QUAIL EGG WONTONS 9

crispy fried quail egg wontons
shallot, chili & garlic sauce

CHILLED BLACK MUSHROOMS 8

chinese wood-ear mushrooms, cucumber
garlic, chili padis, cilantro, chinkiang balsamic

JEK PA'S DUMPLINGS 10

steamed chicken n shrimp shumai
masago, balsamic soy, chili oil

CRISPY TOFU SKIN ROLL 11

a popular BKK chinatown dimsum snacks, w/pork
shrimp & water chestnut on side salted plum caramel

BRUSSEL SPROUTS 11

crispy brussel sprouts, chili soy vinaigrette
shallots, fresh herbs, lime, toasted rice powder

CUCUMBER & BELLY SALAD 13

night market style spicy salad w/*salted fish paste*
palm caramel garlic, chili, lime, culantro & tomato
substitute grilled shrimps +4 | skip the belly for **VEGAN**

SPICY CRISPY SHRIMPS 13

fried shrimps coated w/mala salt, crispy garlic-ginger
chips, peppers & scallions | add steamed rice +3

SALMON CRUDO 13

cured salmon, fresh chili & cilantro lime
dressing, garlic, marinated ikura + tobiko

BONELSS DUCK LAAB 16

spicy duck & fresh herbs tossed w/lime,
toasted rice powder, shallots & dried chili
substitute tofu for **VEGAN** | add sticky rice +3

SESAME RICE CHIPS & DIP 9

sesame rice cracker, coconut curry dip pork
peanut & palm caramel | peanut sauce for **VEGAN**

BEEF SKEWERS 10

pina garlic nuoc-cham marinades
toasted rice & esaan essences | sticky rice +3

MAMA'S CALAMARI 12

bite size fried calamari w/garlic salt, fried shallots
house pickles, sambal sweet chili sauce

OLD SKOOL PORK SATAY 12

curried peanut sauce, toasts, fresh cucumber slaw
original Thai satay stall was in YAOWARAT & only serve pork satay

Rice & Noods

mid size self-efficient plates

BEEF SHANK HORAPA 17 *Gf available*

braised beef shanks sautéed w/ fresh garlic & chili
finger roots & Thai basil, jasmine rice & fried egg

SPECIAL CHILI NOODLE 15

egg noodle wok w/Thai Tom Yum essences, bacon
roasted chili jam, shiitake, tomato, basil & parmesan
cannot make mild | add shrimps +4 | add onzen egg +2

GRILLED SHRIMP KARI RICE 18

garlic butter & egg sauce, roasted chili jam
celery & onion, atop ikura & black tobiko

SPICY BELLY RICE 15 *Gf available*

pork belly wok fried w/chef's chili, garlic & herb sauce
substitute tofu for **VEGAN** | shrimps +3 | add fried egg+2

CHICKEN HIMAPAN 16 *Gf available*

chinatown shophouse style cashew chicken
gingko nut, onion, dried chili, sweet peppers
substitute tofu for **VEGAN** | shrimps +4

Sides & Such

SON IN LAW EGGS 8

tamarind caramel, taosted shallots

HOUSE PICKLES 5

BLACK CENTURY EGG 7

chili, shallot, lime, cilantro

STICKY RICE OR JASMINE RICE 3

CHILI IS FISH SAUCE 1.50

PICKLED HUM CHOY 7

shallot, lime, chili, cilantro

ONSEN EGG w/chef soy & tobiko 4

CHILI OIL 1.50

Sweets Finale

GRAPEFRUIT BRULEE 7

COCONUT ICE CREAM 5

LYCHEE CREME BRULEE 7

MANGO ICE CREAM 5

BANANA+ BRIE SPRING ROLLS 7

ASK MISS JAY FOR SEASONAL
DESSERT :)



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**A 20% service fee is included on every check to help support fair living benefits of our staffs. Sincerely Appreciated **

The Classics 13

OLD FASHIONED

Ritten House Rye, Demerara, Bitters

APEROL SPRITZ

Aperol, Prosecco, Soda

SIDECAR

Pierre Ferrand, Curacao, Lemon

MAI TAI

Rum Blend, Amaretto, Curacao, Lime, Angostura

NEGRONI

Bombay Sapphire, Campari, Sweet Vermouth

Red Wine

RED WINE 12|44

THE WOLF TRAP 2020, RED BLEND
(SYRAH, MOURVÈDRE AND VIOGNIER) SA
NIA WINE CELLARS 2020, PINOT NOIR CA

WHITE WINE 12|44

Lobster Reef 2021, Sauvignon Blanc, NZ
Scarpetta 2021, Chardonnay IT

ROSÉ & SPARKLING

Armas de Guerra 2017, Rosado SP 12/44
Jeio Bisol, Prosecco Ca (200 mL) 12

Single Serving Sake

Lucky dog sake juice box 9

Little Sumo junmai genchu 10

Beer Bottles & Can

Lotte Kloud, KR 8

Taiwan Beer, TW 8

Ichigo, Weizen, JP 9

Muay Thai, "Thai Tea" IPA, MD 9

Union Divine, IPA, Baltimore 7

Nepenthe Little Hatchling, Little IPA, Bmore 7

Cocktail Piset 13

LYCHEE COLLINS

Vodka, Giffard Lichi, Raspberry Elder
Citrus, Soda

KENTUCKY MULE

Town Branch, Combiér Pamplemousses,
Grapefruit Fever Tree Ginger Beer

PASSION DAQUIRI

Don Q Coconut Rum, Neisson PF Rhum
Chinola, Orgeat, Lime

TIGER SMHING

Mekhong, Green Chartreuse, lemon, club soda

YAOWARAT

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

SPIRIT FREE 10

PHONY SPRITZ

NA Aperitif | Indian Tonic | Club Soda

Beverage

Thai Milk Tea | Lychee Iced Tea 4

Thai Iced Coffee 4

Fever Tree Ginger Beer | Tonic | Soda 3.5

Mexican Coke | Mexican Sprite 3.5

Fanta Orange 3.5

Perrier (330 mL) 3.5

Diet Coke Can 2

Hot Tea 3

BYOT (Bring Your Own Tea Bag) \$2/Person

BYOB (Bring Your Own Bottles) \$20/Btl