

Sharing is Caring

 spicy  can be made VEGAN  gf can be made gluten free

SON IN LAW EGGS ^{gf} 	8
fried boiled eggs w/tamarind sauce & toasted shallots	
QUAIL EGG WONTONS	11
crispy fried quail egg wontons, toasted shallot, chili & garlic sauce	
SESAME RICE CHIPS & DIP ^{gf} 	10
sesame rice cracker, coconut curry dip w/pork peanut & palm caramel or vegan peanut sauce	
JEK PA'S DUMPLINGS	12
steamed chicken & shrimp shumai, tobiko balsamic soy, roasted sesame oil	
MAMA'S CALAMARI	16
bite size fried calamari w/garlic salt, bonito flakes on side sambal sweet chili sauce	
BRUSSEL SPROUTS  	12
crispy brussel sprouts, spicy chili soy vinaigrette shallots, fresh herbs, lime & roasted thai chili	
CUCUMBER & CORN SALAD   ^{gf}	12
street cart style spicy salad w/fish sauce & palm caramel peanut, fresh lime & tomato add pork belly +2 shrimps +4	
SALMON CRUDO  ^{gf}	16
cured salmon, fresh chili & cilantro lime dressing, garlic, marinated ikura + tobiko	
SALT & PEPPER SHRIMPS  ^{gf}	15
fried shrimps w/ szechuan pepper salt, crispy ginger & garlic bits, spicy cilantro chili sauce add sticky rice +3	
BONELESS DUCK LAAB   ^{gf}	19
spicy duck & fresh herbs tossed w/lime, dried chili, fish sauce palm caramel & toasted rice powder, substitute tofu for vegan	
STEAMED JASMINE RICE OR STICKY RICE \$4	
CHILI OIL OR CHILI IN FISH SAUCE \$2	
HOUSE PICKLES \$5	

PICKLED HUM CHOY  	7
chilled pickled mustard cabbage, shallots & lime	
CHILLED BLACK MUSHROOMS   ^{gf}	8
chinese wood-ear mushrooms, cucumber, garlic chili padis, cilantro, sesame, chinkiang balsamic	
YAOWARAT S&P ROLLS ^{gf}	12
a popular BKK chinatown dimsum snacks, fried shrimp & pork roll w/crispy bean curd skin. salted plum caramel	
OLD SKOOL SATAY ^{gf}	12
pork satay w/curried peanut sauce & fresh cucumber slaw *original Thai satay stall was in YAOWARAT & only serve pork satay*	

Rice & Noods

BEEF HORAPA  ^{gf}	19
braised beef shanks sautéed w/ fresh garlic, chili & Thai basil, jasmine rice + fried egg MUST TRY	
SPECIAL CHILI NOODLE 	16
egg noodle wok w/Tom Yum essences, bacon, shiitake, tomato basil & parmesan add shrimps +4 add onsen egg +2	
GRILLED SHRIMPS KARI RICE	21
garlic butter curry & egg sauce, roasted chili jam celery & onion, atop ikura & black tobiko & crab meat Delicious!	
SPICY BELLY RICE   ^{gf}	19
pork belly wok fried w/chef's chili, garlic & herb sauce substitute tofu for VEGAN shrimps +5 add fried egg +3	
CHICKEN HIMAPAN   ^{gf}	17
chinatown shophouse style cashew chicken w/ginkgo nuts substitute tofu for VEGAN shrimps +4	

SECRET MENU

please ask MISS JAY or check out our Instagram about our daily secret menu



Finale

LYCHEE CREME BRULEE	8	SEASONAL ICE CREAM	6
lychee meat, berries & koala march cookies		w/ whipped cream & fun confections	
BANANA & COCONUT SPRING ROLLS	8	FRESH GRAPEFRUIT BRULEE	6
berries, fruit spread, whipped cream & condensed milk		fresh grapefruit with burnt brown sugar	

Cocktail Piset 14

fun seasonal creations by Andy T :)

LYCHEE COLLINS

Vodka | Giffard Lichi | Raspberry Elder
Citrus | Soda

RYES OF THE DEAD

Rye | Midori | Dollin Dry | Lemon | Absinthe

PRAYA NAGA

Phraya Thai Aged Rum | Sotol | Honey | Lime |
Angostura

KUKISHI NEGORUNO

Iwaii 45 | Akashi Umeshu Whiskey | Sweet Bermuto |
Campari

YAOWARAT

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

BLACK PANTHER

Mekhong Thai Spirit | Cantra Negra Coffee Liqueur |
Coffee

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 9
Worthy Brewing, Dark Lager, Oregon 8
Union Divine, IPA, Baltimore 8

The Classics 14

OLD FASHIONED

Rye | Bourbon | Demerara | Bitters

BEE'S KNEES

Gin | Honey | Lemon

ZOMBIE

Plantation OFTD | All Spice Dram |
Absinthe | Pomegranate | Grapefruit | Lime

EL DIABLO

Cayeya Tequila Blanco | Mezcal | Crème De Cassis |
Ginger Beer

CHINARI SPRITZ

Chinola Passion Fruit Liqueur | Campari
Prosecco | Soda

MAI TAI

Plantation OFTD, Old Line PF, Amaretto, Curacao,
Lime

Spirit Free 10

APERITIF SPRITZ

NA Aperitif | Indian Tonic | Club Soda

PALOMA PALOMA

NA Aperitif | Grapefruit | Lime | 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