

MENU



Northern Thai

NORTHERN THAI STYLE

Khan-Thok Box \$85

Sai Ua, Northern Thai style green chili dip "Nam Prik Num", pork and tomato chili dip "Nam Prik Ong, Hang lay curry, Ap mu, Larb minced pork, Crispy pork skin, Black sticky rice and Garden vegetable

**Perfect for sharing between 2pp

Sai Ua \$19

Northern Thai style sausage, minced pork, turmeric, red onion, kaffir lime leaves, lemongrass, curry paste, egg, avocado and green chili dip, **peanut medium spicy**

Let's Aew Nuea **GF** \$20

-Northern Thai style pork and tomato chili dip, cherry tomato, chili, garlic, red onion, green onion, cilantro, **shrimp paste**

-Northern Thai style green chili dip
serve with crispy pork skin, crispy wonton and garden vegetable

Larb Nuea **GF** \$20

Northern Thai style spicy larb, minced pork, green onions, cilantro, crisp garlic, crispy shallot, culantro, Vietnamese coriander, **Northern Thai pepper**, crispy pork skin and garden vegetables

Ap Mu **GF** \$18

minced pork, turmeric, red onion, kaffir lime leaves, lemongrass, curry paste, egg, cilantro, **shrimp paste**, grilled in banana leaf
medium spicy

Ho Nueng Sea bass **GF** \$30

Northern Thai style steamed sea bass, herb, red onion, kaffir lime leaves, lemongrass, cilantro, chili, roasted rice powder and **shrimp paste**, Thai chili in fish sauce

Hang Lay Curry \$35

a rich, sour, and savory northern curry with slow cooked pork belly, tamarind, ginger and pickled garlic
serve with crispy rice cracker

Lampang Khao Soi Kai \$30

khao soi curry, slow cook chicken leg quater, Thai & Chinese herb, egg noodles, coconut milk, khao soi curry paste, **shrimp paste**, bean sprouts, pickled mustard, red onion, house chili oil, lime, cilantro and crispy egg noodles on top

APPETIZERS

Por Sod **GF/VG** \$16

rice paper rolls, tofu, lettuce, bean sprouts, mint, cucumber, carrots, vermicelli noodle and **peanut sauce**

Curry Puff **VG** \$16

pastry skin wrapped, potato, white onions, carrots, and yellow curry paste

Peak Kai Thod \$16

chicken wing, coriander seeds, black pepper, crispy basil, dry chili and house sauce

Nuea Thod \$20

Thai style beef jerky, coriander seeds, black pepper, crispy basil, dry chili and house sauce

Mu Thod \$18

Thai style pork jerky, coriander seeds, black pepper, crispy basil, dry chili and house sauce

SALAD

Som Tam Thai **GF** \$17

green papaya, cherry tomato, green beans, chili, **peanut**, lime and Thai dressing (**add salted crab \$2**)
medium spicy

Som Tam Nampu **GF** \$18 (Northern Thai style Som Tam)

green papaya, Thai eggplants, green beans, chili, lime, Northern Thai crab paste and Northern Thai style dressing **medium spicy**

SOUP

Tom Som **GF** \$10/\$20

(Northern Thai style spicy & sour soup)
choice of tofu, chicken \$2, shrimp \$6

Northern Thai style spicy and sour soup, mushroom, tomato, red onions, galangal, kaffir lime and lemongrass

CHEF'S RECOMMENDED

Rigatoni Green Curry \$26

choice of tofu, shrimp \$6, seafood \$9

rigatoni pasta, green curry paste, coconut milk, Thai eggplants, basil and bell pepper

Ka Paw Duck \$40

stir-fried basil, bell pepper, chili, roast half duck, fried egg, Thai chili in fish sauce and jasmine rice

Ka Paw Seafood \$38

stir-fried basil, bell pepper, chili, mixed seafood, fried egg, chili in fish sauce and jasmine rice

Pineapple Fried Rice \$36

pineapple, cashew nuts, white onion, tomato, garlic, raisin and mixed seafood

Khao Kor Mu Yang \$26

(Heritage Northern Thai Pork Collar Rice)

Northern Thai style BBQ pork jowl serve with jasmine rice and house sauce

NOODLES SOUP

Ka-Kai Noodle \$28

(braised chicken leg)

slow cooked chicken leg quarter, Thai & Chinese herb, small rice noodle, green onion, cilantro and garlic oil

Tofu Noodle GF/ VG \$20

mixed vegetables tofu, small rice noodle, green onion, cilantro and garlic oil

SIDE

Jasmine Rice \$4

Black Sticky Rice \$6

Cucumber Salad \$6

Steamed Mixed Veggie \$6

Fresh Garden Vegetables \$8

Peanut Sauce \$8

Crispy Pork Skin \$5

DESSERT

Bo-Ran Ice Cream \$15

Thai style dessert, bread, palm seeds, black sticky rice, and coconut ice cream, roasted peanut

Khao Nhow Ping GF \$15

grilled sweet taro in black sticky rice, and coconut ice cream

Mango Sticky Rice GF/ VG \$15

mango, black sticky rice and sweet coconut milk

NORTHERN THAI STREET FOOD

choice of : tofu/veggie, chicken \$2, beef \$4, shrimp \$6, seafood \$9

Ka Kai Fried Rice GF/ VG \$20

Northern Thai style Fried Rice, egg, tomato, white onion, green onion, cilantro, carrot and crispy garlic

Northern Heritage Pad Thai \$22

Northern Thai style Pad Thai, small rice noodles, fried tofu, egg, chive, red onion, bean sprouts, peanut, crispy shallot, dried shrimp and crispy pork skin

Ka Kai Pad See Ew VG \$20

Northern Thai style Pad See Ew, flat rice noodles, broccoli, carrot and egg

CURRY

choice of: tofu/veggie, chicken \$2, beef \$4, shrimp \$6, seafood \$9

Yellow Curry GF/ VG \$22

Rainbow potato, white onions, crispy shallot, cilantro, serve with jasmine rice

Green Curry GF/ VG  \$22

Thai eggplant, bell pepper, bamboo, basil, serve with jasmine rice medium spicy