

G = Gluten Free And V = Vegetarian (Optional)
Please informed to friendly staffs.

- A11 KAPAW CHICKEN W/RICE : G V**
ผัดกระเพราไก่ราดข้าว\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Stir Fried Meat with Garlic, Chilli, & Thai Basil in HouseMade Sauce.

Optional - \$3 Fried Egg

- A12 BLACK PEPPER BEEF W/RICE : G V**
ผัดผงรอกไก่ดำขี้หลอดข้าว\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Stir Fried Meat with Garlic, Green Peppercorn, Onion, Capsicum, Shallot in Black Pepper Sauce.

- A13 CHICKEN & GAILAN OYSTER SAUCE : G V**
ผัดคะน้าไก่ผัดหอยไก่ราดข้าว\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Stir Fried Meat with Chinese Broccoli with Oyster Sauce.

- A14 THAI SOUTHERN CURRY BEEF W/RICE : G V**
ผัดผงรอกแกงใต้ข้าวราดข้าว\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Stir Fried Meat with kaffir Lime, Green Peppercorn, Green Bean, Red Chilli in Hot Curry Paste Southern Style.

- A15 MASSAMAN CURRY BEEF W/RICE : G V**
แกงมัสมั่นเนื้อราดข้าว\$19.2
Special Combo\$24.4\$29.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Long Cooking Beef with Onion, Potato & Curry Paste in Coconut Milk Topped with Peanut.

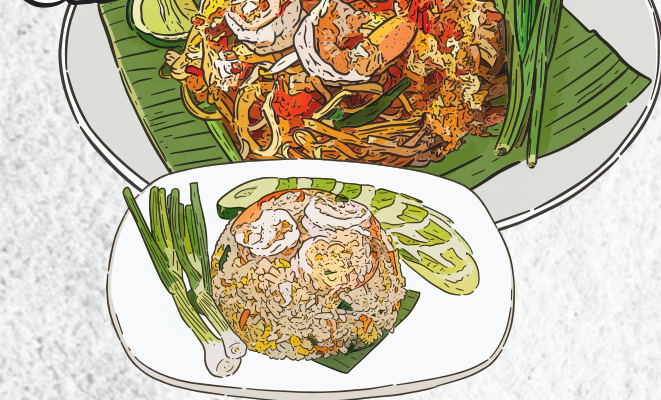
- A16 GREEN CURRY CHICKEN W/RICE : G V**
แกงเขียวหวานไก่\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Famous Sweet Green Curry with, Bamboo shoot, Bean, Capsicum and Sweet Basil.

- A17 CHUCHEE CURRY PORK W/RICE : G V**
แกงจืดหมูราดข้าว\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Thick Choochee curry with pork, bean, capsicum, and kaffir lime leaves.

SPECIAL LUNCH SINGLE DISHES



- A18 PAD SEE EW BEEF NOODLE : G V**
ผัดซีอิ๊วเนื้อ\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Stir Fried Flat Rice Noodle in Sweet Dark & Light Soy Sauce.

- A19 PAD KEE MAW PORK NOODLE : V**
ผัดขี้เมาหมู\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Stir-Fried Flat rice Noodle with Chilli, Garlic & Sweet Basil.

- A20 PAD THAI CHICKEN : G V**
ผัดไทยไก่\$18
Special Combo\$23.2\$28.5
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

Homemade Tamarind Sauce Cooked with Thin Noodle.

- A21 FRIED RICE CHICKEN : G V**
ข้าวผัดไก่\$18.5
Special Combo\$23.7\$29
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR THAI MILK TEA **+1 TAB BEER : ASAHI OR STONE&WOOD**

LUNCH MENU

SOUP

- A22 TOMYUM SOUP CHICKEN : ต้มยำไก่บ้านไก่เมือง\$19.5 G**
TomYum Herb Spices in Chicken Broth With Chicken Thigh, Wings & Breast and Mushroom topped with Coriander.
- A23 TOMYUM SOUP SEAFOOD : ต้มยำทะเล\$25.9 G**
TomYum Herb Spices in Seafood Broth with Prawn, Mussel, Calamari, Fish Ball, Onion, Dried Chilli, Mushroom topped with Basil & Saw-Leave Coriander.
- A24 TOMZABB STEWED BEEF & OFFAL**
ต้มแซบเนื้อเอ็นเปื่อย\$21 G
Dark TomYum Beef Soup Style come with Beef, Tendon, Tripe, Onion, Dried Chilli and Mushroom topped with Basil & Saw-Leave Coriander. **Optional - No Beef Offals**

GRILL & DEEP FRY

- A25 GRILLED PORK INTESTINE : ไส้หมูย่าง\$18.5 G**
Marinated Herbal Intestine Grill served with Jaew Thai Dried Chilli Dipping Sauce.
- A26 GRILLED MARINATED BEEF : เนื้อย่าง\$24.8 G**
Grilled Marinated Beef Sirloin served with Jaew Thai Dried Chilli Dipping Sauce.
- A27 FRIED HAD YAI CHICKEN : ไก่ทอดทอดไข่\$20.5 G**
Thai Southern Herbal Marinade Battered Chicken topped with Crispy Onion & Seasoning.
- A28 FRIED GARLIC SOFT SHELL CRAB : ปูขี้เมาทอดกระเทียม\$24.9 G**
Crispy Fried Garlic & Seasoning Topped on Deep Fried Marinated Soft Shell Crab.

VEGETABLE

- A29 CABBAGE FISH SAUCE : กะหล่ำปลีผัดน้ำปลา\$18 G V**
Stir Fried Cabbage with Garlic Fresh Fish Sauce.
- A30 GAILAN OYSTER SAUCE : ผัดคะน้าหมูผัดหอย\$18.5 G V**
Stir Fried Chinese Broccoli with Oyster. **Optional - Crispy Pork Belly \$7**

RICE

- A31 PLAIN RICE : ข้าวสวย\$4 G**
- A32 STICKY RICE : ข้าวเหนียว\$4.2 G**
- A33 COCONUT RICE : ข้าวมะพร้าว\$4.5 G**

SOMTUM & WARM SALAD

- A34 SOMTUM THAI : ส้มตำไทย\$18.8 G**
Thai Famous Tasty Papaya Salad topped with Peanut & Dried Shrimps.
- A35 TUMPU PLARA : ส้มตำปูปลาร้า\$18.8 G**
Thai Famous Tasty Papaya Salad in Thai Anchovy & Salted Crab Sauce. **Optional +\$10.5 Raw Salmon Sliced +\$9.5 Raw Prawn**
- A36 SOMTUM THAI / TUMPU PLARA WITH HADYAI CHICKEN FRIED**
ตำไทย / ตำปูปลาร้า กับไก่ทอดทอดไข่\$25.8 G
Papaya Salad with Thai Southern Marinated Battered Chicken.
- A37 SOMTUM THAI / TUMPU PLARA WITH CRISPY PORK**
ตำไทย / ตำปูปลาร้ากับหมูทอด\$25.8 G
Papaya Salad with Crispy Pork.
- A38 LARB CHICKEN : ลาบไก่\$18.9 G**
Spicy Chicken Mince with Ground Rice, Dried Chilli, Onion, Shallot, Coriander, Mint & Larb Dressing. **Optional - Pork**
- A39 NAMTOK BEEF : ข้าวตอกเนื้อ/ข้าวตอกไส้หมู\$24.8 G**
Grilled Marinated Beef Sirloin with Ground Rice, Dried Chilli, Onion, Coriander, Mint & NumTok Dressing. **Optional - Pork Intestine, Chicken or Pork**
- A40 TUB WAN : ตับหวาน\$18.9 G**
Spicy Pork Liver with Ground Rice, Dried Chilli, Onion, Shallot, Coriander, Mint & Larb Dressing.
- A41 YUM WOONSEN : ยำวุ้นเส้น\$18.9 G**
Glass Noodle, Chicken minced & Prawn cooked in tasty Dressing Topped with fresh chilli, Fresh Garlic, Onion, Cherry Tomatoes, Coriander & Peanut.
- A42 SPICY RAW SALMON : ยำแซลม่อนปลาร้า\$24.5 G**
Sliced Raw Salmon with Fresh Chilli, Fresh Garlic, Onion, Cherry Tomatoes, Shallot & Coriander in Thai Anchovy & Spicy Dressing.
- A43 RAW PRAWN IN FISH SAUCE : กุ้งแช่น้ำปลา\$22.9 G**
Raw Prawn with Fresh Garlic, Fresh chilli, in Fishy Lime Sauce topped with Mint.
- A44 SPICY SEAFOOD SALAD : ยำทะเลสด\$24.9 G**
Prawn, Mussel, Calamari, Fish Ball & White Fungus with Fresh Chilli, Fresh Garlic, Onion, Cherry Tomatoes, Shallot & Coriander in Spicy Dressing. **Optional +\$2.5 Glass Noodle or Mama**

REGULAR = R | LARGE = L

DOODEE TOMYUM NOODLE

ก๋วยเตี๋ยวต้มยำตุ๋น

15% Surcharge applied on public holiday.
G = Gluten Free And V = Vegetarian (Optional)
Please inform to our friendly staff.

D1 DOODEE TOMYUM NOODLE SOUP

ตุ๋นซี่โครงหมู 🌶️ G

Roasted Pork, BBQ Pork, Sliced Pork, Pork Ball, Minced Pork, Roasted crush Peanut, Beansprout and Green Vegetable.

R

\$18

ปกติ

L

\$25

ธรรมดา

D2 TOMYUM OFFAL NOODLE SOUP

ตุ๋นเครื่องใน 🌶️ G

Pork liver, Pork Intestine, Sliced Pork, Pork Ball, Minced Pork, Roasted crush Peanut, Beansprout and Green Vegetable.

R

\$18

ปกติ

L

\$25

ธรรมดา

D3 SEAFOOD TOMYUM YENTAFOUR NOODLE SOU

ตุ๋นสัตว์น้ำ 4 อย่าง 🌶️ G

Prawn, Mussel, Squid, Fish Ball, Minced Pork, White Fungus, Roasted crush Peanut, Beansprout and Green Vegetable in Red Beancurd Sauce.

R

\$20.5

ปกติ

L

\$27.5

ธรรมดา

D4 CLEARED NOODLE SOUP

ก๋วยเตี๋ยวน้ำใส 🌶️

Traditional Clered Soup Style with Mince Pork, Sliced Pork, Pork Ball, Beansprout and Green Vegetable.

R

\$18

ปกติ

L

\$25

ธรรมดา

Our TomYum Soup is Pork Base with Thai Herbs
it contain peanut & dried shrimp.

CHOICE OF NOODLE

- FRESH THIN NOODLE G
เส้นเล็กสด
- EGG NOODLE
ไข่เส้น
- WHEAT NOODLE
เส้นหมี่ขาว
- FLAT RICE NOODLE
เส้นใหญ่
- GLASS NOODLE G
วุ้นเส้น

LEVEL OF SPICY

- NO CHILLI หนุ่ยขาวเล็กน้อย
- MILD โรยพริกขี้หนู
- MEDIUM โรยพริกขี้หนู
- HOT แสบคอ
- BURNING แสบร้อน
- EXPLODE แสบต.ช.ด.
- ON FIRE แสบต.ส.ช.

OPTIONAL : DRY VERSION ลูกค้าสามารถขอเป็นต้มยำแห้งได้
The Noodle is topped with TomYum dressing and soup on side.

REGULAR = R | LARGE = L

DARK THICKEN NOODLE SOUP

BOAT SOUP

ก๋วยเตี๋ยวเรือตุ๋น

D5 STEWED BEEF NOODLE SOUP

ตุ๋นเนื้อวัว 🌶️ G

Stewed Beef, Sliced Beef, Beef Ball, Beansprout & Green Vegetables in Aroma Dark Soy Thicken Soup.

R

\$18

ปกติ

L

\$25

ธรรมดา

D6 BEEF OFFAL NOODLE SOUP

ตุ๋นเครื่องใน 🌶️ G

Sliced Beef, Tendon, Tripe, Beef Ball, Beansprout & Green Vegetables in Aroma Dark Soy Thicken Soup.

R

\$18

ปกติ

L

\$25

ธรรมดา

D7 PORK NOODLE SOUP

ตุ๋นหมู 🌶️ G

Sliced Pork, Pork Ball, Beansprout & Green Vegetables in Aroma Dark Soy Thicken Soup.

R

\$18

ปกติ

L

\$25

ธรรมดา

D8 PORK OFFAL NOODLE SOUP

ตุ๋นหมู 🌶️ G

Pork liver, Pork Intestine, Sliced Pork, Pork Ball, Beansprout & Green Vegetables in Aroma Dark Soy Thicken Soup.

R

\$19

ปกติ

L

\$26

ธรรมดา

Our Dark Thicken Soup is Beef Base with Thai spices
and Herbs

CHOICE OF NOODLE

- FRESH THIN NOODLE G
เส้นเล็กสด
- EGG NOODLE
ไข่เส้น
- WHEAT NOODLE
เส้นหมี่ขาว
- FLAT RICE NOODLE
เส้นใหญ่
- GLASS NOODLE G
วุ้นเส้น



ENTREE จอเต๋

- A1 CRISPY SCHOOL PRAWN : กุ้งฝอยทอด\$11.9 G
Deep Fried School Prawn served with Sweet Chilli Sauce.
- A2 CRISPY FISH BALLS : ลูกชิ้นปลาชุบแป้งทอด\$11 G
Deep Fried Battered Fish Balls.
- A3 FRIED TOFU : เต้าหู้ทอดกรอบ\$10.2 G
Deep Fried Tofu with HouseMade Sauce.
- A4 CRISPY CHICKEN SKIN : ขนึ่งไก่ทอด\$9.5 G
- A5 SPICY GRILLED SQUID : ปลาหมึกย่าง\$13 G
Marinated Squid in Spicy Garlic & Lime Sauce.
- A5.1 SALT&PEPPER SQUID TENTACLE : ขนวดหมึกทอด\$13
- A6 FISH CAKE : ทอดมันปลาทราย\$11.5 G
Thai Style Fish & Curry Paste Patty served with
Crushed Peanut & Sweet Chilli Sauce.
- A7 FRIED CHICKEN WINGS : ปีกไก่ทอด\$10.9 5PCS \$19.9 10PCS G

Select - Sweet Fish Sauce : ซอสปลา

Larb Seasoning : ปรุงแซ่บ 🌶️

3 Flavors Chilli : พริกสามรส 🌶️

CHEF RECOMMENDED เชฟอยากให้โดน

- A8 DUCKIES NOODLE OR RICE : ไข่หมู / ข้าวเป็ดย่าง\$20.9
Roasted Duck on Egg Noodle / Rice topped with Thai
Traditional Gravy & Garnish Veg served with Chicken Broth.
- A9 TWO FRIENDS PORK WITH EGG NOODLE OR RICE :\$20.2
หมูสามชั้นหมูกรอบหมูแดงแห้ง / ข้าวหมูกรอบหมูแดง
Roasted pork & BBQ Pork on Egg Noodle / Rice Topped with
Special Chef's Gravy & Garnish Veg served with Chicken Broth.
- A10 PORK KNUCKLE RICE : ข้าวขาหมูทรงเครื่อง\$22.5
Thai Style Braised Pork Leg Dish serve with Steamed Rice
a long side with hard Boiled Egg, Green Veg, Mustard Pickle,
Spicy Sauce served with Clear Soup.