

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



SPECIAL LUNCH SINGLE DISHES



A11 KAPAW CHICKEN W/RICE : G V
ผัดกระเทียมราดข้าว\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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
ผัดขมิ้นไก่ดำราดข้าว.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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
ผัดคะน้าไก่กับหอยทอดราดข้าว.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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
ผัดขมิ้นไก่กับเนื้อราดข้าว.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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.....\$18.1
Special Combo\$23.3\$27.9
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED MILK TEA +1 TAB BEER : ASAHI OR STONE&WOOD

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

A18 PAD SEE EW BEEF NOODLE : G V
ผัดซีอิ๊วเนื้อ.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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
ผัดซีอิ๊วหมู.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED 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.....\$16.9
Special Combo\$22.1\$26.7
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED MILK TEA +1 TAB BEER : ASAHI OR STONE&WOOD

Homemade Tamarind Sauce Cooked with Thin Noodle.

A21 FRIED RICE CHICKEN : G V
ข้าวผัดไก่.....\$17.5
Special Combo\$22.7\$27.3
+1 OF THAI ICED TEA, ICED LEMON TEA OR ICED PINK MILK OR ICED MILK TEA +1 TAB BEER : ASAHI OR STONE&WOOD

LUNCH MENU

SOUP

- A22 TOMYUM SOUP CHICKEN : ต้มยำไก่บ้านไก่เมือง\$18.2 G**
TomYum Herb Spices in Chicken Broth With Chicken Thigh, Wings & Breast and Mushroom topped with Coriander.
- A23 TOMYUM SOUP SEAFOOD : ต้มยำทะเล.....\$23.9 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**
ต้มแซ่บเนื้อเอ็นขี้อย\$19.9 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 INTESITINE : ไส้หมูย่าง\$16.9 G**
Marinated Herbal Intestine Grill served with Jaew Thai Dried Chilli Dipping Sauce.
- A26 GRILLED MARINATED BEEF : เนื้อย่าง.....\$19.9 G**
Special Marinated Beef Grill served with Jaew Thai Dried Chilli Dipping Sauce.
- A27 FRIED HAD YAI CHICKEN : ไก่ทอดขาดใหญ่.....\$17.9 G**
Thai Southern Herbal Marinate Battered Chicken topped with Crispy Onion & Seasoning.
- A28 FRIED GARLIC SOFT SHELL CRAB :**
ปูขี้มทอดกระเทียม\$21.9 G
Crispy Fried Garlic & Seasoning Topped on Deep Fried Marinated Soft Shell Crab.

VEGETABLE

- A29 CABBAGE FISH SAUCE : กะหล่ำปลีผัดน้ำปลา\$17.5 G V**
Stir Fried Cabbage with Garlic Fresh Fish Sauce.
- A30 GAILAN OYSTER SAUCE : ผัดคะน้าไก่กับหอย\$17.5 G V**
Stir Fried Chinese Broccoli with Oyster.
Optional - Crispy Pork Belly \$6

RICE

- A31 PLAIN RICE : ข้าวสวย.....\$3.5 G**
- A32 STICKY RICE : ข้าวเหนียว.....\$3.8 G**
- A33 COCONUT RICE : ข้าวมะพร้าว.....\$4.5 G**

SOMTUM & WARM SALAD

- A34 SOMTUM THAI : ส้มตำไทย.....\$16.9 G**
Thai Famous Tasty Papaya Salad topped with Peanut & Dried Shrimps.
- A35 TUMPU PLARA : ส้มตำปูปลาร้า.....\$17.5 G**
Thai Famous Tasty Papaya Salad in Thai Anchovy & Salted Crab Sauce.
Optional +\$9.5 Raw Salmon Sliced +\$8.5 Raw Prawn
- A36 SOMTUM THAI / TUMPU PLARA WITH HADYAI CHICKEN FRIED**
ตำไทย / ตำปูปลาร้า กับไก่ทอดขาดใหญ่.....\$22.9 G
Papaya Salad with Thai Southern Marinated Battered Chicken.
- A37 SOMTUM THAI / TUMPU PLARA WITH CRISPY PORK**
ตำไทย / ตำปูปลาร้ากับหมูกรอบ.....\$22.9 G
Papaya Salad with Crispy Pork.
- A38 LARB CHICKEN : ลาบไก่.....\$16.9 G**
Spicy Chicken Mince with Ground Rice, Dried Chilli, Onion, Shallot, Coriander, Mint & Larb Dressing.
Optional - Pork
- A39 NAMTOK BEEF : น้ำตกเนื้อ/น้ำตกไส้หมู.....\$19.9 G**
Grilled Marinated Beef with Ground Rice, Dried Chilli, Onion, Shallot, Coriander, Mint & NumTok Dressing.
Optional - Pork Intestine, Chicken or Pork
- A40 TUB WAN : ต้มหวาน.....\$17.9 G**
Spicy Pork Liver with Ground Rice, Dried Chilli, Onion, Shallot, Coriander, Mint & Larb Dressing.
- A41 YUM WOONSEN : ยำวุ้นเส้น.....\$17.9 G**
Glass Noodle, Chicken minced & Prawn cooked in tasty Dressing Topped with fresh chilli, Fresh Garlic, Onion, Cherry Tomatoes, Celery, Shallot & Coriander, Peanut & Mint.
- A42 SPICY RAW SALMON : ยำแซลมอนปลาร้า.....\$21.9 G**
Sliced Raw Salmon with Fresh Chilli, Fresh Garlic, Onion, Cherry Tomatoes, Celery, Culantro, Shallot & Coriander in Thai Anchovy & Spicy Dressing.
- A43 RAW PRAWN IN FISH SAUCE : กุ้งแช่น้ำปลา.....\$19.9 G**
Raw Prawn with Fresh Garlic, Fresh chilli, in Fishy Lime Sauce topped with Mint.
- A44 SPICY SEAFOOD SALAD : ยำมหาสมุทร.....\$22.9 G**
Prawn, Mussel, Calamari, Fish Ball & White Fungus with Fresh Chilli, Fresh Garlic, Onion, Cherry Tomatoes, Culantro, Shallot & Coriander in Spicy Dressing.

PLEASE CHOOSE YOUR NOODLE, SPICY AND SIZE

REGULAR = R | LARGE = L

D1 DOODEE TOMYUM NOODLE SOUP

ดูดี๊ต้มยำซาชวน 🌶️ G

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

R \$16.9 ปกติ
L \$21.9 ธรรมดา

D2 TOMYUM OFFAL NOODLE SOUP

ดูดี๊ถะสือ 🌶️ G

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

R \$16.9 ปกติ
L \$21.9 ธรรมดา

D3 SEAFOOD TOMYUM YENTAFOUR NOODLE SOU

ดูดี๊ต้มยำเย็นตาโฟทะเล 🌶️ G

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

R \$18.9 ปกติ
L \$23.9 ธรรมดา

D4 CLEARED NOODLE SOUP

ก๋วยเตี๋ยวน้ำใส G

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

R \$16.9 ปกติ
L \$21.9 ธรรมดา

DOODEE TOMYUM NOODLE ก๋วยเตี๋ยวดูดี๊ต้มยำดูดี๊

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

CHOICE OF NOODLE

- FRESH THIN NOODLE G เส้นเล็กสด
- EGG NOODLE ไข่กวน
- WHEAT NOODLE เส้นก๋วยเตี๋ยวลูกเต๋า
- FLAT RICE NOODLE เส้นแบน
- GLASS NOODLE G ใส้

LEVEL OF SPICY

- NO CHILLI หนุ่ยขิงน้อย
- MILD หนุ่ยขิงน้อย
- MEDIUM หนุ่ยขิง
- HOT หนุ่ยขิง
- BURNING หนุ่ยขิง
- EXPLODE หนุ่ยขิง
- ON FIRE หนุ่ยขิง

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

REGULAR = R | LARGE = L

PLEASE CHOOSE YOUR NOODLE AND SIZE

D5 STEWED BEEF NOODLE SOUP

เตี๋ยวเรือดูนเนื้อสด G

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

R \$16.9 ปกติ
L \$21.9 ธรรมดา

D6 BEEF OFFAL NOODLE SOUP

เตี๋ยวเรือดูนเนื้อสด G

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

R \$16.9 ปกติ
L \$21.9 ธรรมดา

D7 PORK NOODLE SOUP

เตี๋ยวเรือดูนหมู G

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

R \$16.9 ปกติ
L \$21.9 ธรรมดา

D8 PORK OFFAL NOODLE SOUP

เตี๋ยวเรือดูนหมู G

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

R \$17.9 ปกติ
L \$22.9 ธรรมดา

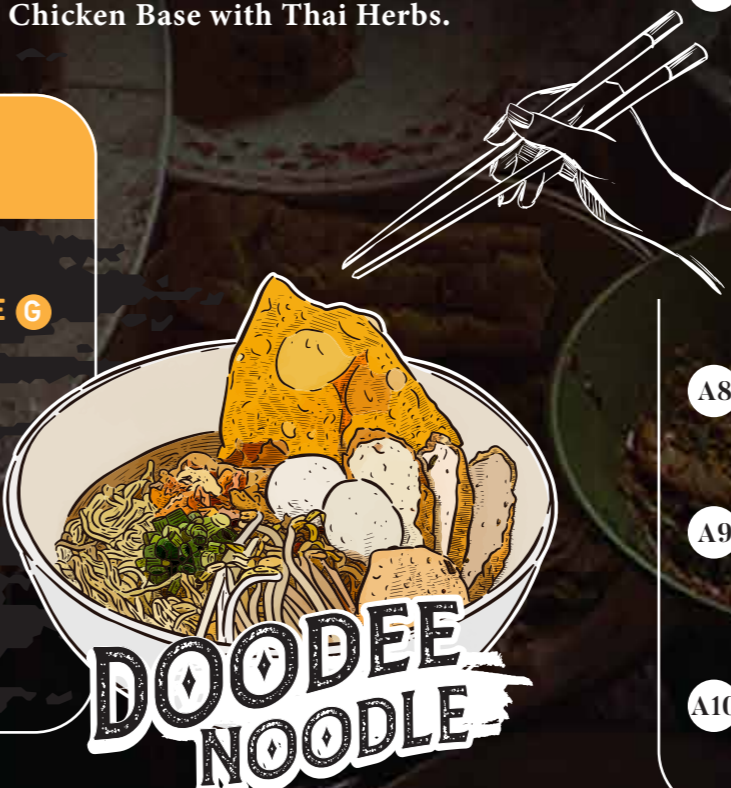
DARK THICKEN NOODLE SOUP

BOAT SOUP ก๋วยเตี๋ยวเรือดูดี๊

Our Dark Thicken Soup is Chicken Base with Thai Herbs.

CHOICE OF NOODLE

- FRESH THIN NOODLE G เส้นเล็กสด
- EGG NOODLE ไข่กวน
- WHEAT NOODLE เส้นก๋วยเตี๋ยวลูกเต๋า
- FLAT RICE NOODLE เส้นแบน
- GLASS NOODLE G ใส้



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



ENTREE จอเดีฟ

- A1 CRISPY SCHOOL PRAWN : กุ้งฝอยทอด\$10.9 G
Deep Fried School Prawn served with Sweet Chilli Sauce.
- A2 CRISPY FISH BALLS : ลูกชิ้นปลาซุบแป้งทอด 9PCS\$8.9 G
Deep Fried Battered Fish Balls.
- A3 FRIED TOFU : เต้าหู้ทอดกรอบ 8PCS\$8.9 G V
Deep Fried Tofu with HouseMade Sauce.
- A4 CRISPY CHICKEN SKIN : ขนึ่งไก่ทอด\$6.9 G
- A5 SPICY GRILLED SQUID : ปลาหมึกย่าง\$10.9 G
Marinated Squid in Spicy Garlic & Lime Sauce.
- A6 FISH CAKE : ทอดมันปลาทราย 5PCS\$11.5 G
Thai Style Fish & Curry Paste Patty served with Crushed Peanut & Sweet Chilli Sauce.
- A7 FRIED CHICKEN WINGS : ปีกไก่ทอด 5PCS \$10.5 10PCS \$19.5 G

Select - Sweet Fish Sauce : ซอสน้ำปลา
Larb Seasoning : ปรุงแซ่บ 3 Flavors Chilli : เผ็ดสามรส

CHEF RECOMMENDED เชฟอยากให้อัด

- A8 DUCKIES NOODLE : ไข่กวนเป็ดย่าง\$19.5
Roasted Duck on Egg Noodle topped with Thai Traditional Gravy & Garnish Veg served with Chicken Broth.
- A9 TWO FRIENDS PORK WITH EGG NOODLE OR RICE :\$18.9
ไข่กวนหมูกรอบหมูแดงแห้ง / ข้าวหมูกรอบหมูแดง
Roasted pork & BBQ Pork on Egg Noodle / Rice Topped with Special Chef's Gravy & Garnish Veg served with Chicken Broth.
- A10 ROASTED DUCK RICE : ข้าวหน้าเป็ด\$19.5
Roasted Duck on Rice Topped with Thai Traditional Gravy & Garnish Veg served with Chicken Broth.