



LUNCH MENU

Lunchtime: 11-15 on weekdays



MONDAY

1. PHAD KEE MAO (L) 10



Stir-fried rice noodle with chicken, basil, lime leaves, pepper, garlic, coriander, carrot, baby corn, broccoli, cabbage, soy sauce, oyster sauce, fish sauce.

2. PHAD KHING (L) 11

Stir-fried chicken with ginger, garlic, onion, black fungus, paprika, carrot, baby corn, mushroom, soy sauce. Served with rice and side salad.

3. MASSAMAN CURRY (L,GL) 12

Coconut milk curry with massaman paste, chicken, cinnamon, star anise, cardamom, bay leaf, onion, sweet potato, potato, fish sauce, tamarind sauce, peanuts, ginger. Served with rice and side salad.

TUESDAY

1. PHAD SII EW (L) 10

Stir-fried rice noodle with dark soy sauce, chicken, garlic, egg, kale, cabbage, carrot, broccoli, cauliflower, baby corn, mushroom, bean sprouts, coriander.

2. PHAD PHRIK GAENG (L) 11



Stir-fried chicken with red chili paste, green bean, bamboo, baby corn, chili, lime leaves, basil, oyster sauce, soy sauce. Served with rice and side salad.

3. YELLOW CURRY (L,GL) 12

Coconut milk curry with yellow curry paste, chicken, onion, sweet potato, tomato, tamarind sauce, palm sugar, fried onions. Served with rice and side salad.

WEDNESDAY

1. PHAD KA PRAO SEN (L) 10



Stir-fried noodle with chicken, chili, basil, green bean, bamboo, baby corn, garlic, soy sauce, oyster sauce, fish sauce.

2. PHAD PHONG KAREE (L) 11

Stir-fried chicken with yellow curry powder, egg, garlic, onion, celery, paprika, chili, coconut milk, fish sauce, oyster sauce. Served with rice and side salad.

3. RED CURRY (L,GL) 12



Coconut milk curry with red curry paste, chicken, bamboo, eggplants, chili, lime leaves, basil, fish sauce, palm sugar. Served with rice and side salad.

All our dishes can be made vegetarian/vegan by substituting meat for tofu, textured soy protein, and mushrooms. Other animal products will be omitted.



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THURSDAY

1. PHAD MII SUA (L) 10

Stir-fried yellow noodle with chicken, garlic, mushrooms, seasonal vegetables, bean sprouts, carrot, sesame oil, coriander, chives.

2. PHAD PHRIK PAO (L) 11

Stir-fried chicken with chili paste, chicken, paprika, onion, chili, basil, oyster sauce, spring onion, soy sauce. Served with rice and side salad.

3. PANAENG CURRY (L,GL) 12

Coconut milk curry with panaeng curry paste, chicken, eggplant, chili, lime leaves, basil, fish sauce, sugar. Served with rice and side salad.

FRIDAY

1. PHAD THAI (L,GL) 10

Stir-fried rice noodle in house made tamarind sauce with chicken, tofu, egg, bean sprouts, cabbage, carrot, chives. Served with crushed peanuts and lime.

2. PHAD PHED (L) 11

Stir-fried chicken with red chili paste, finger root, long green bean, bamboo, eggplant, chili, lime leaves, green pepper, basil, oyster sauce. served with rice and side salad.

3. GREEN CURRY (L,GL) 12

Coconut milk curry with green chili paste, chicken, bamboo, eggplants, chili, lime leaves, basil, palm sugar, fish sauce.

All our dishes can be made vegetarian/ vegan by substituting meat for tofu, textured soy protein, and mushrooms. Other animal products will be omitted.