








กับแกล้ม *family style share plates inspired by Bangkok late night shophouse restaurants*  
 กับเหล้า *recommended ordering formula (number of diners x 2) +1 = dishes per table*

NATHAN'S CHIPS & DIP   <i>vegan version available</i>	12
<i>sesame rice crackers, coconut curry dip with chicken &amp; roasted peanuts</i>	
HUNU MUSHROOM SALAD 	10
<i>chilled wood ear mushrooms, garlic, cucumber, cilantro, chinkiang balsamic soy</i>	
SON IN LAW EGGS  	8
<i>fried boiled egg, three flavored tamarind gastrique, crispy shallots &amp; dry chili</i>	
CALAMARI <i>substitute shrimps + \$5</i>	15
<i>fried calamari coated with Sunday's essences, pickled onion onside spicy green chili aioli</i>	
SALMON NAM-BLAA 	19
<i>seared salmon with caramelized fish sauce onside spicy Thai salsa verde, please enjoy w/jasmine rice</i>	
QUAIL EGG WONTONS 	10
<i>thai nostalgic street snacks, with sweet garlic &amp; sambal chili sauce, toasted sesame</i>	
TARO FRITTERS  	10
<i>a must try thai-chinese snack, coated with tamarind gastrique &amp; crushed peanut</i>	
CHILI WONTONS 	12
<i>chicken &amp; shrimp wontons, spicy homemade chili oil, chinese ginger chimmichurri</i>	
PAPA'S SHUMAI	12
<i>steamed chicken &amp; shrimp dumplings, chinkiang balsamic, crispy garlic &amp; pickles</i>	
LOBAK DUMPLINGS 	12
<i>crispy beancurd skins rolls with pork, shrimp &amp; water chestnut, salted plum caramel</i>	
ODEAN SATAY   <i>substitute tofu tempura for vegan</i>	12
<i>old school Yaowarat pork satay, curried peanut sauce &amp; house pickles</i>	

GOY SEE MI	16
<i>cantonese-thai classic wine gravy noodle with chicken, fresh shiitake mushrooms, crispy egg noodles, bamboo strips, fresh cilantro &amp; white pepper</i>	
CHICKEN HIMMAPAN    <i>substitute shrimps + \$5</i>	19
<i>bangkok night market shophouse style cashew chicken ginkgo nuts, onion, scallions, dried roasted chili* substitute tofu for vegan*</i>	
BEEF CHU CHI  	21
<i>grilled stewed beef shanks, spicy Chu-Chi red curry sauce, kaffir lime coconut cream **please enjoy with steamed jasmine rice**</i>	
GRILLED PORK HAO DONG  	18
<i>grilled pork shoulder toss w/northern "Prik Laab" spices, shallots &amp; fresh herbs</i>	
BRUSSEL SPROUTS  	15
<i>crispy brussels sprouts, esaan essences, spicy chili soy vinaigrette, shallots, fresh herbs</i>	
YUMSOM SALAD   <i>substitute chicken available</i>	18
<i>grilled shrimps tossed with toasted coconut, citrus segments, chili jam, cashews &amp; fresh herb</i>	
CHAR-SIU CHICKEN RICE	20
<i>cantonese bbq chicken with red hot honey, homemade tanmainjan fried egg, fresh cucumber slaw, ginger scallion chimmichurri</i>	
FIVE CUPS DUCK CONFIT	24
<i>five spiced duck confit, soy infused garlic ginger puree chinkiang vinegar, chili crisp, egg noodles, seasonal greens</i>	
SHRIMPS KARI RICE	22
<i>grilled shrimps, garlic butter &amp; egg curry sauce, leaf celery, onion salted duck egg and masago, please enjoy with jasmine rice, Delicious!!</i>	
THREE FLAVORED CHILI SHRIMP  	22
<i>Bangkok Chinatown style spicy three flavored chili &amp; garlic sauce fresh cilantro **please enjoy with jasmine rice** substitute tofu for vegan</i>	

 gluten free a/v  can be made vegan  spicy

\*sorry we do not have condiment trays\*