

# Starters

*Curry-Gingered Butternut Squash Bisque* 5.25

Roasted butternut squash blended with ginger, curry powder, shallots & coconut milk.

*Moo Ping* 8

Grilled, skewered slices of pork shoulder marinated in palm sugar, lemongrass, chili pepper, garlic & onions. Served with sticky rice and a spicy, dark soy sauce.

*Crispy Tofu Salad* 6.95

Crispy tofu tossed with cucumber, carrots, lemongrass, red onions, cashew nuts, ginger, scallions & cilantro in a roasted chili-lime dressing.

# Entrées

*Nong Kai Noodle Bowl* 9.95

A big bowl of fragrant spiced beef broth seasoned with star anise, cinnamon, cloves, cardamom & ginger with thinly shaved steak, very thin rice noodles, onions, sprouts, napa cabbage, fried garlic, basil leaves, mint, scallions & cilantro.

*Khao Tom* 11.95

A big bowl of jasmine rice soup with shrimp, scallop & squid topped with ginger, scallions, cilantro & fried shallots.

*Gaowarat* 10.50

A big bowl of chicken broth with egg noodles, chicken dumplings, ground chicken, baby bok choy, sprouts, scallions. Cilantro & fried garlic.

*Tom Yum Woon Sen* Chicken/Tofu 8.95 Seafood 12.95

A big bowl of our spicy lemongrass broth, glass noodles, shiitake mushrooms, carrots, celery, broccoli, sprouts, scallions, cilantro, fried garlic & ground nuts.

*Ampawah* 10.95

A big bowl egg noodles & sprouts topped with ground chicken, steamed string beans, crispy chicken dumplings, medium-boiled egg, fried shallots, ground nuts, scallions, cilantro & lime. (Enjoyed dry – very light broth.)

