

ก๋วยเตี๋ยว Noodle Soup



- 1 คู้ดี อนุบาล Do Dee Nursery \$7.5 / Jumbo \$14
- 2 วัณ คู้ดี Do Dee Glass Noodle \$7.5 / Jumbo \$14
- 3 M16 Do Dee M16 \$7.5 / Jumbo \$14
- 4 ขลุขลิกกระดูกหมู Do Dee Tender Ribs \$7.5 / Jumbo \$14
- 5 แสบนครบาล Do Dee Monster \$7.5 / Jumbo \$14
- 6 แสบภูธร Do Dee Devil \$7.5 / Jumbo \$14
- 7 แสบ ตชด Do Dee Lava \$7.5 / Jumbo \$14
- 8 สกายแล็บ Do Dee Super Volcano \$7.5 / Jumbo \$14
- 9 แรมโบ้ Do Dee Super Nova \$7.5 / Jumbo \$14
- 10 ลุยแหลก Do Dee Variety \$7.9 / Jumbo \$14.9
- 11 คู้ดี หมูแดง Do Dee Moo-Deng \$7.9 / Jumbo \$14.9
- 12 ตะรุเตา Do Dee Island \$8.9 / Jumbo \$16.9
- 13 ซุปเปอร์มาม่า De Dee Super MaMa \$8.9 / Jumbo \$16.9
- 14 สูตรลับ Do Dee Secret \$7.9 / Jumbo \$14.9
- 15 เกาเหลาแคมารูน Do Dee Camaroon \$7.9 / Jumbo \$14.9
- 16 คู้ดี หมูแดง Do Dee BBQ Pork \$7.9 / Jumbo \$14.9
- 17 คู้ดี หมูนุ่ม Do Dee Moo-Num \$7.9 / Jumbo \$14.9
- 18 M79 Do Dee M79 \$7.9 / Jumbo \$14.9
- 19 เกี้ยวซ่า Keawza \$7.9 / Jumbo \$14.9
- 20 คู้ดี หมี่เกี๊ยว Do Dee Mee-Keaw \$7.9 / Jumbo \$14.9

- 22 คู้ดี ปลาเส้น Do Dee Pla-Sen \$7.9 / Jumbo \$14.9
- 23 คู้ดี แซลมอน Do Dee Salmon \$9.9 / Jumbo \$18.9
- 24 คู้ดี ต้มยำกุ้ง Do Dee Tom Yum Goong \$9.9 / Jumbo \$18.9
- 25 คู้ดี มีทอย Do Dee Mussel \$8.9 / Jumbo \$16.9
- 26 คู้ดี 4 Kings Jumbo Do Dee 4 Kings Jumbo \$19.9
- 27 คู้ดี 4 Kings Queen Size Do Dee 4 Kings Queen Size \$44.9
- 28 คู้ดี ชามยักษ์ Do Dee King Size \$29.9

“All dish we use fresh ingredients and homemade curry paste”

DO DEE PAIDANG

9/37 Ultimo Road Haymarket NSW

Tel: 8065 3827

www.dodeepaideng.com.au

Open 7 Days: Lunch: 11am-5pm / Dinner: 5pm - 1am (Last take away order 12.45am / Last Dine in order 12.30am)

Eftpos \$20 Minimum. (No American Express) BYO \$2.00 Per Person (Wine and Beer Only) No Separate Bills

“eat this now” Goodfood

“Top 20 Cheap eats” Cover Story (SMH)

“Sydney’s best street-level Thai” Taste of asia (SMH)

ข้าวต้มคู้ดี Soft Boiled Rice with Spicy Soup

- 1 ข้าวต้มลุยแหลก \$7.9 / Jumbo \$14.9
- 2 ข้าวต้มเอ็น \$7.9 / Jumbo \$14.9
- 3 ข้าวต้มหมูแดง \$7.9 / Jumbo \$14.9
- 4 ข้าวต้มหมูนุ่ม \$7.9 / Jumbo \$14.9
- 5 ข้าวต้มหมูแดง \$7.9 / Jumbo \$14.9
- 6 ข้าวต้มกระดูกหมู \$7.9 / Jumbo \$14.9
- 7 ข้าวต้มทะเล \$8.9 / Jumbo \$16.9
- 8 ข้าวต้มปลา \$8.9 / Jumbo \$16.9
- 9 ข้าวต้มกุ้ง \$8.9 / Jumbo \$16.9
- 10 ข้าวต้มแซลมอนย่าง \$8.9 / Jumbo \$18.9
- 11 ข้าวต้มกุ้งย่าง \$8.9 / Jumbo \$18.9
- 12 ข้าวต้ม 4 Kings Jumbo \$19.9

DESSERT (ของหวาน) If you are concerned with allergies to certain ingredients please inform our staff.

- ข้าวเหนียวมะม่วง \$7.50 Mango with Sticky Rice
- ข้าวเหนียวทุเรียน \$7.50 Durian with Sticky Rice
- ข้าวเหนียวดำเผือก \$6 Black Sticky Rice with Taro
- ปาท่องโก๋ (4pcs) \$6 Fried Bread with Pandan Custard
- ขนมปังนุ่ม \$6 Steamed Bread with Pandan Custard
- ลอดช่อง \$6 Lod Chang
- มันเชื่อม \$6 Sweet Potato
- รวมมิตร \$6 Mixed Jelly with Coconut
- เจ้าถิ่น \$6 Taro
- กับทงเชื่อม \$6 Water Chestnut with Jelly
- น้ำแข็งใส \$6 Ice Snowflakes with Jelly topped with Syrub
- กล้วยทอด \$6.5 Deep fried Banana (5 pcs)
- มันทอด \$6.5 Deep fried Potato (6 pcs)
- เผือกทอด \$6.5 Deep fried Taro (6 pcs)
- ข้าวเกรียบปากหม้อหมู \$7.9 Kao Krieb Pak Mor Moo
- ก๋วยเตี๋ยวหลอด \$7.9 Kuay Teow Lord

- DRINKS (เครื่องดื่ม กาแฟโบราณ)
- Thai Cold Drinks \$4.50
- ชาเย็น Thai Ice Milk Tea
 - ชาเขียวเย็น Thai Ice Green Tea
 - น้ำมะพร้าว Thai Coconut Juice
 - น้ำผลไม้ Longan Juice
 - ชาดำเย็น Thai Black Tea
 - ชาเขียวเย็น Chrysanthemum Juice
 - น้ำผลไม้ Pandan Juice
 - กาแฟเย็น Thai Ice Coffee
 - ไอศกรีมช็อคโกแลต Black Coffee Topped with Cream Milk
 - นมเย็น Thai Ice Milky Cardial
 - ชาเขียวเย็น Thai Ice Tea with Lemon
 - ไอศกรีม Black Coffee
 - นมเปรี้ยว Red Lime Soda
 - ชาเขียวเย็น Thai Ice Tea
 - นมเปรี้ยว Green Lime Soda
- Hot Drinks \$3.50 กาแฟสด
- Hot Cocoa
 - Green Tea Latte
- Cold Drinks \$5.50
- กาแฟเย็น Thai Ice Latte
 - นมเปรี้ยว Thai Ice Cappuccino
 - นมเปรี้ยว Thai Ice Mocha
 - นมเปรี้ยว Thai Ice Caramel
 - นมเปรี้ยว Thai Ice Caramel Grass Jelly
- Cold Drinks of Can/Bottle
- Can of Coke, Coke Zero, Diet Coke, Fanta, Sprite, Lift \$2.50
 - Can of Root Beer \$2.50
 - Carabao Energy Drink (คาร์บาโอ) \$2.50
 - Spring Water \$2.50
 - Arora (Bottle) \$3
 - Sparkling Water \$3.50
 - Lipton Ice Tea \$3.50
 - Ginger Beer \$3.50
 - Lemon Lime & Bitters \$3.50
 - Oishi \$3
 - Energy Drink \$3

Entree (ออร์ดิเอร์)

1. KEAW TOD (เคียวทอด) \$3/skewer
Quail eggs wrapped with wonton pastry, deep fried, served with sweet chili sauce.
2. MOO PING (หมูปั่น) \$3/skewer
Skewered pork neck marinated with special sauce and Thai herbs served with dried chili sauce.
3. LOOK SHIN PING (Pork, Beef, Fish) (ลูกชินปั่น) \$2.50/skewer
Grilled meat balls served with hot sweet chili sauce.
4. SATAY CHICKEN (สะเต๊ะไก่) (4pcs) \$8.90
Skewered chicken marinated with curry powder served with peanut sauce.
5. FRESH SPRING ROLL
• PRAWN (ปอเปี๊ยะกุ้ง) \$9.90
• DUCK (ปอเปี๊ยะเป็ด) \$9.90
Clear rice paper rolls wrapped with cooked prawns or BBQ duck, cucumber, lettuce, egg, mint, shallot, cabbage served with our homemade sauce.
6. BBQ PORK FRESH SPRING ROLL (ปอเปี๊ยะสดหมูย่าง) \$8.90
Rice paper rolls wrapped with BBQ pork, cucumber, lettuce, egg, mint, shallot, cabbage, served with sweet tamarind sauce.
7. GOONG PAIR (กุ้งแพ) \$9.90
Deep fried school prawns coated with Thai batter served with sweet chili sauce.

8. FISH CAKE (ทอดมัน) (4pcs) \$8.90
Deep fried minced red fish blended with red chili paste, Thai herbs, served with cucumber sauce.
9. CHICKEN WINGS (ปีกไก่ทอด) (5pcs) \$8.90
Marinated chicken wings with Thai special sauce, coated with Thai batter, deep fried, served with sweet chili sauce.

10. DEEP FRIED SOFT SHELL CRAB \$9.90
Deep fried soft shell crab coated with Thai batter, salt & pepper served with sweet chili sauce.
11. MOO JAH (หมูจ๋า) (2pcs) \$8.90
Minced pork with prawns meat mixed with sugar, soy sauce, egg and deep fried served with sweet chili sauce.
12. ESAN SAUSAGE (ไส้กรอกอีสาน) \$11.90
Traditionally pork sausage from eastern part of Thailand grilled, served with fresh ginger and vegetable "the taste is a little bit sour."
13. SAI AUA (ไส้วุ้น) \$11.90 (Northern Thai Spicy Sausage)
Homemade grilled pork sausage with chili, garlic, turmeric, lime leaves, shallot served with fresh ginger and vegetable. The taste is quite spicy.
14. Hoi-Jo (หอยจี่) \$8.90
Homemade Combination of minced pork, prawn, chestnut wrapped with tofu skin, steamed and then deep fried served with plum sauce

Soup (ต้มยำ)

20. TOM YUM PRAWNS (Creamy/Clear) (ต้มยำกุ้ง น้ำข้น / น้ำใส)
Small \$10.90 / Large \$19.90
Spicy soup with prawns, mushrooms, flavoured with lemongrass, galangal, chili, lime juice, coriander and Thai herbs.
21. POH TAK (โป๊อตก) Small \$10.90 / Large \$19.90
Spicy mixed seafood soup with mushrooms, flavoured with hot basil and Thai herbs.
22. CHICKEN COCONUT SOUP (ต้มขมิ้นไก่) Small \$9.90 / Large \$15.90
Chicken in coconut milk, mushrooms, flavoured with galangal and Thai herbs.
23. TOM SABB PORK RIBS (ต้มเข้บกระดูกอ่อน) \$17.90
Spicy pork soft bone soup with tamarind sauce, long leaf coriander and Thai herbs.

"Real Taste Soup"

Curry (อาหารแกง)

- "Fresh Curry Paste"**
- Choice of:
Vegetables & Tofu \$13.90
Chicken, Beef, Pork \$15.90
Seafood \$18.90
King Prawn \$20.90
30. GREEN CURRY (แกงเขียวหวาน) Cherry eggplants, basil, lime leaf and chili, cooked in green curry paste and coconut milk
 31. RED CURRY (แกงแดง) Cherry eggplants, pineapples, basil, lime leaf and long red chili, cooked in red curry paste and coconut milk.
 32. PANANG CURRY (แกงพริกแกง) Panang curry paste with coconut milk, topped with lime leaf and long red chili.
 33. MASSAMAN CURRY (แกงมัสมั่น) (Beef only) Chunky cut beef, potatoes and onion, gently stewed in massaman curry paste, coconut milk, peanuts, topped with fried onions.
 34. RED CURRY DUCK (แกงพริกแกงเป็ด) \$18.90
Roasted duck in red curry paste with coconut milk, cherry eggplants, apple eggplants, pineapples and lychees.
 35. CHOO CHEE SALMON (จู้ฉีแซลมอน) \$19.90
Grilled salmon topped with choo chee sauce.
 36. CHOO CHEE SOFT SHELL CRAB (จู้ฉีปูเสฉะ) \$20.90
Deep fried soft shell crab coated with Thai batter, topped with choo chee sauce.

Stir Fried (อาหารผัด)

- Choice of:
Vegetables & Tofu \$13.90
Chicken, Beef, Pork \$15.90
Crispy Pork \$17.90
Seafood \$18.90
King Prawn \$20.90
40. CASHEW NUTS SAUCE (ผัดถั่วลิสง) Stir fried with chili jam, oyster sauce, cashew nuts, onion, shallot, dried chili and mushroom.
 41. CHILLI AND BASIL SAUCE (ผัดกะเพรา) Stir fried with our own chilli & basil sauce, garlic, snake bean and hot basil.
 42. PAD KA-PROW GAI SUB/MOO SUB (ผัดกะเพราไก่/หมูสับ) \$15.90 (Chicken or Pork)
Stir fried chicken minced or pork minced with chili & basil sauce, garlic, snake bean and hot basil.
 43. PAD KA-PROW TALAY (ผัดกะเพราทะเล) \$18.90 (Seafood only)
Stir fried mixed seafood with chili & basil sauce, garlic, snake bean and hot basil.
 44. GINGER SAUCE (ผัดขิง) Stir fried with fresh ginger, onion, shallot, mushroom and long chili.
 45. FRESH CHILLI SAUCE (ผัดพริกสด) Stir fried with fresh chili, onion, snake bean and basil.
 46. GARLIC AND PEPPER SAUCE (ผัดกระเทียม พริกไทย) Stir fried with fresh garlic, mild spices, and steamed broccoli.
 47. OYSTER SAUCE (ผัดน้ำมันหอย) Stir fried with oyster sauce, shallot, mushroom and steamed broccoli.
 48. SWEET AND SOUR SAUCE (ผัดเปรี้ยวหวาน) Stir fried with sweet and sour sauce, tomatoes, cucumber, pineapple, shallot, onion and baby corn.

49. PEANUT SAUCE (ผัดสะตือ) Stir fried with peanut sauce, broccoli, onion, green bean and shallot.
50. PAD PAK (ผัดผัก) \$13.90 (No meat) Stir fried with mixed vegetables.
51. CRISPY PORK WITH PRAK KHING (หมูกรอบผัดพริกขิง) \$17.90
Stir fried crispy pork belly with prik khing sauce, green bean, chili and lime leaf.
52. CRISPY PORK WITH CHILLI BASIL (กะเพราหมูกรอบ) \$17.90
Stir fried crispy pork belly with basil sauce, green bean, chili and hot basil.
53. CRISPY PORK WITH CHINESE BROCCOLI (กะน้าหมูกรอบ) \$17.90
Stir fried crispy pork belly with oyster sauce and Chinese broccoli.
54. CRISPY PORK WITH CHILLI JAM (หมูกรอบผัดน้ำพริกเผา) \$17.90
Stir fried crispy pork belly with chili jam sauce, tomatoes, shallot and long chili.
55. DODEE BASIL SALMON (หอยผัดวุ้น) \$18.90
Grilled salmon with snake bean, chili and basil sauce.
56. DODEE HOY PAD CHA (หอยผัดวุ้น) \$18.90
Stir fried half shell mussels with spicy sauce, pepper corn and Thai herbs.
57. GOONG PAD PHONG KAREE or PU NIM PAD PHONG KAREE (กุ้งผัดพริกหรือปูนิ้มผัดพริก) \$20.90
Stir fried king prawns or soft shell crab with curry powder, shallot, onion, chili and celery.

Stir Fried Noodles & Fried Rice (ผัดเส้นและข้าวผัด)

- Choice of:
Vegetables & Tofu \$12.90
Chicken, Beef, Pork \$14.90
Crispy Pork \$16.90
Seafood \$17.90
King Prawn \$19.90
60. PAD THAI (ผัดไทย) Stir fried thin rice noodle with soft tofu, egg, bean sprouts, chives, peanuts, in pad thai sauce with chili powder on side.
 61. GLASS NOODLES PAD THAI (ผัดไทยวุ้นเส้น) Stir fried vermicelli noodle with soft tofu, egg, garlic, bean sprouts, chives, peanuts in pad thai sauce.
 62. DEEP FRIED WONTON PADTHAI (ผัดไทยเกี๊ยวทอด) (no noodle) Deep fried wonton, stir fried with pad thai sauce, soft tofu, egg, garlic chives, peanuts and bean sprouts.
 63. PAD SEE EW (ผัดซีอิ๊ว) Stir fried flat rice noodle in black sweet sauce and oyster sauce, egg and Chinese broccoli.
 64. PAD KEE MOW (ผัดก๊วยเตี๋ยว) Stir fried flat rice noodle with chili, garlic, egg, Chinese broccoli, basil in black sweet sauce and oyster sauce.
 65. LARD NAA (ลาตนา) Stir fried flat rice noodle topped with gravy sauce, egg, beans and Chinese broccoli.
 66. FRIED RICE (ข้าวผัด) Fried rice with egg, soy sauce, onions, Chinese broccoli, served with cucumber and lemon.
 67. FRIED RICE PINEAPPLE (ข้าวผัดสับปะรด) Fried rice with cashew nuts, pineapple, egg, soy sauce, curry powder, onion served with cucumber and lemon.
 68. FRIED RICE NAM (ข้าวผัดหมู) \$16.90 Fried rice with fermented pork sausage, egg, soy sauce, salt and served with cucumber and lemon.
 69. FRIED RICE CRAB (ข้าวผัดปู) \$17.90 Fried rice with crab meat, soy sauce, egg and shallot, served with cucumber and lemon.

70. YUM NAM (ยำหมู) \$16.90
Homemade fermented pork sausage mixed with chili, onion, shallot, coriander, fresh lime juice and fish sauce.
71. GLASS NOODLE SALAD (ยำวุ้นเส้น) \$17.90
Glass noodle mixed with minced chicken, prawns, squid, onion, shallot, mint, coriander, celery, cashew nuts.
72. BEEF SALAD (ยำเนื้อ) \$16.90
Grilled Beef mixed with lime juice, fish sauce, palm sugar, chili and Thai herbs.
73. NUM TOK (Pork/Beef) (น้ำตกหมู/เนื้อ) \$16.90
Grilled Pork neck or beef mixed with lime juice, fish sauce, palm sugar, chili, ground rice and Thai herbs.
74. LARB (Chicken/Pork/Beef) (ลาบไก่/ลาบหมู/ลาบเนื้อ) \$16.90
Your Choice of Minced meat mixed with lime juice, fish sauce, chili powder, ground rice and Thai herbs.
75. DODEE DUCK SALAD (ลาบเป็ด) \$19.90
Minced duck mixed with crispy duck skin, lime juice, fish sauce, ground rice and Thai herbs.
76. BANANA FLOWER SALAD WITH PRAWNS (ยำห่อปด) \$20.90
Banana flower with chicken, prawns, shallot, coriander, onion, dried coconut, cashew nuts, in chili jam.
77. SEAFOOD SALAD (ยำทะเล) \$19.90
Mixed seafood with lime juice, fish sauce, palm sugar, onion, shallot, mint, coriander, tomatoes.
78. MANGO SALAD WITH SOFT SHELL CRAB (SEASONAL) (ยำปูนิ้ม) \$20.90
Deep fried soft shell crab with green mangoes, lemongrass, coriander, onions, chili, lime leaf, dried coconut meat, cashew nuts, mixed with spicy sauce.
80. GAI TOD DODEE (ไก่ทอด ดูด) \$15.90
Fried chicken, marinated with our homemade sauce, served with dried chili sauce.
81. CRYING TIGER (เสือร้องไห้) \$15.90
Grilled marinated rump steak with homemade sauce, grilled, sliced in fine pieces served with dried chili sauce.
82. BBQ PORK NECK (คอหมูย่าง) \$15.90
Marinated pork neck with homemade sauce, grilled, sliced in fine pieces served with dried chili sauce.
83. BBQ PORK RIBS (ซี่โครงหมูย่าง) \$19.90
Grilled pork ribs, marinated with soy sauce, oyster sauce, tomato sauce, served with our special sauce.
84. BBQ SQUID (ปลาหมึกย่าง) \$19.90
Grilled squid, marinated with Thai herbs, served with hot fresh chili sauce.
85. SUN DRIED BEEF (เบ๊วดแดดเดียว) \$15.90
Marinated dried beef, deep fried, served with dried chili sauce.
86. SUN DRIED PORK (หมูแดดเดียว) \$15.90
Marinated dried pork, deep fried, served with dried chili sauce.

Salad (อาหารยำ)

79. TUM KAI KEM (ตำไข่เค็ม) \$14.90
Sliced salted egg mixed with green papaya, lime juice, fish sauce, dried shrimps, palm sugar and chili.
91. TUM TANG (ตำแตง) \$14.90
Sliced cucumber mixed with chili, lime juice, fish sauce, palm sugar, pickled crab and Thai anchovy.
92. SOM TUM MANGO (ตำมะม่วง) (SEASONAL) \$14.90
Sliced green mango mixed with red onion, fish sauce, palm sugar, chili, dried shrimps topped with peanut.
93. SOM TUM THAI (ตำไทย) \$14.90
Green papaya mixed with chili, tomatoes, lime juice, fish sauce, palm sugar, peanuts and dried shrimps.
94. SOM TUM THAI PU (ตำไทยปู) \$14.90
Green papaya mixed with chili, tomatoes, lime juice, fish sauce, palm sugar, dried shrimps and pickled crab.
95. SOM TUM PU PLARA (ตำปูปลาร้า) \$14.90
Green papaya mixed with chili, tomatoes, lime juice, fish sauce, Thai anchovy and pickled crab.
96. SOM TUM MAU (ตำมั่ว) \$15.90
Green papaya mixed with chili, tomatoes, pickled crab, lime juice, fish sauce, Thai anchovy and variety vegetables.
97. TUM CORNS (ตำข้าวโพด) \$14.90
Sliced corn mixed with sliced salted egg, chili, tomatoes, lime juice, fish sauce and variety vegetables.

Grilled & Deep Fried (อาหารทอด ปิ้งย่าง)

87. BBQ PORK RIBS (ซี่โครงหมูย่าง) \$19.90
Grilled pork ribs, marinated with soy sauce, oyster sauce, tomato sauce, served with our special sauce.
88. BBQ SQUID (ปลาหมึกย่าง) \$19.90
Grilled squid, marinated with Thai herbs, served with hot fresh chili sauce.
89. SUN DRIED BEEF (เบ๊วดแดดเดียว) \$15.90
Marinated dried beef, deep fried, served with dried chili sauce.
90. SUN DRIED PORK (หมูแดดเดียว) \$15.90
Marinated dried pork, deep fried, served with dried chili sauce.

Papaya Salad (ส้มตำ)

- Mild พริกน้อย
Medium พริกกลาง
Hot พริก
Very Hot พริกมาก
90. TUM KAI KEM (ตำไข่เค็ม) \$14.90
Sliced salted egg mixed with green papaya, lime juice, fish sauce, dried shrimps, palm sugar and chili.
 91. TUM TANG (ตำแตง) \$14.90
Sliced cucumber mixed with chili, lime juice, fish sauce, palm sugar, pickled crab and Thai anchovy.
 92. SOM TUM MANGO (ตำมะม่วง) (SEASONAL) \$14.90
Sliced green mango mixed with red onion, fish sauce, palm sugar, chili, dried shrimps topped with peanut.
 93. SOM TUM THAI (ตำไทย) \$14.90
Green papaya mixed with chili, tomatoes, lime juice, fish sauce, palm sugar, peanuts and dried shrimps.
 94. SOM TUM THAI PU (ตำไทยปู) \$14.90
Green papaya mixed with chili, tomatoes, lime juice, fish sauce, palm sugar, dried shrimps and pickled crab.
 95. SOM TUM PU PLARA (ตำปูปลาร้า) \$14.90
Green papaya mixed with chili, tomatoes, lime juice, fish sauce, Thai anchovy and pickled crab.
 96. SOM TUM MAU (ตำมั่ว) \$15.90
Green papaya mixed with chili, tomatoes, pickled crab, lime juice, fish sauce, Thai anchovy and variety vegetables.
 97. TUM CORNS (ตำข้าวโพด) \$14.90
Sliced corn mixed with sliced salted egg, chili, tomatoes, lime juice, fish sauce and variety vegetables.



98. TUM TARD (ตำตา) \$22.90
Your choice of any som tum served with variety vegetables and meat.
99. TUM TARD SEAFOOD (ตำตาทะเล) \$42.90
Your choice of any som tum served with variety vegetables and grilled seafood.

Nam-nuang Udon (แซ่บหม่องอุดร)



ชุดละ (Set) \$22.90

from Northeast part of Thailand "Udonthani"
Homemade grilled pork sausage, served with variety vegetable set and our homemade sauce.

Whole Fish (ปลาตัว)

100. PLA NUENG MANOW (ปลาแม่น้ำนาง) \$36.90
Steamed whole barramundi with lemon, chili, garlic and lime juice.
101. PLA NUENG SEE EW (ปลาแม่น้ำอีว) \$36.90
Steamed whole barramundi with ginger, garlic, shallots, celery, cooked in soy sauce, oyster sauce and sesame oil.
102. PLA TOD KATIEM (ปลาทอดกระเทียม) \$36.90
Deep fried whole barramundi mix with garlic and pepper, topped with fried garlic and coriander.
103. PLA SAM ROD (ปลาสามรส) \$36.90
Deep fried whole barramundi topped with pineapples, tomatoes, chili, onions and tamarind sauce.
104. PLA RAD PRAK (ปลาราดพริก) \$36.90
Deep fried whole barramundi topped with spicy tamarind sauce.

RICE (ข้าว)

- STEAMED RICE (ข้าวปด) \$2.50
- STICKY RICE (ข้าวเหนียว) \$3.00
- RICE VERMICELLI NOODLE (เส้นขนมจีน) \$3.00