



## SEASONAL COCKTAILS \$18

### PAD THAI

Bacardi Cuatro • Tamarind • Lime  
Palm Sugar • Fish Sauce • Peanut



### GREEN CURRY

Hendrick's • Thai Basil • Lemongrass  
Green Curry Oil • Egg White



### KHAO SOI

Jose Cuervo • Galangal • Turmeric  
RumHaven • Lime • Coconut Cream



### CRYING TIGER

Michter's Rye • Toasted Rice • Thai Chili  
Dry Red Wine • Tamarind • Egg White



### NAM KHIAO

Toti's Vodka • Green Melon Syrup  
Fresh Lime • Pop Rocks



## SIGNATURE COCKTAILS \$18

### PHUKET NIGHT

Tequila • Bird's Eye Chili • Cointreau  
Lemongrass • Lime • Agave



### SAMUI SUNSET

400 Conejos Joven Mezcal  
Pineapple • Sriracha • Egg White

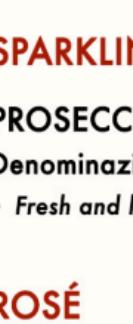
### SIAM SMILES

Vodka • Yuzu • Citrus Mist  
Lychee Juice • Lychee Nut



### MAI THAI

Myer's Rum • Amaretto • Lime  
Orgeat • Pineapple • Lychee



### PHA NGAN FULL MOON

RumHaven Coconut Rum • Lemon  
Coconut Cream • Coconut Flake  
Butterfly Pea Tea • Honey

## CLASSIC COCKTAILS \$17

ESPRESSO MARTINI • NEGRONI • APEROL SPRITZ  
MANHATTAN • OLD FASHIONED • LYCHEE BELLINI  
LYCHEE COSMOPOLITAN • LYCHEE MOJITO

## BEER \$8

SINGHA • Thailand  
SAPPORO • Japan  
BEERLAO • Laos

BROOKLYN LAGER • USA  
BROOKLYN IPA • USA

## WHITE WINES

### SAUVIGNON BLANC • CRAGGY RANGE \$18/68

Te Mana Vineyard, Martinborough, New Zealand 2024

• Crisp and vibrant - orange peel, pineapple, kiwi, floral lift, mineral finish

### PINOT GRIGIO • JERMANN \$17/65

Venezia Giulia IGT, Friuli, Italy 2024

• Mineral and sleek - ripe pear, apricot tart, anise, almond, saline finish

### CHARDONNAY • CHÂTEAU DES JACQUES \$16/60

Beaujolais Blanc, Burgundy, France 2024

• Bright and aromatic - golden apple, white peach, asian pear, subtle oak

### RIESLING • DR. KONSTANTIN FRANK \$15/55

Finger Lakes, New York, USA 2023

• Electric and precise - green apple, nectarine, slate, hint of honey

## RED WINES

### CABERNET SAUVIGNON • MONTES ALPHA \$18/68

D.O. Valle de Colchagua, Chile 2022

• Bold and refined - blackcurrant, plum, cocoa, spice, tobacco finish

### PINOT NOIR • ST. FRANCIS \$17/65

Sonoma County, California, USA 2023

• Silky and lifted - red cherry, pomegranate, baking spice, vanilla oak

## SPARKLING

### PROSECCO • LA MARCA \$16/60

Denominazione di Origine Controllata, Veneto, Italy

• Fresh and lively - green apple, citrus zest, white blossom, crisp finish

## ROSÉ

### CHÂTEAU LA NERTHE \$15/55

Les Cassagnes, Côtes du Rhône, France 2024

• Dry and refreshing - wild berries, grapefruit zest, rose petal, soft herbs

## ZERO PROOF

### VIRGIN LYCHEE MOJITO \$12

GUAVA PLUM FIZZ \$12

WHIPPED LEMONADE \$12

GINGER BEER \$8

LYCHEE JUICE \$8

PINEAPPLE JUICE \$8

THAI ICED COFFEE \$7

THAI ICED TEA \$7

SPARKLING WATER (Perrier 330 ml) \$6

HOT TEA \$6

(Green • Jasmine • Roasted Rice)

SODA \$4

(Coke • Diet Coke • Coke Zero • Ginger Ale • Seltzer)



# bum bum

## บัมบัม

Thai Seafood Bar



### กับแกง • Appetizers

TUE KA KO	\$13
fried taro fritters and peanuts (V)(G)(P)	
TAO HOO TOD	\$13
fried tofu with tamarind sauce, shallots (V)(G)	
GUI CHAI TOD	\$14
fried chive dumplings with chili sauce (V)(G)	
MOO KROB	\$15
fried pork belly with spicy tamarind sauce	
GAI TOD KHAMIN	\$15
fried lemongrass chicken mid-joint wings with turmeric	
JOHR GOONG	\$16
fried shrimp and chicken dumplings wrapped in soy sheets (G)	
GOONG YANG	\$18
grilled thai river prawn served with spicy lime dressing (G)	

### ยำ • Salad

SOM TUM THAI	\$15
papaya, peanut, tomato, long bean, dried shrimp, salted egg (G)(P)	
YUM NAEM KHAO TOD	\$16
crispy rice with sour pork, ginger, shallot, cilantro, peanuts (G)(P)	
GOI NEU	\$16
spicy beef tartare with shallot, toasted rice, taro chips	

### ต้ม • Soup

TOM KHA KAI	\$13
thai coconut soup with chicken, cabbage, mushroom (G)(*)	
TOM YUM GOONG	\$13
spicy lemongrass soup with tiger prawns and mushroom (G)	
MUK TOM NAM DAM	\$14
squid ink soup with squid, shallot, cilantro (G)	
TOM YUM NOODLE SOUP	\$24
spicy lemongrass soup with glass noodles, mixed seafood (G)	

### ยอดนิยม • Signature Dishes

CRYING TIGER	\$32
grilled ribeye steak, marinated raw egg, garlic rice, shallot	
STEAMED FISH WITH LIME AND HERBS	\$42
whole branzino steamed with garlic-cilantro-lime broth (G)	
FRIED FISH WITH CHU CHEE	\$42
whole branzino with chu chee curry sauce (G)	
GANG KEAW WAN	\$32
green curry with crispy duck, bamboo, eggplant, thai basil (G)	
PANANG NUE	\$30
panang curry with ribeye steak and sweet potatoes (G)	
KHAO SOI GAI	\$24
northern coconut curry with chicken and egg noodles (**)	
KRA PROW (minced chicken or beef)	\$20
stir-fried thai basil with garlic, chili, long beans, fried egg	

### WiFi • House Specials

PAD SAM MEN	\$26
glass noodle, shrimp, egg, stink beans, cha-om, pickled garlic	
PED PAD PRIK	\$30
chili jam stir-fry with crispy duck, onion, garlic, thai basil	
GANG KHAO	\$28
white curry with stewed beef and grilled brussels sprouts	
GANG FAK TONG	\$30
pumpkin curry with crispy soft-shell crab and thai basil (G)	
NAM YA POO	\$28
southern turmeric curry with crab meat and rice noodles (G)	
KHAI JIAO POO	\$28
thai-style crispy crab omelette (G)	

### ข้าวผัด • Fried Rice

KHAO PAD GAK MOO	\$22
pork crackling fried rice with shallot, garlic, thai chili	
KHAO PAD MUK DAM	\$30
squid ink fried rice, scallop, ikura, egg, lemongrass, shallot	
KHAO PAD TOM YUM	\$24
mixed seafood fried rice with egg, mushroom, lemongrass (*)	
KHAO PAD POO	\$28
crab meat fried rice with egg and scallion (*)	

### กวยเตี๊ยว • Noodle

chicken or tofu \$18 | beef \$20 | shrimp \$22 | seafood \$24 | crab \$28

PAD THAI

rice noodles, egg, chive, shallot, tofu, bean sprout, peanuts (P)(\*\*)

PAD KI MAO

drunken noodles, egg, peppercorn and various thai herbs (\*)

PAD SEE EW

broad rice noodles with bean sauce, egg, chinese broccoli (\*)

SUKI HANG

glass noodles with sukiyaki sauce, egg, napa, morning glory (\*)

### เครื่องเคียง • Side

SAUTÉED BRUSSELS SPROUTS	(V) \$12
STIR-FRIED MORNING GLORY	(V) \$12
ROTI	(V) \$5

### ของหวาน • Dessert

BUA LOY

taro mochi balls with coconut ice cream and salted egg

KHANOM TUAY

thai-style coconut milk pudding (V)(G)

KHAO NIEO MAMUANG (SEASONAL)

thai coconut sticky rice with mango (V)(G)



SPICY

HOT

THAI SPICY

(V) VEGAN (G) GLUTEN-FREE (P) CONTAINS PEANUTS

(\*) CAN BE MADE VEGAN (\*\*) CAN BE MADE GLUTEN-FREE

\* Please inform your server about any food allergies before ordering.

\* Consuming raw or undercooked seafood may increase your risk of foodborne illness.

\* 20% gratuity will be automatically added to parties of 5 or more.