

DINNER PRIX-FIXE \$45
SUNDAY- FRIDAY

THA PHRAYA

APPETIZER

Miang Kham

One-bite wraps in fragrant betel leaves with all five Thai flavors!
Lime, ginger, chili, peanut, roasted coconut flakes & shallot
with caramelized sauce

Sai-ua Spring rolls (2pcs)

A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with
pork sausage & Thai herbs

Tod Mun Goong (2pcs)

Homemade crispy shrimp cakes & ground pork served with
homemade plum sauce

Yum Som O

Yum! Pomelo salad with citrus & herb flavors, dried fish, mint in
sweet & spicy dressing



ENTREES

Crab Fried Rice Lava

Sweet lump crabmeat, egg, scallion topped with
lava crabmeat omelet



Nuer Toon Mor Fai

Beef shank, tendon, meatballs, morning glory, bean sprouts,
celery served with jasmine rice

Goong Karee

Creamy & rich sauteed jumbo shrimps, milk, egg, scallion, on-
ion, sweet pepper in aromatic yellow curry sauce



Pae-sa Pla Tod

Crispy whole branzino in sour & orange curry &
mixed vegetables



DESSERT

Mango Sticky Rice

Homemade coconut milk Ice-Cream



LUNCH PRIX-FIXE \$30

SUNDAY- FRIDAY

THA PHRAYA



APPETIZERS

Tod Mun Goong (2pcs)

Homemade crispy shrimp cakes & ground pork served with homemade plum sauce

Sai-ua Spring rolls (2pcs)

A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with pork sausage & Thai herbs

Yum Som O

Yum! Pomelo salad with citrus & herb flavors, dried fish, mint in sweet & spicy dressing

Thai Corn Salad*

"Tum Khao Pod", sweet corn with string bean, carrots, roasted peanuts & red chili



ENTREES

Panang Nuea

Tender braised beef shank in homemade coconut curry

Chicken Khao soi

A favorite from Chiang Mai! Mild coconut curry noodle soup with chicken, shallot & pickle cabbage

Goong Karee

Creamy & rich sauteed jumbo shrimps, milk, egg, scallion, onion, sweet pepper in aromatic yellow curry sauce



Khao Pad Nam-Prikpao

Fried rice with homemade roasted chili paste, salted egg yolk & dry shrimp served with grilled shrimp marinated with tamarind sauce

