

AUTHENTIC THAI-ISAN CUISINE

66 An authentic, well-rounded Isan meal offers a variety of dishes — not just one — meant to be shared with friends and family at any time of day.

NEW YORK



SomtumderNyc



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SOMTUM

Spicy papaya salad

"A bold and refreshing Thai papaya salad, handpounded in a mortar with chili, lime, and a balance of sweet, sour, and savory flavors."





ตำปู-ปลาร้า **Tum Pu Plara**

17.-

Green papaya, field crab, long beans, cherry tomatoes, and Thai eggplant in a fermented fish (Pla-ra) dressing. Contains hard-shell crab



ตำซั่วเด้อ

Tum Suo Der

Green papaya, rice vermicelli, bean sprouts, dried pork skin, and long bean in a bold chili-lime fermented fish dressing.









WHAT IS ISAN?

Derived from the Sanskrit word "Ishan" (meaning "northeast direction"), Isan refers to the northeastern plateau of Thailand, bordered by the Mekong River and neighboring Laos and Cambodia. The region is celebrated for its strong family values, vibrant festivals, upbeat folk music, and simple traditional dress.

Renowned for their warm hospitality, the people of Isan welcome guests with open hearts and fun-loving spirits—making the culture as memorable as its cuisine.



ตำมะม่วงปลาแซลมอนฟู

Tum Mango Crispy Salmon

Shredded mango, crispy pulled salmon, peanuts, onions, and cilantro, tossed in a zesty chili-lime dressing.



ตำไทย

27.-

15.-

Tum Thai

15.-Green papaya, peanuts, long beans, cherry tomatoes, and dried shrimp in a bold chili-lime dressing.



ตำมังสวิรัติ

Tum Mungsavirat (Vegetarian)

Vegetarian papaya salad, peanuts, long beans, and cherry tomatoes in a chili-lime soy dressing.



ตำคอหมูย่าง

Tum Kor Moo Yang

16.-

Green papaya, grilled pork jowl, long beans, and cherry tomatoes, pounded in a bold chili-lime dressing.

SMALL BITES

Isan Tapas



เห็ดสวรรค์

Hed Swan

15.-

Crispy caramelized mushrooms, dried chilis, garnished with kaffir lime leaf.



ปีกไก่ทอดซอสมะขาม **Tamarind Chicken Wings**Crispy wings glazed in tamarind chili-garlic sauce.

16.-



หมูแดดเดียว

Moo Dad Diew

Sun-fried pork strips with Sriracha dipping sauce.



ลาบทอด Larb Tod

18.-

Fried pork larb donuts with chilis, red onion, peanuts, and lime on the side.



อีสานลุยสวน **Isan Lui Saun**Rice paper rolls with tofu, vermicelli, mango, carrot, dill, and culantro, served with spicy mayo.



เนื้อแดดเดียว **Nur Dad Diew** Sun-fried beef strips with Sriracha dipping sauce.



SPICY





THE HEART OF ISAN CUISINE

Isan cuisine delivers an explosive punch of flavor in every bite—fiery, sour, savory, and deeply satisfying. Known for its humble ingredients and bold seasoning, this regional cooking style features fresh herbs, fermented elements, and rustic techniques passed down through generations.

Dishes like somtum (papaya salad), larb (spicy minced meat salad), and tom saab (hot and sour soup) embody the spirit of Isan: lively, communal, and unapologetically flavorful.

15.-



ปอเปี๊ยะลาบหมู Po Pia Larb Moo

Spicy pork spring rolls served with house-made mayo dip.



15.-

ไส้กรอกอีสาน Sai Krok Isan

Fermented grilled pork sausage with ginger, chilis, peanuts, lime, and cilantro.

GRILLED DISHES



หมู /เนื้อ ปิ้งกะทิสด

Moo (or Nue) Ping Kati Sod 20.- / 22.
Grilled pork or beef skewers glazed with coconut milk, served with rice vermicelli and nam jim jiew dipping sauce.



ปลาหมึกย่างตัวใหญ่ + น้ำจิ้มซีฟูด

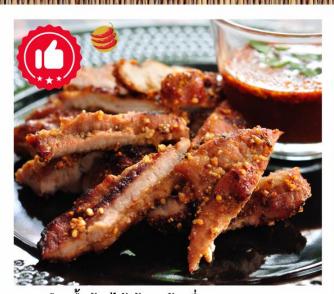
Pla Meuk Yang

Tender grilled cuttlefish, marinated to perfection, served with garlic-chill dipping sauce.

32.-



Kor Moo Yang Jim Jaew
Grilled pork jowl with crispy edges, served with Der-style nam jim jeaw—a smoky, spicy, and tangy chili dipping sauce



หมู หรือ เนื้อร้องไห้เด้อ + ข้าวจี่ **Moo (or Nue) Rong Hai Der**Grilled marinated pork or beef BBQ with
nam jim jeaw, served with grilled coconut sticky rice
(khao ji).

WHAT DOES 'DER' MEAN?

"Der" (ເດ້ວ) is a common Isan (Northeastern Thai) particle used at the end of a sentence. It adds friendliness, warmth, or emphasis—similar to saying "okay," "alright," "please," or "you know" in English, depending on context. It reflects the welcoming, down-to-earth spirit of the Isan people, which is likely why you see it in names like "Somtum Der"—to evoke a warm, casual, and authentic vibe.

26.-

SOUP



ต้มโคล้งปลาย่าง Tom Klong Pla Yang

Spicy herbal soup with grilled fish, mushrooms, smoked lemongrass, galangal, lime leaf, tamarind, dried chilis, and cilantro.



แกงอ่อมไก่ Gaeng Om Gai

Isan-style spicy chicken soup with Thai eggplants, cabbage, red onion, dill, lemongrass, roasted rice, and fermented fish sauce (pla-ra).



ต้มแซ่บกระดูกอ่อน

Tom Saab Kradook On

20.-

Spicy pork cartilage soup with mushrooms, Thai basil, galangal, lemongrass, lime leaf, chili, and coriander.



แกงเห็ดอีสานเดินดง

24.-

Gaeng Hed Isan Deun Dong

19.-

Earthy mushroom soup with pumpkin, sweet basil, lemongrass, and yanang leaf, finished with a hint of fermented fish sauce.



ต้มยำกุ้งน้ำข้น

Tom yum Goong

24.-

Spicy and creamy lemongrass soup with shrimp, mushrooms, galangal, lime leaf, chili, and milk.



20.-

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LARB / Spicy salad





ลาบหมู 17.-Larb Moo Spicy minced pork salad with shallots, scallions, cilantro, mint, and toasted rice powder.



ลาบปลาย่าง **Larb Pla Yang** 19.-Grilled minced tilapia salad with shallots, galangal, cilantro, mint, toasted rice powder, and puffed rice.



SPICY





MORE THAN A MEAL: A WAY OF EATING

Usually paired with sticky rice, its dishes are countless—but somtum (papaya salad) remains the star. From fermented crab to noodle-infused versions, there's a somtum for every palate. One of the most beloved combos includes somtum, grilled or fried chicken, larb moo, a hot soup, and sticky rice. Once enjoyed by hand, Isan food now meets the modern table with spoons and forks—without losing its fiery charm.





น้ำตกหมู Nam Tok Moo 17.-Juicy grilled pork salad with chili, lime, and toasted



Nam Tok Nue
Juicy grilled beef salad with chili, lime,
and toasted rice powder

19.-



ลาบเห็ดข้าวคั่ว **Larb Hed Kao Kua**Spicy mushroom salad with shallots, scallions, cilantro, and toasted rice powder.

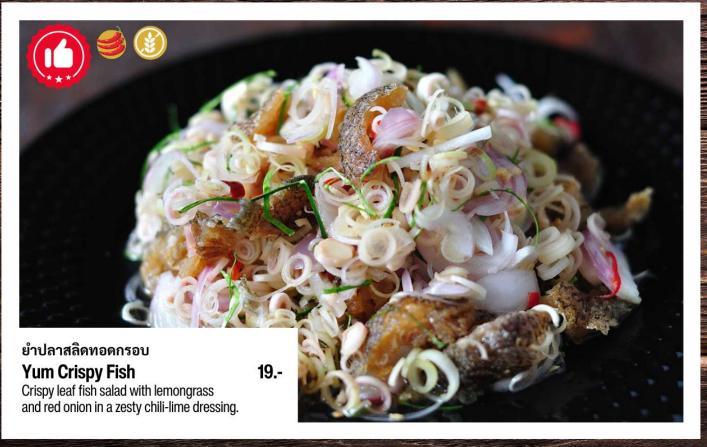


Tub WaanSpicy pork liver salad, served medium-rare with shallots, scallions, cilantro, chili flakes, and toasted rice powder.

rice powder

LARB / Spicy salad





RICE & NOODLES



ข้าวผัด Khao Pad Thai fried rice with egg,

carrots, and scallions

chicken | pork | vegetable 18_beef | shrimp 19.- / 20.crab meat 26.-



ข้าวผัดน้ำพริกเผาปลาสลิด 20.-Khao Pad Nam Prik Pao Pla Salit Spicy chili paste fried rice with crispy leaf fish and salted egg.



กระเพราราดข้าว

18.chicken | pork Khao Kraprao over rice vegetable 18.beef 19.-

Stir-fried meat with garlic, chilies, and basil over rice, topped with a fried egg. shrimp 20.-



ข้าวผัดกระเพรา+ไข่ดาว Khao Pad Kraprao

Spicy basil fried rice topped with crispy basil and a fried egg.

chicken | pork 18 .vegetable 18.beef 19.-

shrimp 20.-



ข้าวผัดสวนเห็ด

Mushroom Fried Rice (Vegan)

Fried rice with an assortment of mushrooms simple, hearty, and plant-based.



ข้าวกระเทียมพริกไทย

Khao Kratiem Prik Thai

Garlic-pepper stir-fry over jasmine rice, and a fried egg.

chicken | pork 19 -

vegetable 19 .-

beef 20.-

shrimp 24.-







18.-

RICE & NOODLES



ผัดไทย chicken | pork | vegetable 20.-21.-Signature Pad Thai shrimp Spicy stir-fried rice noodles 22.with egg, chives, and bean sprouts crab meat 27.in tangy tamarind sauce.



สุกี้ทะเลสูตรพิเศษ Signature Wok-Fried Seafood Suki 24.-Wok-fried rice vermicelli with shrimp, calamari, mushrooms, and mixed vegetables in our chef's



ข้าวคลุกกะปิ Khao Klook Ka Pi

24.-

Fragrant jasmine rice tossed with shrimp paste, served with Thai omelet, sweet braised pork, mango, crisp green beans, and flossed dried shrimp.



ผัดขึ้เมา Pad Ki Mao

chicken | pork | vegetable 18 -

beef 19.shrimp 20.-

Thai "drunken" stir-fried flat rice noodles with basil, bell peppers, long beans, and fresh chilis.



ผัดซีอิ๊ว chicken | pork | vegetable **Pad See Eiw** beef shrimp 20.-

Stir-fried flat rice noodles with egg, Chinese broccoli and a savory soybean sauce.



SPICY



signature sukiyaki sauce.

19.-

Side Dishes



	1
ผัดหมื่อีสาน	*** *** ***
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Grilled coconut stickry rice skewers	9
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Steamed white / red sticky rice 3.	- / 4
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Thai fried egg (sunny side up)	3
	44,783,49
Jasmine rice	3





พานาคอตตัวรสชาไทย Thai Tea Panna Cotta Silky panna cotta infused with Thai tea, topped with milk เฉาก๊วยนมสด Iced Grass Jelly Float

Lightly sweet grass jelly with soft shaved ice, topped with chilled milk.

Taro Pearls in Coconut Milk
Soft taro pearls served in warm,
creamy coconut milk.

บัวลอยเผือก



Set A \$18.LUNCH SPECIALS

Includes:

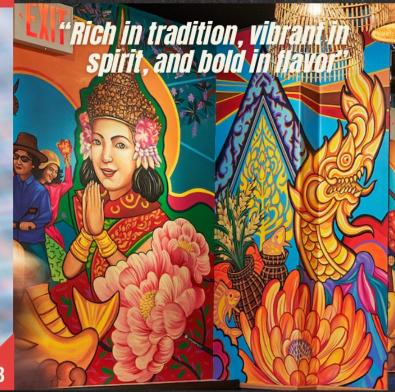
1. Tum Thai (papaya salad)

Peanuts, long bean, cherry tomatoes and dried shrimp

2. Sa Poak Gai Tod Der

Fried chicken thigh with 'Nam Jim Jaew' spicy dipping sauce

3. Sticky rice





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DISCLAIMER: Our menu items are prepared in a kitchen that handles peanuts, fish, shellfish, eggs, milk, soy, and gluten. We operate in shared cooking and preparation areas, so variations may occur due to ingredient substitutions, recipe changes, or preparation methods. As a result, we cannot guarantee that any menu item will be completely free of allergens or meat/fish products.