

APPETIZER

SPRING ROLL	\$15
Crabmeat Clear noodles Black mushroom Ginger Garlic Sesame oil Celery Cilantro Soy sauce	
SPICY CRISPY CALAMARI 🌶️🌶️	\$18
Thai chili Garlic Scallions Salt	
MOO YANG	\$15
Grilled marinated pork Served with spicy tamarind dipping sauce	
CRAB DUMPLING	\$17
Ground Kurobuta pork Crab meat Sesame oil Fried garlic Mixed soy sauce Scallion	
CHICKEN SATAY	\$15
Grilled thigh Massaman curry peanut sauce Cucumber salad	
V FRIED TOFU	\$15
Sweet chili sauce Peanuts	
SHRIMP TEMPURA	\$15
5 pieces Flash fried Sweet chili sauce	
SHRIMP CHIPS WITH NAM PRIK ONG DIP 🌶️🌶️	\$15
Northern Thai -style spicy tomato dip Ground Kurobuta pork Tomato Thai chili Shrimp flavored chips	
GF LAAB ESAAN 🌶️🌶️🌶️	\$18
Ground Thai dried chili Toasted rice powder Lime juice Fish sauce	
Choice of ground Kurobuta Pork or ground Chicken	

MAMA’S SIGNATURE SALAD

Add Protein:
Salt crab \$3 | Pork sausage \$5
Shrimp \$7 | Fresh daily seafood \$10

GF PAPAYA SALAD 🌶️🌶️🌶️	\$15
Thai chili Garlic Cherry tomatoes Green beans Peanuts Shrimp flakes	
GF PAPAYA SALAD EE-SAHN 🌶️🌶️🌶️	\$15
Fermented fish sauce Hog plum Dried chili pepper Cherry tomatoes Green beans Thai eggplant	
GF NAM TOK 🌶️🌶️	\$18
Sliced grilled pork Toasted rice powder Shallots Ground dried chili Mint Lime juice Thai herbs	

SOUP

GF TOM YUM SEAFOOD 🌶️	\$30
Shrimp Squid Clams Mushroom Thai chili Cilantro Culantro Holy basil lime juice lemongrass Kaffir lime leaf Mixed sauce	
HOT AND SPICY WITH PORK RIBS 🌶️	\$25
Pork ribs Lemongrass Kaffir lime leaf Thai chili Scallions Cilantro Culantro Lime juice Mixed soy sauce	
OXTAIL SOUP 🌶️🌶️🌶️	\$35
Slow cooked Oxtail Thai herbs Chili Scallions Culantro Lime juice Mixed soy sauce	

MAMA’S SIGNATURE DISHES

FRIED SHRIMP WITH SPICY GARLIC SALT 🌶️🌶️	\$23
Thai chili Garlic Scallions	
CHILI JAM CLAMS	\$22
Thai chili Garlic Basil Evaporated milk Chili paste Mixed sauce	

NAM PRIK ONG 🌶️🌶️	\$20
Northern Thai spicy tomato dip Ground Kurobuta pork Chili paste Fermented beans Boiled fresh vegetables Crispy pork skin	
KHUA KLING 🌶️🌶️🌶️	\$20
Southern Thai dish Wok -tossed ground Kurobuta Pork Thai spicy herb Kaffir lime leaf Steamed vegetables	

STIR FRY

MAMA’S FRIED RICE	\$28
Lump crab Egg Garlic Butter Indian curry powder Scallions Mixed sauce	
KA-PRAW 🌶️🌶️🌶️	\$20
OG Thai dish Holy basil Thai chili Garlic Mixed sauce	
Choice of ground Kurobuta Pork or Chicken	
LUMP CRAB MEAT OMELETTE	\$28
Egg Soy sauce Sriracha sauce	
GF PAD THAI	\$20
Rice noodles Egg Chives Radish Red tofu Shrimp flakes Pad Thai Sauce	
PAD SEE EW	\$20
Wok tossed Flat thick noodles Garlic Egg Chinese broccoli Mixed sauce	

SIDES

Jasmine Rice	\$4
Sticky Rice	\$4
Crispy Pork Skin	\$5
Steamed Vegetables	\$5
Side Noodles	\$5
Extra Egg	\$3

THAI CURRY

KAENG HANGLAY	\$22
Slow cooked Northern Thai curry Pork ribs Pork Belly Ginger Garlic Peanuts Chili paste	
GF PANANG CURRY 🌶️🌶️	
Coconut milk Thai chili Kaffir lime leaf Chili paste	
Pork \$20 Chicken \$20 Shrimp \$23 Combo \$25 Tofu \$20 Veggie \$20	
BBQ	
RED BBQ PORK WITH RICE	\$20
Red BBQ pork Sweet sausage Boiled egg Cucumber Cilantro Sesame seeds BBQ sauce	
RED BBQ PORK WITH EGG NOODLES	\$20
Red BBQ pork Boiled egg Egg noodles Bok choy Cilantro Scallions Sesame seeds, BBQ sauce	

GF = Gluten Free V = Vegan Mild 🌶️ Medium 🌶️🌶️ Spicy 🌶️🌶️🌶️

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOORNE ILLNESS. PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES. **ALLERGY ACCOMMODATIONS ARE LIMITED AND CROSS-CONTAMINATION CANNOT BE GUARANTEED. MANY OF OUR DISHES CONTAIN PEANUTS, TREE NUTS, SOY, WHEAT, EGGS, DAIRY, AND SHELLFISH.**

RIMTANG

ริมทาง

thai street food



WINE

White

Bodegas La Val Albariño 2023	\$15 \$55
Domaine Bellevue Sauv Blanc 2023	\$12 \$45

Red

Berthier Pinot Noir 2023	\$13 \$48
Viña Otano Rioja Reserva 2017	\$14 \$52



BEER

Singha	\$10
Chang	\$10
Lucky Buddha	\$10



SIGNATURE HERBAL DRINKS

(NON-ALCOHOLIC)

Coconut Juice	\$7
Thai Ice Tea	\$8
Sparkling Roselle Juice	\$8
Thai Lemongrass Pandan Tea	\$8
Thai Iced Coffee	\$8

SOFT DRINKS

Coke	\$4
Diet Coke	\$4
Sprite	\$4

DESSERT

Coconut Ice Cream	\$12
Mango Sago	\$12
Peach Sago	\$12
Mango Sticky Rice	\$12

*Thank you for sharing this meal with me.
May it bring you warmth and happiness. You're always welcome here
whenever your heart needs a taste of home.
With love,
Mama ❤️*

RIMTANG brings the vibrant spirit of Thai street food to Georgetown, created by Chef Saran “Peter” Kannasute and his mother, Executive Chef Prapit “Mama” La Femina.

Known for his work as Executive Chef and Culinary Director of YUME Sushi in Arlington and KYOJIN Sushi here in Georgetown, Chef Kannasute opened RIMTANG to return to the flavors he grew up with. Before immigrating to the U.S. in 1999, Mama was cooking as a street vendor in Bangkok—using her passion for food to support her family and pass down the recipes she knew best. Her cooking has shaped Chef Kannasute’s earliest memories in the kitchen and, with over 40 years of experience, continues to serve as the foundation of RIMTANG’s menu.

Together, Mama and Chef Kannasute share the food they grew up with: authentic Thai street food, rooted in tradition and made with heart.

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