

## 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

**FRIED FISH BALLS** 🌶️ \$15

With spicy tamarind 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

**SAI UA** 🌶️ \$18

Northern Thai sausage | Thai herbs | Spicy mixed sauce | Ginger | Peanuts

**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

**CHILI JAM CLAMS** 🌶️ \$22

Thai chili | Garlic | Basil | Evaporated milk | Chili paste | Mixed sauce

**MAMA'S FRIED RICE** \$28

Lump crab | Egg | Garlic | Butter | Indian curry powder | Scallions | Mixed sauce

**KA-PAW** 🌶️ \$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 STEAMED FISH CURRY** 🌶️ \$20

Fresh Salmon | Coconut milk | Egg | Thai curry paste | Basil | Kaffir lime leaf | Mixed sauce | Napa cabbage

**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. MANY OF OUR DISHES CONTAIN PEANUTS, TREE NUTS, SOY, WHEAT, EGGS, DAIRY, AND SHELLFISH. WE ARE UNABLE TO MODIFY DISHES OR GUARANTEE THAT OUR FOOD IS FREE FROM CROSS-CONTAMINATION.

# RIMTANG

ริมทัง

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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