



SEASONAL COCKTAILS \$18

BAI TOEY

Casamigos Blanco • Pandan
Caramelized Banana • Egg white



MA LI

Hendrick's Gin • Jasmine Tea

Elderflower • Prosecco

MA MUANG

Tito's Vodka • Ripe Mango • Coconut

Coconut Sticky Rice Foam



HO RA PHA

Gin • Thai Basil • Lemongrass

Cointreau • Fresh Lime • Egg White

FA RANG

Gin • Guava • Fresh Lemon

Guava Foam • Plum Dust



SIGNATURE COCKTAILS \$18



CRYING TIGER

Michter's Rye • Toasted Rice • Thai Chili

Dry Red Wine • Tamarind • Egg White

PHUKET NIGHT

Tequila • Thai Chili • Cointreau

Lemongrass • Lime • Agave



SIAM SMILES

Vodka • Yuzu • Lychee

Citrus Mist

MAI THAI

Myers's Rum • Amaretto • Lime

Orgeat • Pineapple • Lychee



PHA NGAN FULL MOON

RumHaven • Butterfly Pea Tea

Coconut Cream • Lemon • Honey

CLASSIC COCKTAILS \$18

ESPRESSO MARTINI • NEGRONI • APEROL SPRITZ

MANHATTAN • OLD FASHIONED • MARGARITA

COSMOPOLITAN • BELLINI • LYCHEE MOJITO

BEER \$9

SINGHA • Thailand

SAPPORO • Japan

BEERLAO • Laos

BROOKLYN LAGER • USA

BROOKLYN IPA • USA

WHITE WINES

SAUVIGNON BLANC • CRAGGY RANGE

\$18/68

Te Muna 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

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

MOCKTAILS \$13

VIRGIN LYCHEE MOJITO

GUAVA PLUM FIZZ

PANDAN YUZU SPRITZ

MANGO COCONUT CLOUD

ZERO PROOF \$8

THAI ICED TEA

THAI ICED COFFEE

LYCHEE THAI ICED TEA

LYCHEE JUICE

GUAVA JUICE

PINEAPPLE JUICE

GINGER BEER

SPARKLING WATER (Perrier 330 ml)

HOT TEA \$7

Green Tea • Jasmine Tea • Roasted Rice Tea

SODA \$5

Coke • Diet Coke • Coke Zero • Ginger Ale • Seltzer



Thai
Seafood
Bar



• LumLum's Top 5 •



- STEAMED FISH WITH LIME AND HERBS

ปลาหนังมะนาว

- CRYING TIGER

ข้าวหน้าเนื้อ



- KHAO SOI GAI

ข้าวซอยไก่



- KHAO PAD MUK DAM

ข้าวผัดหมึกดำ



- GANG FAK THONG

แกงฟักทองปูนึ่ง



กับแกล้ม • Appetizers

TAO HOO TOD	\$14
fried tofu with tamarind sauce, shallots (V)	
GUI CHAI TOD	\$14
fried chive dumplings with chili sauce (V)(G)	
MOO KROB	\$15
fried pork belly with spicy tamarind sauce	
GAJ TOD HAT YAI	\$16
southern thai herb-marinated fried chicken with shallots	
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)	
LARB TANG MO	\$16
watermelon salad with shallot, mint, toasted rice	
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	\$14
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	\$25
spicy lemongrass soup with glass noodles, mixed seafood (G)	

ยอดนิยม • Signature Dishes

CRYING TIGER	\$34
grilled ribeye steak, marinated raw egg, garlic rice, shallot	
STEAMED FISH WITH LIME AND HERBS	\$44
whole branzino steamed with garlic-cilantro-lime broth (G)	
FRIED FISH WITH CHU CHEE	\$44
whole branzino with chu chee curry sauce (G)	
GANG KEAW WAN	\$34
green curry with crispy duck, bamboo, eggplant, thai basil (G)	
PANANG NUE	\$34
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)	\$22
stir-fried thai basil with garlic, chili, long beans, fried egg	

พิเศษ • 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 FAK TONG	\$32
pumpkin curry with crispy soft-shell crab and thai basil (G)	
NAM YA POO	\$30
southern turmeric curry with crab meat and rice noodles (G)	
KHAI JIAO POO	\$30
thai-style crispy crab omelette (G)	
ROTI GANG GAI	\$28
crispy thai herb-marinated chicken, roti and southern curry	

ข้าวผัด • Fried Rice

KHAO PAD MOO KROB	\$24
pork belly fried rice with shallot, garlic, thai chili	
KHAO PAD MUK DAM	\$30
squid ink fried rice with tobiko, lemongrass, garlic, shallot	
KHAO PAD TOM YUM	\$26
mixed seafood fried rice with egg, mushroom, lemongrass (*)	
KHAO PAD POO	\$28
crab meat fried rice with egg and scallion (*)	

ก๋วยเตี๋ยว • Noodle

mix vegetable or tofu \$19 chicken \$20 beef \$22 shrimp \$22	
squid \$22 pork belly \$24 seafood \$26 crab \$30	
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, morning glory (*)	

เครื่องเคียง • Side

SAUTÉED BRUSSELS SPROUTS (V)	\$12
STIR-FRIED MORNING GLORY (V)	\$12
ROTI WITH PANANG CURRY (V)	\$12

ของหวาน • Dessert

BUA LOY	\$15
taro mochi balls with coconut ice cream and salted egg	
KHANOM TUAY	\$13
thai-style coconut milk pudding (V)(G)	
KHAO NIEO MAMUANG (SEASONAL)	\$15
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.

