



CLASSICS 17

MANHATTAN - Rye Whiskey, Sweet Vermouths, Maraschino Cherry
ESPRESSO MARTINI - Vodka, Cold Brew, Krogstad, Salt
MOSCOW MULE - Vodka, Fresh ginger, Lime, Sparking water
MAI TAI - Aged Rum, Rum, Lime, Orgeat, Orange Curacao
WHISKEY SMASH - Bourbon, Mint, Lemon, Maple

SIGNATURE COCKTAILS 17

SIAM SMILES - Vodka, Lychee, Yuzu
KRABI FOREST - Gin, Thai Basil, Cucumber, Lemon
PHUKET NIGHT - Tequila, Thai Chili, Lemongrass, Lime
PATTAYA BEACH - Rum, Lime, Mint, Lychee
BANGKOK SUN KISSED - Vodka, Grapefruit, Campari, Sparkling Rose
SAMUI SUNSET - Mezcal, Sriracha Chili, Pineapple, Lime, Agave
PHA NGAN FULL MOON - Rum, Coconut, Lemon, Butterfly Pea, Honey

BEER 8

SINGHA , Thailand
LEO , Thailand

SAPPORO , Japan
TSINGTAO , China

WINES 12 / 45

CHARDONNAY
RIESLING
SAUVIGNON BLANC
PINOT GRIGIO

PINOT NOIR
CABERNET SAUVIGNON
MERLOT
ROSE



KUB KLAEM - appetizers

TUE KA KO (V,G) 10
crispy fried taro fritters and peanut with sweet chili suace

GUI CHAI TOD (V,G) 10
crispy fried chive dumplings with chili suace

GAJ TOD TAKRAI 12
fried lemon grass chicken mid joint wings with tamarind suace

MOO KROB 12
fried pork belly with spicy tamarind suace

MUK KA DONG YANG (G) 12
grilled cuttlefish served with spicy chili lime dressing

GOI NEU (G) 15
spicy beef tartare with fried shallot, toasted rice and sweet yam chips

GOONG YANG (G) 15
grilled thai river prawn served with spicy chili lime dressing

HOY AOB 18
thai-style steamed mussels with rice wine and various thai herbs

YUM - salad

SOM TUM THAI (G) 10
green papaya, peanut, tomato, long beans, dry shrimp and salted egg.

YUM SOM (G) 12
grapefruit salad, dry shrimp, shallot, bird's eye chili, sweet fish sauce

LARB TANG MO (G) 12
watermelon salad, shallot, mint, cilantro, chili, roasted rice grains

TOM - soup

TOM KHA KAI (G) 12
thai coconut soup with chicken, cabbage and mushroom

TOM YUM GOONG (G) 12
spicy lemongrass soup with tiger prawn, mushroom

MUK TOM NAM DUM (G) 14
squid ink soup with makrut lime leaf, shallot, bird's eye chili and cirantro

KUAY TEAW - noodle

chicken, tofu 18 | shrimp, beef 20 | mixed seafood 22 | crab 26

PADTHAI (G)
thin rice noodles with egg, chive, beansprouts and peanut

PAD KI MAO 15
drunken noodles with egg, green peppercorn and various Thai herbs

PAD SEE EW
broad rice noodles with sweet black bean sauce, egg, and gailan

AOB WOON SEN
glass noodles with house pepper sauce, galangal, cilantro root

SUKI HANG 15
glass noodles with thai-style sukiyaki suace, egg, morning glory.

KUAY TEAW NAM - noodle soup

KHAO SOI GAI (G) 20
northern thai coconut curry with chicken and egg noodle

TOM YUM NOODLE SOUP (G) 22
spicy tom yum broth with glass noodles, mixed seafood.

SIDES

SAUTEED BRUSSEL SPROUTS (V) 10
STIR FRIED MORNING GLORY (V) 12

ROTI (V) 5

1 SPICY 2 HOT 3 THAI SPICY

* Please inform your server about any food allergies before ordering
* Eating raw, undercooked seafood increase your risk for food-borne illnesses
* 20% gratuity will be automatically added for a party of 5 or more

(V) - Vegan (G) - Gluten Free



LUM LUM

Thai Seafood Bar



RARD KHAO - over rice

substitutions are available with *tofu, chicken, beef, pork belly, shrimp, squid* 2 | mixed seafood 4

KRA PROW (Thai Basil with Minced Chicken or Beef) 18
saute thai basil, yard long bean, bird's eye chili, garlic with crispy fried egg

KHUA KLING (Dried Curry with Minced Chicken or Beef) 18
saute dried southern curry, kaffir lime leaf with crispy fried egg

KHAI JEAU POO 26
thai style crispy crab omelette

KHAO PAD - fried rice

KHAO PAD ROD FAI 18
chicken fried rice with egg, scallion, gailan

KHAO PAD TOM YUM 22
mix seafood fried rice with egg, mushroom, lemongrass and makrut lime leaf

KHAO PAD POO 26
crab meat fried rice with egg, scallion

KHAO PAD MUK DUM 24
squid ink fried rice with salmon roe, garlic, cilantro, scallion

PI SED - house specials

GOONG KAREE 24
sauteed shrimps with egg and curry powder, onion, scallion, chili jam.

GANG KEAW WAN (G) 30
green curry with crispy roasted duck, thai eggplant and thai basil.

NAM YA POO (G) 26
southern tumeric coconut curry with crab and rice noodle

PANANG NUE (G) 28
panang curry with ribeye steak, sweet potatoes, chili, makrut lime leaf

CRYING TIGER 28
thai-style grilled ribeye steak, marinated raw egg, garlic rice, fried shallot

STEAMED FISH WITH LIME AND HERBS (G) 38
whole branzino, chili, lime, mint, cilantro, in a cilantro lime broth

FRIED FISH WITH CHU CHEE CURRY (G) 38
whole branzino, chuchee curry, chili and makrut lime leaf

FRIED FISH WITH PAD CHA SUACE 38
whole branzino, finger root, green peppercorn and various thai herbs

DESSERT

BUA LOY 10
thai taro mochi balls with coconut ice-cream and salted egg.

KHANOM TUAY (V) (G) 10
thai style coconut milk pudding

KHAO NIEO MAMUANG (V) (G) 12
thai coconut sticky rice with mango

ZERO PROOF

VIRGIN LYCHEE MOJITO 10

MATCHA LEMON HONEY 10

BUTTERFLY PEA YUZU SODA 10

THAI ICED COFFEE WITH MILK 6

THAI ICED TEA WITH MILK 6

LYCHEE JUICE 8

HOT TEA 6

(JASMINE, MATCHA, ROASTED RICE)

SODA 3

(COKE, DIET COKE, GINGER ALE)

