



SEASONAL COCKTAILS \$18

BAI TOEY
400 Conejos Mezcal • 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 BROOKLYN LAGER • USA
SAPPORO • Japan BROOKLYN IPA • USA
BEERLAO • Laos

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
BUTTERFLY PEA YUZU SODA

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
แกงผักทองปูนิ่ม

กับแกล้ม • Appetizers

TUE KA KO	\$14
fried taro fritters with peanuts (V)	
TAO HOO TOD	\$14
fried tofu with tamarind sauce, shallots (V)	
GUI CHAI	\$14
fried chive pancakes with chili sauce (V)(G)	
ROTI PANANG	\$14
crispy roti served with panang curry sauce (V)	
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)	

ยอดนิ่ม • 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 SONG MEN	\$26
glass noodle, shrimp, egg, stink beans, 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)	
GANG GAI ROTI	\$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

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.

