

July 21-Aug 17
NYC
RESTAURANT
WEEK

DINNER PRIX - FIXE
SUN-FRI \$60



APPETIZERS



Choice of:



Tod Mun Goong (ทอดมันกุ้ง)

Homemade crispy shrimp cakes & ground pork served with homemade plum sauce



Naem Kor-Moo Tod (แหนมคอหมูทอด)

Marinated & fermented tender pork cheek served with peanuts, ginger & chili on the side



Yum Som-O (GF) (ยำส้มโอ)

Pomelo salad with grilled shrimp, citrus & herb flavors, mint in sweet & spicy dressing

ENTREES

Choice of:



Soft Shell Crab Karee (ปูนิ่มผัดพริกขี้หนู)

Creamy & rich! Crispy soft shell crab, jumbo lump crab meat, milk, egg, scallion, celery, onion, sweet pepper in aromatic yellow curry sauce



Khao Yum Pla-Tod** (GF) (ข้าวต้มปลาทอด)

Steamed jasmine rice mixed with shallots, lemongrass, kaffir lime leaf, fresh chili & dried fish powder topped with fried fillet of branzino served with Prik Nam Pla & Nam Jim seafood sauce



Khao-soi Ped* (ข้าวซอยเป็ด)

A favorite from Chiang Mai! Mild coconut curry noodle soup with chicken, shallot & pickle cabbage on top of sear duck breast!

DESSERTS

Mango Ice Cream with coconut
sticky rice

or

Home made Thai tea Ice cream

Signature Cocktail
\$15

BEVERAGES

pairing with

White wine
Red wine
Rose
Prosecco
by glass \$14



THA PHIRAYA

July 21-Aug 17
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LUNCH PRIX - FIXE
SUN-FRI \$30

APPETIZERS

Choice of:



Som Tum Thai*(GF) (ส้มตำไทย)

Light and fresh! papaya salad with peanut, lime, dried shrimp, garlic, tomato & chili



Sai-ua Spring Rolls**(2pcs) (ไส้กรอกไข่)

A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with pork sausage & Thai herbs



Ka-nom Jeeb (3pcs) (ขนมจีบ)

Ground chicken, shrimp, egg, mushroom, chesnut, scallion served with soy vinaigrette

ENTREES

Choice of:



Nuea Toon Mqr- Fai ** (ก๋วยเตี๋ยวเนื้อตุ๋น)

Braised beef heel muscle meatballs, morning glory, bean sprouts, celery in Thai style hot pot



Kaeng Som Pla-Tod** (แกงส้มปลาทอด)

Crispy fillet branzino in sour orange curry & mixed vegetables



Goong Karee (กุ้งผัดผงกระหรี่)

Creamy & rich! Sauteed shrimps, milk, egg, scallion, celery, onion, sweet pepper in aromatic yellow curry sauce

Signature Cocktail
\$15

BEVERAGES

pairing with

White wine
Red wine
Rose
Prosecco
by glass \$14

