



Godunk Thai Street Food
NYC Restaurant Week Winter 2026

LUNCH 2- course for \$45

Appetizers

-Biryani-Stuffed Wing

Fried chicken wing filled with biryani rice, curry powder, turmeric, garlic, bay leaf, cilantro, and fried shallots. Served with sweet chili dipping sauce.

-Chive Balls

Steamed chive balls topped with fried garlic and cilantro. Served with spicy soy dipping sauce.

- Grilled Pork Jowl Salad

Grilled pork jowl with long bean, tomato, culantro, dried shrimp, and peanut served with spicy fermented fish chili sauce.

Entrées

-Stewed Pork Leg Over Rice

6-hour braised pork leg served with a soft-boiled egg, pickled mustard greens, steamed greens, and chili-garlic dipping sauce.

-Khao Yum

Steamed jasmine rice with crispy fried branzino fillet, chili, shallot, lemongrass, kaffir lime, and bean sprouts, tossed with spicy fish-sauce lime dressing.

-Tofu and Green

Stir fried Chinese broccoli, Assorted Mushroom, Garlic and Tofu skin with VEGAN sauce.

DINNER 3- course for \$60

Appetizers

-Biryani-Stuffed Wing

Fried chicken wing filled with biryani rice, curry powder, turmeric, garlic, bay leaf, cilantro, and fried shallots. Served with sweet chili dipping sauce.

Chive Balls

-Steamed chive balls topped with fried garlic and cilantro. Served with spicy soy dipping sauce.

-Larb Pla Duk

Northeastern-style minced catfish salad with chili, shallot, scallion, cilantro, and culantro. Served with fresh vegetables on the side.

Entrées

-Stewed Pork Leg Over Rice

6-hour braised pork leg served with a soft-boiled egg, pickled mustard greens, steamed greens, and chili-garlic dipping sauce.

-Khao Yum

Steamed jasmine rice with crispy fried branzino fillet, chili, shallot, lemongrass, kaffir lime, and beansprouts, tossed with spicy fish-sauce lime dressing.

-Fish Maw Noodle Soup

A Yaowarat Thai-Chinese street classic: fish maw with rice vermicelli, crab meat, bamboo shoot, pork blood cake, mushrooms, and quail eggs. Served with chili-garlic dressing on the side.

Dessert

-Taro Balls in Coconut Milk Taro balls and young coconut in warm sweet coconut milk.

-Golden butter-toast topped with Ovatine cocoa powder, paired with our house-made coconut-pandan ice cream.

******Taxes and gratuity not included.******