



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.\*\*\*\*