

MENU

salads + sides

Yum Mamuang (Mango Salad) ยำมะม่วง (signature) **P** — P375
green mango, shallots, peanuts, and herbs tossed in a bright Thai vinaigrette

Som Tam Thai (Papaya Salad) ส้มตำไทย **TN** — P350
shredded green papaya, long beans, garlic, chili, and cashews in a sweet-tangy dressing

Pad Pak Bung Moo ผัดผักบุ้งหมูกรอบ **SO/GL** — P485
Wok-fried morning glory with crispy pork, dark soy sauce, chili, and roasted garlic

Salt & Pepper Squid ปลาหมึกทอดพริกเกลือ **GL/E/MO/SE** — P485
Crisp-fried squid with chili, toasted sesame, and house salt-and-pepper seasoning

Shrimp Spring Roll ปอเปี๊ยะกุ้ง **CR/GL** — P420
Crisp spring rolls filled with minced shrimp and cilantro, served with sweet chili sauce

Tod Mun Goong (Shrimp cake) ทอดมันกุ้ง **CR** — P385
Thai shrimp cakes with red curry, kaffir lime, and sweet chili sauce

Thai Chicken Skin หนังไก่ทอด **GL/SO** — P295
crispy chicken skin with house seasoning, chili, kaffir lime, and nam jim jaew

Pork Larb ลาบหมู **F** — P520
minced pork with toasted rice, shallots, mint, cilantro, lime, chili, and fish sauce

Thai Fried Rice ข้าวผัดไข่ **E/SO** — P275
fried rice with egg, light soy sauce, and Thai seasoning

Unlimited Steamed Rice ข้าวสวยเติมได้ไม่อั้น — P80

skewers + grill

Chicken Satay สะเต๊ะไก่ **P** — P450
Grilled chicken skewers with peanut sauce and pickled vegetables

Beef Satay สะเต๊ะเนื้อ **P/F** — P675
tenderloin skewers, peanut sauce, coriander, Thai fish sauce, lime, pickled vegetables

Crying Tiger Namtok น้ำตกเนื้อเสือร้องไห้ **F** (black onyx) — P1250
200 g Black Onyx Beef Hanging Tender, Thai basil, coriander, fish sauce, Thai chilies

Ribeye Steak สเต็กริบอายกับน้ำจิ้มแจ่ว — P2950
12 oz USDA Ribeye, nam jim jaew, thai pickles, kaffir lime salt

spicy **GL** gluten/wheat **CR** crustaceans: crab, shrimp, prawns **E** egg **F** fish, including fish sauce
P peanut **TN** tree nuts, including cashew and hazelnut **SO** soy **SE** sesame **MO** molluscs: squid

SPICE SOCIAL



LAENG SAEB
เล้งแซ่บ

Hot and sour broth with pork riblets, pork neck, mushrooms,lemongrass, and kaffir lime.

MASSAMAN BEEF
เล้งแซ่บ

Slow-cooked beef with potato, cashew & roasted shallots.

STEAMED SEABASS
ปลากะพงนึ่งมะนาว

Whole steamed seabass with fresh lime, garlic, chili, and coriander

soup

Tom Yum Goong ต้มยำกุ้ง (signature) **CR/F** — P695
prawns and mushrooms in a hot-and-sour lemongrass broth with kaffir lime and chili

Laeng Saeb เล้งแซ่บ (signature) **F** — P795
Slow-cooked pork bones in a spicy, sour broth with lime, chili, fish sauce, and cilantro

Khao Soi ข้าวซอย (signature) **GL/E**
Coconut curry broth, soft egg noodles, crispy noodles on top, shallot, lime, chili oil.

choice of protein:
- Roast Chicken P495
- Sliced Ribeye P695
- Crispy Pork P550

curry

Thai Red Curry with Pollock แกงเผ็ดปลาพอลล็อก — P495
pollock simmered in Thai red curry with kaffir lime and cilantro

Thai Green Curry with Chicken แกงเขียวหวานไก่ — P475
Thai green curry paste, eggplant, kaffir, coriander

Beef Massaman Curry แกงมัสมั่นเนื้อ **TN** — P695
Slow-cooked beef tenderloin, tendon, potatoes, carrots, cashews, and warm Massaman spices
Add-on: Roti **P80**

big plates

good for sharing

Pad Thai ผัดไทย **CR/E/SO/F/P** — P575
rice noodles with prawns, roast pork, tofu, egg, bean sprouts, and lime

Pad See Ew ผัดซีอิ๊ว **SO/GL** — P550
wide rice noodles wok-fried with roast chicken, vegetables, and dark soy sauce

Thai Fried Sea Bass ปลากะพงทอด **F** — P1100
crisp-fried whole sea bass with sweet chili sauce and Thai pickles

Thai Steamed Sea Bass ปลากะพงนึง **F** — P1100
whole sea bass steamed with lime, garlic, chili, and fresh herbs

Fried Chicken ไก่ทอด — P875
crispy Thai-style fried chicken served with sweet chili sauce

Thai Crispy Pork หมูสามชั้นทอดกรอบ — P875
crispy pork belly, nam jim jaew, pickled vegetables, house seasoning

Thai Pork & Basil หมูกรอบ — P550
minced pork, crispy pork fillets, dark soy, ginger-garlic sauce, nam jim jaew

Pad Krapao ผัดกะเพราเนื้อสับไข่ดาว — P550
Minced beef stir-fried with holy basil and garlic-chili sauce, served with a fried egg

spicy **GL** gluten/wheat **CR** crustaceans: crab, shrimp, prawns **E** egg **F** fish, including fish sauce
P peanut **TN** tree nuts, including cashew and hazelnut **SO** soy **SE** sesame **MO** molluscs: squid

SPICE SOCIAL


CRAB FRIED RICE
ข้าวผัดปู
Fried rice with crab meat, egg, green onions, and herbs.
CRAB OMELETTE
ไข่เจียวปู
Fluffy omelette with crab meat, Thai fish sauce and lime.
CRAB CURRY
แกงปู
Rich Thai curry with crab meat, young coconut, chilies, and cilantro
crabs

crab

	30 g	60 g	100 g
Crab Fried Rice ข้าวผัดปู **CR/E** Wok-fried rice with lump crab meat and cured egg yolk	P450	P850	P1150
Crab Omelette ไข่เจียวปู **CR/E** crisp-edged Thai omelette generously filled with lump crab meat	P495	P875	P1195
Crab Curry แกงปู signature **CR/E/F** lump crab meat and egg in aromatic Thai curry with leeks and fish sauce	P520	P875	P1250
Crab Salad สลัดปู **CR** crab lump, minced dried shrimp, Thai vinaigrette, cilantro		P750	P1100

omelette

Thai Crispy Omelette ไข่เจียวกรอบ **E** — P195

Crisp-edged Thai omelette served with nam jim jaew, Thai chili sauce, and pickled chilies

Mushroom and Tomato Omelette ไข่เจียวเห็ดและมะเขือเทศ **E** — P275

Thai-style omelette with mushrooms, tomato, pickled chilies, and nam jim jaew

Shrimp Omelette ไข่เจียวกุ้งสับ **CR/E** — P450

Thai-style omelette with minced shrimp, cilantro, pickled chilies, and nam jim jaew

vegetarian

Tom Yum Phak Ruam ต้มยำผักรวม — P420

vegetable medley, assorted mushrooms, fresh herbs, hot and sour broth, lemongrass

Pad Pak Bung ผัดผักบุ้ง — P385

Wok-fried morning glory with Thai chilies, dark soy sauce, and roasted garlic

Pad See Ew Phak ผัดซีอิ๊วผัก — P450

Wide rice noodles wok-fried with vegetables, dark soy sauce, garlic-chili sauce, and pickled chilies

desserts

Mango Sticky Rice ข้าวเหนียวมะม่วง **SE** — P420

coconut sticky rice with ripe mango and toasted sesame

Thai Tea Panna Cotta พานาคอตต้าชาไทย — P395

silky Thai tea cream pudding with a light caramel finish

Coconut Spring Rolls ปอเปี๊ยะมะพร้าวอ่อน **GL** — P395

Crisp spring rolls filled with sweet young coconut, served with caramel sauce

drinks



CHA YEN
ชาเย็น

Classic Thai milk tea,
rich creamy,
and lightly spiced

CHA MANAO
ชามะนาว

Thai lime tea,
citrusy, refreshing
and lightly sweet

TUK-TUK
ตุ๊กตุ๊ก

Spicy Tamarind Ice blend
with a sweet, sour, and
tangy finish



CHILI MANGO
มะม่วงพริก



THAI BLACK COFFEE
กาแฟดำไทย



DRAGON FRUIT SLUSHIE
แก้วมังกรสลัชชี่

drinks

Cha Yen ชาเย็น — P195
Classic Thai milk tea: rich, creamy, and lightly spiced.

Thai Green Milk Tea ชาเขียวนม — P195
Creamy Thai green tea with milk, served chilled for a smooth, fragrant, and refreshing taste.

Thai Green Iced Tea ชาเขียวเย็น — P195
Refreshing Thai-style iced green tea with a light aroma, smooth tea flavor, and crisp cooling finish.

Thai Black Coffee กาแฟดำไทย — P150
Bold Thai-style black coffee with a smooth roasted finish.
(Available hot or iced.)

Tuk-Tuk ตุ๊กตุ๊ก — P195
Spicy tamarind ice blend with a sweet, sour, and tangy finish

Koh Samui เกาะสมุย — P195
Smooth, nutty, and naturally sweet: a blend of banana, honey, and hazelnut

Arun Thong อรุณทอง — P195
Mango-passion fruit ice blend, bright, sweet, and refreshing

smoothies / slushies

Brown Bonn บราวน์บอนน์ — P260
smooth, nutty, and naturally sweet.
A delicious fusion of banana, honey and hazelnut

Chili Mango มะม่วงพริก — P260
Ripe mango slushie with a light chili kick

Strawberry & Banana สตรอว์เบอร์รีกล้วย — P260
Classic strawberry-banana smoothie, creamy, fruity, and easy to love

Pineapple & Coconut สับปะรดมะพร้าว — P240
Tropical pineapple smoothie with creamy coconut notes

Dragon Fruit Slushie แก้วมังกรสลัชชี — P260
Refreshing dragon fruit slushie with a clean tropical taste

Add-on: เพิ่มวอดก้าหรือรัม — P150/shot
Vodka / Rum

alcoholic drinks

Singha Thai Beer เบียร์สิงห์ — P165

Johnnie Walker Black Label 1 L ตุ๊กตุ๊ก — P2450

Local Beers เบียร์ท้องถิ่น
SMB Light, SMB Pale Pilsen — P110
Red Horse 500 mL — P165

Khao Soi
ข้าวซอย

A Northern Thai coconut curry noodle soup from Chiang Mai, made with soft egg noodles, crispy noodles, pickled mustard greens, shallots, lime, and chili oil.

CHIANG MAI · THAILAND

ROAST CHICKEN
ไก่ย่าง

coconut curry noodle soup with roast chicken, soft egg noodles, crispy noodles, pickled mustard greens, shallots, lime, and chili oil.





SLICED RIBEYE
เนื้อริบอายสไลซ์

coconut curry noodle soup with sliced ribeye, soft egg noodles, crispy noodles, pickled mustard greens, shallots, lime, and chili oil.



CRISPY PORK
หมูกรอบ

coconut curry noodle soup with crispy pork, soft egg noodles, crispy noodles, pickled mustard greens, shallots, lime, and chili oil.

Lunch Plates

available Mon–Fri 11 AM – 5 PM*

All sets include:
Thai fried rice · Egg · Thai Fried Chicken skin · House sides



UNLIMITED
THAI STEAMED RICE
+ LAENG SAEB SOUP

This offer cannot be used in conjunction with any other discounts, promotions, or privileges.

Thai KTV nights

SHRIMP SPRING ROLL
ปอเปี๊ยะกุ้ง
Crisp spring rolls filled with minced shrimp and cilantro, served with sweet chili sauce

PORK LARB
ลาบหมู
minced pork with toasted rice, shallots, mint, cilantro, lime, chili, and fish sauce







TOD MUN GOONG
ทอดมันกุ้ง
Thai shrimp cakes with red curry, kaffir lime, and sweet chili sauce



PAD PAK BUNG MOO
ผัดผักบุ้งหมูกรอบ
Wok-fried morning glory with crispy pork, dark soy sauce, chili, and roasted garlic



premium beef

เนื้อวัวพรีเมียม

RIB EYE STEAK

เต๊กกริบอายกับน้ำจิ้มแจ่ว

12 oz USDA Ribeye, nam jim jaew, thai pickles, kaffir lime salt



black onyx THE MARBLED BEEF

CRYING TIGER NAMTOK

น้ำตกเนื้อเสือร้องไห้

200 g Black Onyx Angus Australian Beef Hanging Tender,
Thai basil, coriander, fish sauce, Thai chilies


TOM YUM
P350 NOODLE SOUP
ผัดผักบุ้งหมูกรอบ
Wok-fried morning glory with crispy pork,
dark soy sauce, chili, and roasted garlic
TOM YUM GOONG P695
ต้มยำกุ้ง
prawns and mushrooms in a hot-and-sour
lemongrass broth with kaffir lime and chili

braised noodles

BRAISED BEEF + TENDON NOODLE SOUP P425
ก๋วยเตี๋ยวเนื้อตุ๋น + เอ็นตุ๋น

combination of melt-in-your-mouth braised beef and silky, tender beef tendon in our flavorful Thai broth.

Chef's Recommendation



BRAISED BEEF NOODLE SOUP P375
ก๋วยเตี๋ยวเนื้อตุ๋น

Tender braised beef served with noodles in a deeply savory, aromatic Thai broth.





BEEF TENDON NOODLE SOUP P375
ก๋วยเตี๋ยวเอ็นตุ๋น

Slow-braised beef tendon, prized for its soft, silky texture, served with rice noodles in Thai broth.

THAI CHILI SOY NOODLES (dry) P325
บะหมี่แห้งพริกซีอิ๊ว

noodles tossed in fragrant chili-soy sauce, garlic, and Thai aromatics with a savory-spicy finish.





SOM TAM THAI (PAPAYA SALAD)
ส้มตำไทย
shredded green papaya, long beans, garlic, chili,
and cashews in a sweet-tangy dressing

PAD KRAPAO
ผัดกะเพราเนื้อสับไข่ดาว
Minced beef stir-fried with holy basil and
garlic-chili sauce, served with a fried egg

THAI FRIED SEA BASS
ปลากะพงทอด
crisp-fried whole sea bass with
sweet chili sauce and Thai pickles

MANGO STICKY RICE
ข้าวเหนียวมะม่วง
coconut sticky rice with ripe mango
and toasted sesame



THAI TEA PANNA COTTA
พานาคอตต้าชาไทย
silky Thai tea cream pudding with a light caramel finish



COCONUT SPRING ROLLS
ปอเปี๊ยะมะพร้าวอ่อน
Crisp spring rolls filled with sweet young coconut,
served with caramel sauce