



SCALLOP CRUDO WITH TOM KHA SORBET | \$24 Delicate fresh scallops dressed in citrus and coconut sorbet, garnished with sea grapes and shrimp roe

SALMON LARB TARTARE | \$22 Cubes of fresh salmon dressed in a zesty Thai chili-lime sauce, balanced with herbs and crisp green grapes.

SOM TUM | \$16 Shredded green papaya tossed in chili-lime dressing with tomato, green bean, peanut, and dried shrimp, served with crunchy pork rinds. (Add grilled shrimp +\$6)

GREEN BEANS SALAD | \$20 Crunchy green beans and poached shrimp in a rich chili-coconut vinaigrette, topped with fried shallot and herbs served with soft-boiled egg.

RAWANG CURRY

TOM YUM HOT POT | \$28

Rich and aromatic creamy tom yum broth with mixed seafood, mushroom, tomato, red onion, fresh chili, cilantro and cilantro. 32oz.

TOM KHA | \$12

Classic Thai coconut-galangal broth with chicken, mushroom, tomato, red onion, fresh chili, cilantro, and culantro, finished with a bright citrus note. 16oz.

TOFU & SEAWEED SOUP | \$10

Gentle and comforting broth with soft tofu, seaweed, and chicken meat balls, finished with fried garlic and scallion. 16oz.

Small Plates SMALL PLATES

BLOSSOM SAGO BITES | \$14

Delicate flower-shaped sago dumplings naturally tinted with butterfly pea, filled with seasoned shallot-peanut mix, topped with crispy garlic.

CRAB CROQUETTES | \$17

Deep-fried shrimp meat balls filled with jumbo lump crab meat coated in golden breadcrumbs served with a creamy lime sauce and shrimp roe.

SQUID SKEWERS | \$16

Whole baby squids marinated in turmeric soy sauce, flame-grilled on skewers, served with a house-made chili-lime seafood sauce.

CHICKEN SATAY | \$15

Char-grilled chicken skewers marinated in turmeric, coconut milk, and Thai spices served with tortillas, our house peanut relish and pickled cucumber.

HERB-CRISPED WINGS | \$15

Crispy fried chicken wings marinated in Thai lemongrass & aromatic herbs served with a sweet chili sauce.

GOLDEN TARO CRISPS | \$13

Golden-fried shredded taro and mushroom wrapped in tofu skin served with a sweet and tangy tamarind sauce, cilantro and peanut.

CRISPY CHIVE CAKES | \$13

Pan-fried chive rice cakes served with a house tangy sweet soy reduction.

SPRING ROLLS | \$13

Crispy fried vegetable rolls served with a tangy sweet chili sauce.



Squid Skewers

Crab Croquettes

Blossom Sago Bites

Chicken Satay



Roasted
Duck
Pineapple
Curry



Lamb
Shank
Massaman



Basil
Steak
Fried
Rice



Charred-
Grilled
Strip Loin

Signatures SIGNATURES

LALYN PAD THAI | \$30

Wok-fried rice noodles in rich shrimp tamarind sauce, topped with char-grilled jumbo prawns and wrapped in delicate egg net.

CRAB MEAT FRIED RICE | \$32

Flavorful crab meat fried rice enriched with crab roe sauce served with house special spicy seafood sauce.

GRILLED BRANZINO | \$42

Char-grilled whole branzino paired with our house chili-lime seafood sauce, orange, grilled tomato, and fresh herbs.

BASIL STEAK FRIED RICE | \$45

Wok-fried holy basil rice paired with charred 12oz US wagyu strip loin, finished with runny fried egg and crispy garlic.

ROASTED DUCK PINEAPPLE CURRY | \$34

Charred duck breast served over spicy Southern-style Thai pineapple curry, finished with grilled fruits and coconut cream.

LAMB SHANK MASSAMAN | \$36

Slow-braised lamb shank in rich Massaman curry with toasted spices, roasted onion, carrot, and lotus seeds.

BRAISED PORK BELLY | \$26

Slow-braised pork belly in five-spice soy jus, soy-marinated egg, and pickled vegetables served with garlic-chili vinaigrette.

RAWANG CURRY | \$28

Slow-cooked beef brisket in aromatic turmeric-lemongrass green curry, paired with fire-roasted vegetables.

FISH CURRY GRATIN | \$26

Traditional Thai Ho-Mok made with cod, coconut curry mousse, wrapped and grilled in banana leaf.

CHAR-GRILLED STRIP LOIN | \$40

Flame-seared 12oz US wagyu strip loin served with Thai roasted chili Jaew sauce, charred shishito pepper, fresh tomato salad, and sticky rice.

ROASTED VEGETABLES MASSAMAN | \$23

Roasted seasonal vegetables in aromatic Massaman curry with toasted spices.

Staples STAPLES

CHOICE OF PROTEIN:

VEGETABLES & TOFU	\$20
CHICKEN	\$21
BEEF, SHRIMP, OR SQUID	\$23
MIXED SEAFOOD	\$28

Noodles

PAD THAI	●
Stir-fried rice noodles in tamarind sauce with bean sprouts, chive, peanut, tofu and egg	
PAD SEE EW	
Stir-fried flat noodles with Chinese broccoli and egg in sweet soy sauce	
PAD KEE MAO	●
Stir-fried flat noodles with basil, green beans, red pepper, chili, and egg	

Fried Rice

THAI FRIED RICE	
Egg, tomato, Chinese broccoli, scallion, and onion.	
PINEAPPLE FRIED RICE	
Egg, pineapple, cashew nuts, tomato, onion, scallion, and curry powder.	

Curry

RED CURRY	●
Eggplant, bamboo shoot, red pepper, and basil in coconut red curry sauce.	
GREEN CURRY	●
Eggplant, bamboo shoot, red pepper, and basil in coconut green curry sauce.	
PANANG CURRY	●
String bean, carrot, red pepper, and lime leaf in Panang curry sauce.	



GRILLED BRANZINO

Quick Plates QUICK PLATES

KUA GAI | \$22

Charred-style rice noodles tossed with chicken, egg, garlic, and bean sprout in light soy sauce.

TOM YUM NOODLES SOUP | \$24

Spicy and tangy creamy tom yum with ramen noodles, shrimp, chicken meat balls, bean sprouts and soft-boiled egg finished with peanut, pork rinds and crispy wontons.

KHAO SOI | \$34

Golden coconut curry broth with crispy and soft egg noodles, served with seared duck breast, pickled greens, and aromatic chili oil.

PAD KAPRAO | \$24

Classic Thai "Pad Kaprao" — fiery minced chicken stir-fried with holy basil and chili, served over rice with a crispy fried egg.

Lunch Specials LUNCH SPECIALS

Mon-Fri 11:30am - 4:00pm. Except holidays.

Includes one starter, pickled vegetables, and one entrée. Each entrée served with jasmine rice except fried rice and noodles dishes.



SELECT
STARTER



SELECT
YOUR DISH



SELECT
PROTEIN

CHOICE OF STARTERS:

- SPRING ROLLS
- CHIVE RICE CAKES

CHOICE OF PROTEIN:

• VEGETABLES & TOFU	\$19
• CHICKEN	\$20
• BEEF, SHRIMP, OR SQUID	\$22
• MIXED SEAFOOD	\$27

CHOICE OF DISHES:

Noodles

PAD THAI

Stir-fried rice noodles in tamarind sauce with bean sprouts, chive, peanut, egg.

PAD SEE EW

Stir-fried flat noodles with Chinese broccoli and egg in sweet soy sauce.

PAD KEE MAO

Stir-fried flat noodles with basil, green beans, red pepper, chili, and egg

Fried Rice

THAI FRIED RICE

Egg, tomato, Chinese broccoli, scallion, and onion.

PINEAPPLE FRIED RICE

Egg, pineapple, cashew nut, tomato, onion, scallion, and curry powder.

Curry

RED CURRY

Eggplant, bamboo shoot, red pepper, and basil in coconut red curry sauce.

GREEN CURRY

Eggplant, bamboo shoot, red pepper, and basil in coconut green curry sauce.

PANANG CURRY

String bean, carrot, red pepper, and lime leaf in Panang curry sauce.

Lunch Special Deals

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TOM YUM NOODLES SOUP | \$22

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