



Thip Khao

Gao cuisine

Lunch Takeover
by

PADAEK

KHAI LOOD KEUY - g - v -

fried with caramelized tamarind sauce over coconut jasmine rice **16**
hard-boiled eggs | crispy tofu

SIIN SAVANH - g -

crispy beef jerky marinated in ginger sauce, sesame seed, pickles, over coconut sticky rice **18**

MUU SOM PRIK NOOM

crispy rice cured pork belly, charred green chili sauce, fried egg, over coconut jasmine rice **18**

NAM TOK MUU

grilled marinated pork, chili-lime sauce, toasted rice, ground chili, lemongrass, herbs, over coconut jasmine rice **18**

KRAPAO - g - v -

wok tossed with spicy basil sauce, fried egg, bell pepper, onion, over coconut jasmine rice
tofu 18 | chicken 18

KRAPAO KOB - g -

crispy fried and tosses with spicy sweet & sour basil sauce, bell pepper, onion, over coconut jasmine rice
chicken 18 | catfish 20 | shrimp 20

KHA PED TOD - g -

crispy fried duck leg, tamarind sauce, lemongrass, mint, toasted rice, ground chili, over coconut jasmine rice **25**

PAD THAI KAPI

sen chantabouri style rice noodles, shrimp paste-tamarind sauce, palm sugar, ground chili, chives, bean sprouts, peanuts, lime
tofu 16 | chicken 18 | shrimp 19

LAOWICH - v -

crispy fried tofu, kewpie mayo, lettuce hearts, Martin's potato bun, fried fingerling potatoes seasoned with tamarind salt **15**

FILAO-O-FISH

crispy catfish, kewpie mayo, american cheese, Martin's potato bun, fried fingerling potatoes seasoned with tamarind salt **15**

KHAO POON - g - v -

red coconut curry, rice vermicelli noodle, cabbage slaw, bean sprout, mint, cilantro
crispy tofu 18 | crispy catfish 18

CHAR KWUAY

crispy chinese donut, pandan coconut custard **9**

KHAO GEE NOM KUON

O-Bread milk bread toast, sweet condensed milk, butter, sugar **9**

*not all ingredients are listed, please notify your server of any food allergies / sensitivities
our dishes served family-style and will be sent to your table once they are made, in no particular order*

g: gluten free(certain dishes are fried in the same fryer with dishes containing gluten)

v: some dishes can be made vegetarian or vegan upon request



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Cocktails for Two

Meet me at Mu Gia Pass - gin, apple-dill cordial, lime, Singha soda water **32**

Green Mango 2.0 - pisco, mango, ginger, honey, lime, basil, bird's eye chili, mint **32**

War of the Insane - bourbon, mulberry, dill, black currant bitter, Pineau des Charentes **32**

Jambu - pisco, apple, roselle, lemon **32**

Year of the Ox - mezcal, strawberry, ginger, galangal, lime, singha soda water **32**

Seng's Garden - bourbon, mint, cucumber, bird's eye chili, lime, honey **32**

white

Chateau Musar - viognier, chardonnay, vermentino - bekaa valley, lebanon **52**

Meinklang Burgenland White - gruner veltliner, welschriesling, muskat - burgenland, austria **48**

red

Polemico - pais, itata - chile **48**

bottles + cans (6-packs)

Beer Lao Dark - amber **10**

Manor Hill - grisette **12**

Ace Pineapple - cider **12**

non-alcoholic

Iced Tea - unsweetened black tea **4**

Thai Iced Tea - sweet thai tea, half + half **4**

Thai Iced Coffee - sweet thai coffee, half + half **4**

Iced Tamarind - sweet tamarind **5**