

CHEF NOREE'S SPECIALS

- S1. KO-LAE CHICKEN ไก่ย่างกอและภูเก็ต \$15
Chicken with Thai herbs, black pepper, and palm sugar.
Served with small cucumber salad and sweet & sour sauce
- S2. KO-LAE SALMON ปลาแซลมอนกอและภูเก็ต \$18
Salmon with Thai herbs, black pepper, and palm sugar.
Served with small cucumber salad and sweet & sour sauce.
- S3. BAMBOO CURRY WITH SHRIMP \$15
แกงเหลืองหน่อไม้กุ้ง
Shrimp, chilli, bamboo, Thai herbs, and tamarind sauce
- S4. RICE NOODLE CURRY ขนมหุ้นแกงภูเก็ต \$18
FISH แกงปลา \$18 CRAB แกงปู \$25
Fish or crab meat with Thai herbs and coconut milk
- S5. BBQ RED BEEF WITH CHINESE BROCCOLI ข้าวคั่วเนื้อแดงปักยี่ไต \$19
Stir fried BBQ beef with Chinese broccoli over rice
- S6. TAMARIND SHRIMP กุ้งผัดซอสมะขามภูเก็ต \$15
Stir fried shrimp with tamarind sauce in Phuket style
- S7. BRAISED BABY SQUID WITH INK OVER RICE (PHUKET STYLE) \$15
ปลาหมึกนำตำภูเก็ตผัดแห้ง
- S8. SQUID WITH SALTY EGG \$15
ปลาหมึกผัดไข่เค็มสับประรด
Stir fried squid with salty egg and pineapple
- S9. 3 FLAVORS FISH ปลา 3 รส Market Price
Deep fried whole fish, topped with corn flour, chilli, and sweet & sour sauce
- S10. DRIED CRAB CURRY ปูผัดผงกระหรี่ \$18
Stir fried crab meat with curry powder, scallion, celery and egg
- S11. KO-LAE CHICKEN CURRY แกงไก่กอและภูเก็ต \$15
Chicken, coconut milk, Thai herbs, black pepper, dried chilli, fresh chilli
- S12. KUA GLING คั่วกลิ้งภูเก็ตใส่สตอ (add Sator \$3) \$15
Choice of ground pork, ground chicken, chicken, shrimp, or tofu, Southern Thai style with hot & spicy turmeric herb curry paste
- S13. CRISPY CHICKEN LIME SAUCE \$15
ไก่กรอบซอสมะนาว
White meat chicken fried with lime sauce with chinese broccoli and lime pieces
- S14. CHINESE BROCCOLI WITH CRISPY PORK \$15
ผัดคะน้าหมูกรอบ
- S15. TOM YUM CHICKEN WING ปีกไก่ทอดรสต้มยำ \$12
- S16. TOM YUM NOODLE ก๋วยเตี๋ยวต้มยำหมูสับลูกชิ้นปลา \$11
Noodle with ground pork, fish ball in spicy sour soup
- S17. KAO SOI (Chicken or Tofu) \$14
ข้าวซอยน่องไก่ตุ๋น / เต้าหู้ ผัก
Egg noodle with choice of drumstick or tofu in curry broth.
- S18. JADE NOODLE WITH BBQ DUCK/ BBQ PORK/ FISH BALL \$13
บะหมี่หอยเบ็ด, หมูแดง, ลูกชิ้นปลา
Bean sprout, green leaf, Chinese broccoli, and crushed peanut
- S19. FRIED FISH NOREE THAI HERB Market Price
ปลาทอดสมุนไพรโนรี
- S20. CRAB MEAT FRIED RICE ข้าวผัดปู \$18
Fried rice with real crabmeat, eggs and green onion
- S21. THAI STYLE SHRIMP SHUMAI ขนมหุ้นกุ้ง \$12
Chopped shrimp with mince chicken and mushroom
- S22. MASSAMAN LAMB CHOP มัสมันแกะ \$20
Lamb with potatoes, carrot, onion, peanut and coconut milk
- S23. PANANG LAMB CHOP พะแนงแกะ \$20
Lamb with Panang curry paste, coconut milk, kaffir, and red bell pepper
- S24. GRILLED SALMON WITH JAEW \$18
ปลาแซลมอนจิ้มแจ่ว
Grilled salmon with Jaew sauce, alongside with cucumber, carrot, green bean, and lettuce. Served with rice
- S25. TUM NOREE \$38
Ant eggs, crab, cockle, shrimp, pork loaf, shredded papaya, corn, tomatoes, green bean, and ferment fish.
- S26. LONN LOBSTER (Seasonal) Market Price
Lobster, coconut milk, red onion, palm sugar, kaffir lime leaf, lime, and chilli

DINE IN MENU

APPETIZER

- A1. EGG ROLL ปอเปี๊ยะ \$9
Deep fried mixed veggie egg rolls, served with sweet & sour sauce
- A2. BEEF JERKY เนื้อแดดเดียว \$15
Deep fried marinated beef or pork, served with special Jaew sauce
- A3. CHICKEN SATAY ไก่สะเต๊ะ \$12
Marinated chicken breast with satay seasoning, served with peanut sauce and cucumber & onion pickle
- A4. THAI SAUSAGE COMBO \$13
Half Isaan sausage / Half Northern sausage
- A5. FRESH ROLLS ปอเปี๊ยะสด
TOFU \$10 SHRIMP \$15
Steamed tofu or shrimp, noodle, and vegetable wrapped with rice paper
- A6. TAMARIND CHICKEN \$15
Deep-fried chicken stir-fried with tamarind sauce.
- A7. CRAB CREAM CHEESE \$10
Cream cheese and crab meat wrapped with wonton skin
- A8. SHRIMP TEMPURA กุ้งทอด \$14
Deep-fried shrimp tempura served with sweet & sour sauce

THAI SALAD

- B1. TUM THAI ตำไทย \$13
Shredded green papaya, green bean, tomatoes, and carrot, seasoned with fried shrimp, lime, fish sauce, tamarind sauce, chilli, and peanuts
- B2. TUM PU PLA RA ตำปูปลาร้า \$13
Salted crab, black crab paste, and fermented fish sauce
- B3. CRISPY RICE SALAD \$15
ยำแหนมข้าวทอด
Crispy rice, salted pork, onion, ginger, peanut, and chilli.
- B4. GRILLED BEEF NAM TOK \$15
น้ำตกเนื้อ
Grilled beef with red onion, green onion, mint leaves, chilli flake, and roasted rice powder
- B5. LARB HED \$13
3 kinds of mushroom poach and mix with spicy lime dressing.

SOUP

- C1. TOM YUM SHRIMP \$15
ต้มยำกุ้ง
Spicy sour soup with shrimp, mushroom, tomatoes, lemongrass, kaffir leaf, galangal, chilli oil, lime, and chicken broth
- C2. TOM KHA SHRIMP \$15
ต้มข่ากุ้ง
Spicy and sour coconut milk soup with shrimp, mushroom, tomatoes, lemongrass, kaffir leaf, galangal, chilli oil, lime, and chicken broth

SIDE

White rice	\$2
Brown rice	\$3
Sticky rice	\$3
Sweet sticky rice	\$6
Quinoa	\$6

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MAIN COURSE

Served with White rice, Brown rice, Sticky rice, Sweet sticky rice, and Quinoa

- G1. **CRYING TIGER** \$19
Grilled Thai style marinated sirlion steak, served with spicy lime fish sauce.
- G2. **SALMON LARB** \$18
Mince salmon with red onion, green onion, mint, cilantro, and roasted rice powder.
- G3. **BASIL SIRLION STEAK** \$19
Stir-fried sliced sirlion steak with Thai basil, chili, onion, and bell pepper.
- G4. **SPICY EGGPLANT CHICKEN** \$14
Eggplant stir-fried with chicken, basil, and spicy chili sauce.
- G5. **CASHEW DUCK** \$18
Seared duck stir-fried with cashew nut, dried chili, onion, and chili paste.
- G6. **M.P.S.** \$14
Stir-fried 3 kinds of mushroom, pumpkin, shrimp, and mixed vegetable.
- G7. **SIRLION STEAK PANANG** \$19
Sirlion steak with panang curry paste, coconut milk, kaffir lime leaf, and red bell pepper.
- G8. **CHOO CHEE SALMON** \$18
Grilled salmon with chili paste, coconut milk, and kaffir lime leaf.
- G9. **PINEAPPLE FRIED RICE** \$16
Fried rice with pineapple, shrimp, BBQ pork, cashew nut, onion, and curry powder.
- G10. **ALASKAN CRAB FRIED RICE** \$25
Fried rice with Alaskan crab meat, egg, onion, and tomatoes.

SPICES & CURRIES

- E1. **ROASTED DUCK PINEAPPLE CURRY** \$15
แกงเผ็ดเบ็ดเต๋อย่าง
Roasted duck, red curry paste, coconut milk, pineapple, tomatoes, basil, and red bell pepper
- E2. **SIRLION STEAK GREEN CURRY** \$22
แกงเขียวหวาน
Sirlion steak, green curry paste, coconut milk, basil, bamboo shoot, and red bell pepper
- E4. **CHICKEN or SALMON แกงกะหรี่** \$18
YELLOW CURRY
Choice of chicken or salmon, yellow curry paste, coconut milk, potatoes, carrot, and onion
- E5. **MASSAMAN LAMB CURRY** \$24
แกงมัสมั่นแกะ
Lamb, Massaman curry paste, coconut milk, potatoes, carrot, onion, and peanut

PAN FRIED NOODLES

- F1. **PAD THAI PRAWN ผัดไทยกุ้งสด** \$15
Stir-fried small rice noodles with prawn, egg, bean sprouts, green onion, tofu in tamarind sauce
- F2. **PAD SEE EW BEEF TONGUE** \$18
ผัดซีอิ๊วลิ้นวัว
Stir-fried flat rice noodles with beef tongue, Chinese broccoli, egg, in black sweet soy sauce
- F3. **SIRLION STEAK DRUNKEN NOODLE** \$22
ผัดซีอิ๊ว
Stir-fried flat rice noodles with sirlion steak, green bean, basil, onion, mushroom and bell peppers
- F4. **ANDAMAN DRUNKEN** \$28
Squid ink pasta with shrimp, squid, fish, and mussel stir-fried with basil, chili, onion, and spicy sauce.

HEALTHY MIND & BODY

- H1. **LETTUCE CUP (4pcs)** \$10
Tofu, chestnut, pea-carrot, onion stir fried with soy sauce, served on lettuce leaves
- H2. **VEGETARIAN PAPAYA SALAD** \$14
Shredded green papaya, green bean, tomatoes, and carrot seasoned with lime, tamarind sauce, chili, and peanuts.
- H3. **MIXED VEGGIES SAUTEED GARLIC & LIGHT SAUCE** \$13
Stir-fried eggplant, mushroom, carrot, bean sprout, pumpkin, cabbage, and Napa in light sauce.
- H4. **SPICY EGGPLANT BASIL PUMPKIN TOFU** \$13
Eggplant stir fried with basil, pumpkin, and tofu in spicy chili sauce
- H5. **CASHEW VEGGIES TOFU OVER JADE NOODLE** \$14
Stir fried cashew nut with tofu, eggplant, mushroom, cabbage, pumpkin, carrot, green onion, and dried chili, on top of jade noodle
- H6. **BASIL MUSHROOM** \$15
Assorted mushrooms stir-fried with basil and red bell pepper in spicy sauce.
- H7. **TOFU TAMARIND SAUCE เต้าหู้ซอสมะขาม** \$13
Tofu with tangy tamarind sauce
- H8. **YELLOW CURRY VEGGIES TOFU** \$13
Tofu, eggplant, mushroom, carrot, cabbage, pumpkin, and Napa in yellow curry paste with coconut milk
- H9. **GREEN CURRY VEGGIES TOFU** \$13
Tofu, green curry paste, coconut milk, basil, bamboo shoot, and red bell pepper.

BEVERAGES

- FRESH YOUNG COCONUT \$8
THAI ICED TEA \$5
THAI ICED COFFEE \$5
SPARKLING WATER \$5
CHRYSANTHEMUM \$4
PALM JUICE \$3
SODA \$3
(Jasmine / Green / Lemongrass)
HOT TEA \$4
(JASMINE/GREEN TEA)

DESSERTS

- THAI TEA PUDDING พุดดิ้งชาไทย \$6
Milk, Sugar, Gelatin, Thai Tea
- OVALTINE MALT PUDDING พุดดิ้งโอวัลติน \$6
Milk, Sugar, Gelatin, Ovaltine
- YOUNG FRESH COCONUT \$7
PUDDING พุดดิ้งมะพร้าวอ่อนนมสด
Milk, Sugar, Gelatin, Young Fresh Coconut
- MANGO WITH SWEET STICKY RICE \$12
BANANA CRÈME BRULEE \$9

Peanut allergy alert! | Spiciness can be adjust to your like | Not all ingredient is listed, please let us know if you have any food allergy
Most of dishes can be made for vegetarian | Extra sauce can be charged | PRICES ARE SUBJECTED TO CHANGE WITHOUT NOTICE.