Dishes from our kitchen will be served “as it is prepared” creating a mosaic spread on the table dish by dish meant for sharing.

Our cooking is NOT amendable to certain modifications. Diners with allergies, please notify your server.

Thank you for understanding and welcome to Hawker Fare.

KHONG GHIN LEN (snacking dishes)
KIEP MOO pork rinds fried in lard
BEER NUTS red peanuts roasted with makrut lime leaves, chillis and salt
PLA MUEK HANK dried squid jerky toasted over the fire with chili vinegar
BLISTERED GREEN BEANS tossed with prik khing curry paste with pork bacon & dried shrimp
GAI THOT fried chicken, cilantro root, white pepper, soy sauce, served with nam prik pao

LARB, YUM, SOM TUM (aromatic & spicy salads)
SOM TUM THAI Thai style with dried shrimp, palm sugar, fish sauce, chillis & lime, peanuts
SOM TUM LAO Lao style with salted black crab, fish sauce, pla raa, dried thai chillis & lime funky, spicier & less sweet
LAAB SEEN DIEP beefsteak tartare with tripe, shallots, mint, cilantro green onions toasted rice powder with pla raa
LAAB MOO minced pork with pork liver, shallots, mint, cilantro green onions tossed in a toasted rice powder & fish sauce
YUM KHAI DAO fried egg salad with cilantro, tomatoes, celery & fried shallots, nam jim
NAM TOK HET PAH grilled mushrooms dressed with fish sauce, rice powder, red onions and herbs
YUM PLA MUEK squid salad with sliced lemongrass, red onions, garlic, thai chillis, lime juice, nam pla & herbs

GAENG (soups, stews , curries)
DTOM KHA NOI MAIANG PU mussels in hot & sour coconut broth with galanga, makrut lime leaves & lemongrass
GAENG NAW MAI Laotian bamboo shoot stews with yanang leaf, straw & wood ear mushrooms, quail eggs
DTOM SAAP Ison spicy aromatic chicken soup, dried chillis, roast shallots, lime juice and fish sauce, herbs
GAENG PA PED funky, aromatic spicy jungle curry with duck, lots of lemongrass, kaffir lime leaves, galangal, shallots

JAAN PISET (specialty dishes)
KAHO MUN GAI poached chicken, ginger & fermented bean sauce, fresh cucumber, cilantro, chicken fat rice
DTOM KIEM all natural duroc braised pork belly, five spice and dark soy broth with fermented mustard greens, chili vinegar
KAI JEOW KLUP NAM PRIK GAPI pea leaf egg omelette served with a shrimp paste dip, palm sugar, fish sauce, chillis, garlic
JAENG BONG laotian chili relish of caramelized galangal, shallots & dried shrimp, served with pork rinds & vegetables
NAM PRIK MANG-DA an Ison specialty, charred green chili & shallot dip muddled with thai water bettles, vegetables
LAAB KUOM country style Ison beefsteak tartare with tripe, shallots, herbs, toasted rice powder, made bitter with beef bile
W/OM KRA-TOOG MOO vegetable stewed in a pork rib broth with dill, cabbage, thai eggplants, long beans, chillis

AHHAAN PING/YANG (grilled items)
GOONG PAO ½ pound of head-on soft shell shrimp with nam prik seafood for dipping
SEEN PING beef brisket cooked medium rare, a flavorful chew served with nam jaew
GAI YANG grilled half chicken, brined & rubbed with spices & lemongrass, nam chim
SAI OUA SAUSAGE herb & spiced northern east pork sausage with braised pig’s skin, pork rinds & nam prik noom
MOO YANG BBQ pork shoulder chops marinated in whisky, white pepper, coriander root & garlic served with nam jaew
SATAY BEEF NEAU coconut milk marinade with turmeric, cucumber relish & fermented bean curd peanut sauce

JAAN PHAT (wok tossed dishes)
PAK GA NAA chinese broccoli with garlic & oyster sauce
GALUM KLIB NAM PLA green cabbage with fish sauce & dried shrimp

KHAO (rice)
STICKY RICE to eat with your hands
JASMINE RICE
KHAO MUN chicken fat rice

James Syhabout, Supasit "O" Puttkaew, Manuel Bonilla