

Dishes from our kitchen will be served “as it is prepared” creating a mosaic spread on the table dish by dish meant for sharing.
The culture of the cuisine suggest that all of the dishes are to be consumed with rice to chase the funk and spice.
Utilizing your hands and double dipping during the meal is a must with friends or foes alike while knocking back whisky sodas.
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, chilis 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, chilis & lime, peanuts

SOM TUM LAO Lao style with salted black crab, fish sauce, pla raa, dried thai chilis & 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 chilis, lime juice, nam plaa & herbs

GAENG (soups, stews , curries)

DTOM KHA HOI 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 Isan spicy aromatic chicken soup, dried chilis, 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)

KHAO 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, chilis, garlic

JAEW BONG laotian chili relish of caramelized galangal, shallots & dried shrimp, served with pork rinds & vegetables

NAM PRIK MANG-DA an Isan specialty, charred green chili & shallot dip muddled with thai water bettles, vegetables

LAAB KUOM country style Isan 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, chilis

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 KLUB 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