


CHEF JET TILA grew up in his family's restaurant kitchens and markets in Los Angeles, home to the world's largest Thai population outside of Thailand. Today, he is recognized as one of the premier Thai chefs in the country and has even been appointed as the Culinary Ambassador of Thai Cuisine by the Royal Thai Consul-General. Tila is also a recurring Celebrity Chef on Cutthroat Kitchen, Guy's Grocery Games, Iron Chef America, Chopped, The Best Thing I Ever Ate, Anthony Bourdain's No Reservations, and CNN's Parts Unknown.

STARTERS

NEAU SAWAN - SALTY BEEF JERKY	6
PAD MED - FRIED CASHEWS GF *	7
bird's eye chili, scallion	
KHAI LUK KEUY - SON IN LAW EGG	6
deep-fried hard boiled egg, tamarind jam	
POH PIA SOD - THAI FRESH SPRING ROLL	6/9
crispy tofu or poached shrimp, glass noodle, mango, cucumber, peanut sauce, house-made soy	
CRAB AND TOFU RANGOONS	11
fresh lump crab, crispy shallot, thai sriracha	
PEEK GAI NAM DAENG - HOT & SPICY CHICKEN WINGS *	8
marinated wings/drumettes, sweet & spicy tamarind jam	
SATAY GAI - CHICKEN SATAY GF	8
grilled chicken, coconut milk, curry, lemongrass, served with peanut sauce & cucumber relish	
HOI OBH - STEAMED MUSSELS GF *	15
steamed p.e.i. mussels, lemongrass, thai basil, chili	
MOU POW LORW - BRAISED PORK BELLY	11
pork belly, pickled daikon, mustard green, cinnamon, star anise, soy	
SIU MAI - PORK & SHRIMP DUMPLINGS	9
ground pork & shrimp, scallion, crispy garlic	
PAO PAO SHRIMP	10
tempura battered popcorn shrimp, thai chili remoulade	
FIVE SPICE BEEF WONTONS	8
braised short rib, glass noodle, sweet & sour nam prik	
SAM NEUA SAWAN - BEEF JERKY & BEER FLIGHT	14
salty beef jerky, spicy bbq jerky, massaman curry jerky, 3 local brews	

GF = GLUTEN FREE * = SPICY WE ARE AN MSG-FREE ZONE

 Follow Us on Instagram @pakpaothai and #EATpakpao

SOUPS

TOM KHA GAI - CHICKEN COCONUT SOUP GF	5/12
lemongrass poached chicken, coconut milk, straw mushroom, galangal, kaffir lime leaf	
TOM YUM GOONG - SPICY HOT & SOUR SHRIMP SOUP GF *	6/14
poached shrimp, roasted chili, lime juice, kaffir lime leaf, galangal	

SALADS

SOM TUM - GREEN PAPAYA SALAD GF *	8
green papaya, tomato, long bean, peanut, dried shrimp, bird's eye chili, fresh lime juice	
LAAB GAI - MINCED CHICKEN SALAD GF	10
minced chicken, shallot, mint, cilantro, fresh lime juice	
NEUA NAM TOK - WATERFALL STEAK SALAD *	14
wagyu beef, cucumber, red onion, bird's eye chili, fresh lime juice	
YUM PAK BOONG KROB - MORNING GLORY SALAD	12
fried thai water spinach, shrimp, shallot, cucumber relish, yum dressing {Jet's Grandmother's Recipe}	
YUM GAI YANG - THAI GRILLED CHICKEN SALAD GF	13
marinated chicken breast, cherry tomato, thai basil, kaffir lime leaf, ginger soy vinaigrette	
<i>sub shrimp +2/grilled salmon +4</i>	
PAK SALAD - CHOPPED VEGETABLE SALAD	10
romaine lettuce, baby heirloom tomato, roasted corn, bean sprout, aromatic herb dressing	

NOODLES

KUAY TIEW PED - DUCK NOODLE SOUP	14
thin rice noodle, bean sprout, star anise, cinnamon, fried garlic, duck, broth	
PAD THAI - RICE NOODLE STIR FRY GF	
thin rice noodle, egg, bean sprout, scallion, peanut, tamarind	
<i>VEGAN 12 - TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>	
PAD KEE MAO - DRUNKEN NOODLES	
wide rice noodle, onion, bell pepper, thai basil, egg, cherry tomato	
<i>VEGAN 12 - TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>	
PAD SEE EW - FLAT RICE NOODLE	
wide rice noodle, chinese broccoli, egg, garlic, sweet soy	
<i>TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>	

3 DFW LOCATIONS
Design District
214.749.7002
Preston Hollow
214.484.8772
West Plano Village
972.378.1224



CHEF/PARTNER
Jet Tila
+
CONCEPT CHEF
Pierre Trevino

CUP/BOWL

RICE

KHAO PAD - FRIED RICE

egg, onion, bell pepper, scallion, fresh cucumber slices
TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18

KHAO PAD SAPPAROD - PINEAPPLE FRIED RICE

chinese sausage, dried shrimp, pineapple, curry powder, cashew
CHICKEN 16 - SHRIMP 20

ENTREES

PAD PAK -WOK FRIED MIXED VEGETABLES	12
bok choy, chinese broccoli, apple eggplant, onion, squash, long bean	
GAI YANG - GRILLED CHICKEN	15
grilled chicken, coconut milk, turmeric, garlic, cilantro, sweet chili	
GAENG KAREE GAI - CHICKEN WITH YELLOW CURRY *	14
chicken, bell pepper, onion, yellow curry, roti flatbread	
GAI TOD KAREE - CRISPY FRIED CHICKEN CURRY	17
battered chicken, root vegetables, northern style pumpkin curry	
PAD KRA POW MOU - HOLY BASIL GROUND PORK *	14
ground pork, apple eggplant, holy basil, garlic, onion, jasmine rice	
<i>add wok fried egg +2</i>	
PED SARM ROD - CRISPY TAMARIND DUCK	19
roast duck, holy basil, tamarind, garlic, bok choy, squash, jasmine rice	
NEUA MASSAMAN - SHORT RIB WITH MASSAMAN CURRY	19
braised short rib, onion, sweet potato, peanut, tamarind massaman curry, jasmine rice	
SUEA RONG HAI - GRILLED WAGYU STEAK	19
wagyu beef, potato, onion, eggplant nam prik noom	
GAANG KEAU WANN PLA - SALMON WITH GREEN CURRY *	18
salmon, bamboo shoot, apple eggplant, chili, holy basil, green curry	
PLA YANG - PAN SEARED STRIPED BASS GF *	18
chinese sausage, roasted brussels sprout, soy bean, nim jim puree	
GOONG YANG - GRILLED PRAWNS GF	21
golden beets, sorrel, sweet rice, rhubarb nam pla prik	
HOI CHAEHN YANG - SEARED DIVER SCALLOPS GF	22
brussels sprout, mushroom, oyster sauce, red curry, tomato broth	

SIDES

PEANUT SAUCE	2	STICKY RICE	3
JASMINE RICE	2	BROWN RICE	3
COCONUT RICE	5	CURRY RICE	5
WOK FRIED VEGGIE	6	ROTI FLATBREAD	3

*choice of chinese broccoli, baby bok choy, or apple eggplant