



G L O M

— T H A I —

COZY • SEXY • UPSCALE

CHEF'S SPECIAL

(LIMITED TIME)

Coconut Crab Curry 🌶️🌶️

Rice noodles, Southern Thai crab curry, soft-shell crab, fresh herbs & seasonal vegetables.

Nam Prik Ong

Northern Thai tomato and pork chili dip. served with fresh vegetables .

SMALL PLATES

Thai Taro Rolls - V

Crispy spring rolls filled with taro, glass noodles, carrots, and shiitake mushrooms. Served with sweet chili sauce.

Stuffed Wings 🌶️

Thai-style stuffed chicken wings filled with sticky rice.

Golden Crispy Mushrooms - V ★

Lightly battered oyster mushrooms, fried until golden with house seasoning. Served with sweet chili sauce and peanut.

Thai Fish Cake 🌶️

Crispy Thai fish cakes, fresh herbs, roasted rice, crispy basil & sweet chili dressing and peanut.

Lava Wing 🌶️🌶️🌶️

Crispy chicken wings tossed in a fiery Thai glaze, with kaffir lime leaves and cashews.

Crispy Prawn Cakes

Thai-style shrimp patties, deep-fried and served with sweet chili sauce.

GRILLED DISHES

Grilled Turmeric Chicken

Herb-marinated chicken, grilled until golden and served with our house jaew dipping sauce

Grilled Lamb - GF

Grilled lamb served with fresh salad greens and tamarind dipping sauce.

Grilled Mackerel - GF

Thai herb-marinated mackerel served with chili-lime sauce.

35

22

14

17

14

16

17

16

15

25

28



FROM OUR HOME TO YOUR TABLE

At GLOM, we cook the kind of Thai food we grew up eating at home-bold, comforting, and made to share.

SOUPS

Classic Tom Kha Chicken - GF/VO

Coconut soup with chicken, galangal, oyster mushrooms, and Thai herbs.

GLOM Signature Tom Yum - VO ★ 🌶️🌶️🌶️

Rich, creamy Thai hot & sour soup with shrimp, squid, mussels, mushrooms, aromatic herbs, and roasted chili paste.

18

26

FRESH & SPICY

House Larb - VO 🌶️🌶️

Ground chicken , mushrooms, glass noodles, peanuts, toasted rice, lime & fresh herbs.

Thai Kale Wraps 🌶️🌶️

Fresh kale wraps with pork floss, roasted peanuts, shallots, lime & house tamarind dressing.

Green Papaya Salad with Salted Egg - GF 🌶️🌶️

Green papaya salad with chili, lime, garlic, peanuts, and dried shrimp.

Crispy Morning Glory Salad - VO 🌶️★

Crispy morning glory topped with ground pork, cherry tomatoes, cashew nuts, shallots and lime dressing.

Soft-Shell Crab Green Apple Salad 🌶️🌶️

Crispy soft-shell crab, prawns, green apple, herbs, spicy lime dressing and peanuts .

17

16

18

22

26

GF : Gluten Free

V : Vegetarian

VO : Vegetarian Option Available

GLOM'S SIGNATURE

Garlic Pepper Jumbo River Prawns

Giant river prawns, wok-fired with garlic & cracked black pepper.

Crab Fried Rice

Wok-fried jasmine rice with garlic butter, lump crab meat, and egg.

Fire Basil Pork or Chicken - VO 🌶️🌶️

Wok-fired with holy basil, garlic & fresh chilies. Served with jasmine rice & a fried egg.

Crispy Chicken Cashew - VO

Crispy chicken, roasted cashews, dried chilies, pineapple & seasonal vegetables.

Crispy Garlic Roast Duck

Roasted duck, Chinese broccoli & garlic soy glaze.

Clay Pot Shrimp with Glass Noodles ★

Shrimp, glass noodles, ginger, garlic & soy sauce.

Grilled Herb Chicken Khao Soi - VO 🌶️

Northern Thai coconut curry noodles with grilled herb-marinated chicken, crispy noodles, and pickled mustard greens.

Thai Spicy Seafood Cha Cha - VO 🌶️🌶️🌶️

Fresh seafood, wok-fired with Thai herbs, green peppercorn, fingerroot & chilies.

Prawn & Minced Pork Kuakling 🌶️🌶️🌶️

Southern Thai curry paste, minced pork, prawns & lemongrass. Served with jasmine rice.

House-Style Country Chicken Aom 🌶️🌶️

A true taste of rural Isaan. Slow-simmered free-range chicken with fresh herbs, dill, toasted rice powder, and rich, aromatic broth. Served with sticky rice.

WHOLE FISH

Whole Fried Fish with Thai Herb Salad (Pla Lui Suan) 🌶️🌶️

Crispy whole fish (Branzino) topped with fresh herbs, cashew nuts and chili-lime dressing.

Crispy Tamarind Fish

Crispy Fish with Sweet-Tangy Tamarind Sauce
Pla Rad Makham

VEGETABLES FROM THE WOK

Spicy Eggplant - V 🌶️

Wok-fired eggplant with basil, yellow onion & chilies.

Wok-Seared Cabbage - VO

Cabbage stir-fried with garlic and fish sauce.

Morning Glory - V 🌶️ (Seasonal)

Stir-fried morning glory with fermented bean sauce.

(Add organic tofu +2)

RICE & NOODLES

Choice of protein: tofu, chicken, or beef (prawns +5)

Pad Thai

Rice noodles, tamarind sauce, egg, tofu, sweet radish, shallots & peanuts.

Pad See Ew

Wide rice noodles with sweet soy sauce and Chinese broccoli.

Drunken Noodles 🌶️🌶️

Spicy stir-fried noodles with basil, green peppercorn, tomato, onion & fresh chilies.

Thai Fried Rice

Fried rice with egg, tomato, yellow onions and Chinese broccoli.

SLOW-COOKED CURRIES

Red Curry Vegetables - GF/V 🌶️

Red curry with bamboo shoots, tofu, Thai eggplant, basil, and oyster mushrooms.

Golden Curry Chicken - GF/VO

Mild yellow curry with potato and onion.

Braised Beef Panang - GF 🌶️

Phanaeng curry with braised wagyu beef cheek.

Grandma's Roast Duck Curry 🌶️

Aromatic red curry with duck confit & seasonal fruit. (All curries served with jasmine rice)

SIDES

JASMINE RICE

\$4

STICKY RICE

\$5

BROWN RICE

\$5

CUCUMBER SALAD

\$7

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