



Yelp.com reviews

I like this place despite the fact that you could easily get shot if you leave your car while trying to find it. If you're tired of the typical Thai dishes, look no further. Wat Dong Moon Lek Noodle has plenty of items you may not recognize, as well as familiar favorites.

Food: Our meal started off with water poured from quite possibly the cutest and most chemically correct bottle ever. We ordered an assortment of dishes including the beef pad see ew (<http://www.yelp.com/bi...>), the panang curry (<http://www.yelp.com/bi...>), and green beans and tofu for fiber (<http://www.yelp.com/bi...>). In all likelihood, you could get these three at any Thai restaurant. They tasted pretty normal. Nothing out of this world. What really makes this place



special are the noodle soups. We tried the signature beef wat dong moon lek noodle soup (<http://www.yelp.com/bi...>) which was sort of like pho but with an entirely different taste. The broth reeked of beefy goodness, but something about the combination of spices made me feel like I was drinking curry water. It was delicious! My only complaint with this (and it's a big one) is that they seriously did not give us enough soup. The bowl was definitely not full and the amount of noodles was miniscule.

Atmosphere: I love the decor in here. The chalkboard filled with specials and celebrity caricatures is definitely channeling some hipster Silverlake vibes (<http://www.yelp.com/bi...>). I also love the seating. It is a big cramped, but the furniture is so cute that you tend to think of it as cozy. The restaurant is small, so large parties beware.



Service: While everyone in the restaurant seemed inordinately helpful and willing to please, a few points should be noted. First, they did not have the rambutan salad that I very much wanted to try. Secondly, they only accept cash, so be prepared. This also earns them points for shadiness.

Synopsis: If I lived within walking distance of this place, I'd be a regular. It's fairly far for me and I'm glad to have tried their unique noodle soup, but I think most of their points are derived from the fact that there are hardly any competitors who serve these dishes. It's definitely worth a try!

GF Text:

What should we do about din din? I can swing by tj's if staying in and making dinner sounds good. I need to go cheap if we go out.

BF Text: Hmm, I guess if yer not getting to my house til after 8, I'd probably prefer whichever's quickest.

GF Text: Probably out then since I'm not a culinary grad just yet and still slow :) you pick a place and I'll see ya as soon as I can.

Cut to Wat Don Moon Lek Noodle.

We'd read about this place in the LA Times a few weeks back and decided to finally give it a go since it fit the cheap bill and was in the neighborhood.

Upon entering I was a bit confused by the choice of Tiffany's box blue, but after being surrounded by it for awhile it didn't seem so bad. The place was full, not packed, but people seemed to be having a nice time and the food coming out looked fantastic.

As we perused the very reasonably priced \$5.99-\$9.99 menu, the house dish of Wat Don Moon Lek Noodles with Pork stood out to me and the boy decided to go with the beef version. I was good to go with that until I spotted spicy crispy pork belly on the menu. This is kinda like saying, "Gee Steph, do you want to win the lottery and live happily ever after?" Um, yes. Pork belly makes me that happy. Well, maybe not THAT happy, but pretty damn happy. And so we decided to order it as a starter and sipped water as we waited for our food.

Now here's where the place lost a point or two. The time from placing the order to getting the order seemed like forever. It was beyond slow and it wasn't just our dish, it seemed to be the case for everyone. The gals working

here were nice and kept telling us it would be out soon so I am hoping that it was just an off night and that it isn't always that slow, because once the food arrived: Oh my gosh! Amazingly tasty!

The pork noodle broth was sublime and the beef broth was rich and plentiful. I will say that it wasn't as mind-blowing as the pork broth at Santouka in West LA, BUT for an east side place, it was way tastier than Pho Cafe and definitely leaps and bounds tastier than the broth they are slinging at Gingergrass.

The crispy pork belly was also really yummy and the pork belly was crispy and perfect. I also loved whatever sauce they put on it. We went with mild spicy and it still had a nice kick to it.

With the exception of the pacing of the night, this place is a definite winner and I will absolutely be back. For two people to be full and happy for under \$20 is just what I'm after these days.

I get really excited when a new place opens up to great reviews in my 'hood and hate nothing more than being disappointed once I finally get around to trying them out. Fortunately Wat Dong Moon Lek didn't only meet my expectations they far exceeded them.

In short, I think I might fall victim like Thao L. did: I ate dinner there last night and if I wasn't currently at the office on the other side of town, I would absolutely be going there for lunch today.

Located in one of the strangest / seediest strip malls around (like every good Noodle & Sushi spot in LA should be) Wat Dong Moon Lek has a surprisingly clean, casual and cheerful interior.

We BYOB'ed and were promptly seated at a table and brought a bottle of water and glasses for our beers. I thought the food came out in an appropriate amount of time, service was prompt, cheerful and didn't seem to mind that we were there for almost 2 hours (catching up with old friends) and made some great recommendations and suggestions on the menu.

Everyone else here has pretty much hit the nail on the head as far as the variety, options and quality of the food. My only regret was not trying a desert, but I definitely won't pass next time though!

In all, for the two of us, an appetizer and 2 large bowls of noodles in broth was \$25 inc. tax and tip.

NOTE: Cash only and the closest ATM is on the other side of Sunset.

Can't wait to go back!

The first time I went to Wat Dong Moon Leek Noodle was on a Friday night and immediately went back the following day for lunch.

Until Jitlada's pre-media and blog explosion and post-Chicago Chowhound, Thai food was becoming the "new Chinese food," with few surprises at restaurants. Wat Dong Moon Lek Noodle's namesake pork noodle with rice noodles, bean sprouts, scallions, pork and meatballs with the deep and flavorful an dial-your-heat-spicy-ness, the rambutan salad, and the ham hock rice which for me, a Vietnamese American, was very similiar to "thit kho," Caramelized Braised Pork and Eggs, which is one of my favorite comfort foods, surprised me again. The larb tod was oddly bland and not interesting. The fried mussels with egg, bean sprouts and sweet chili sauce was sort of like a Southeast Asian frittata.

The service can be slow at times because after the LA Times review came out, it's been busy. However the wait staff has always been nice.

The cheapest item are the at Dong Moon Lek Noodle's small bowls. Another reason why I like Wat Dong Moon Lek Noodle is it's BYOB and no corkage. Bring your beer or wine and enjoy one of the tastiest bargains in Silverlake.

I personally think this is a rare Thai restaurant in LA where there seems to be so many. I'm no connoisseur of Thai food myself, having only spent 2 weeks vacationing there recently, but it certainly is a vouch that there were a few ethnic Thai customers the first time I stopped by for lunch.

The outside says "NOODLE" most outstandingly. To be honest... I haven't even ordered their main noodle dish! I just stuck to the common rad na, panang curry and whatnots so far. Each excellent dishes. One thing that set the taste of their wide rice noodles apart from other common Thai restaurants is that they actually sear the noodles a bit, burning the edges which creates a really sweet taste, like a toasted marshmallow! This totally reminded me of the street food I had in Thailand.

Only possible complaint is the extra rice I asked for was slightly dry, whereas the rice served with the curry was just fine, must have been a different batch or something.

The servers are definitely friendly. They almost make a point to ask several times "How was the food?" The room is clean. The stools are not the most comfortable, but suitable. Parking is almost fully ample, the Chinese restaurant that shares the plaza doesnt seem that busy.

The man picked me up from the airport, took one look at me, and said, "Okay, where do you want to go eat?" Evidentially, he knows me that well, because I was approaching a kind of starvingness that does not bode well for small children and rude folks in my immediate path towards food.

Off he quickly drove to this cheery and bustling neighborhood spot. You wish little alleyway places and locals only joints in Thailand and Hong Kong looked like this. To assuage the hunger, we ordered copiously, but at less than \$7 and even sometimes \$5 a dish, copious were not the dollars we paid.

The namesake noodle here (get the pork and not the beef) is chewy and in a fragrantly herbacious, meaty broth filled with fatty slices of pork. The Tom Yum Udon was filled with pleasantly thick noodles that soak up the spicy broth, though this was not my most favorite dish. We also ordered a pork dish with green peppercorns that bursts with flavor when you bite into it. The man loved this one and practically licked the plate clean.

Pleasantly full and no longer a danger to those around me, we left the restaurant happy people, planning to return over and over again.

The food is pretty good. I don't know how authentic it is but the food is yum. The Hainan chicken (3.99\$ for small and \$6.99 for large) is decent. The soup is not bad. The dipping sauce is pretty good. But they are skimpy with the chicken. It looks like just scraps of chicken. The rice is nice, sticky and flavorful. Pretty oily though.

The spicy crispy pork belly with string beans, bell peppers is really good (\$6.99). I like how it had a good amount of spice. The pork belly was crisp. When you bite into it, the greasy fat pork juice oozes into your mouth. The string beans are cut up into small bits and they are crunchy, not soggy.

The portions are small. The large size portions aren't that big. I had to have 1 plate and share another one to get full. The thai ice tea was good (\$2) . Nice and milky.

I would come back.

I've been here twice and really enjoy this place. After reading the L.A. Times article I decided to come check this place out. It's a fairly small space, but has a nice warm feeling to it. The place is family run and owned which I always think is a plus.

The food is great. I've had the Hainan Chicken (pretty good, not enough chicken) and the Wat Dong Moon Lek Beef Noodle soup. The soup is delicious. It has a bit of spice to it and is really hearty. The meat was enjoyable too because it was a thicker cut, unlike pho. The mixed berry pie for the dessert is GREAT. I suggest trying it out. It's delicious. I also appreciate the fact that they made it bigger. It used to be so tiny, but now it's substantial for two ppl.

Food is inexpensive and very tasty, but be prepared for a long wait (though not as long as another experience I had at another restaurant!). The place is very small and seats less than 30. We arrived on a Saturday night around 8:20. There was one couple ahead of us, so we ended up waiting about 20 minutes. While we were waiting, we saw several tables waiting patiently for their food. I think one table got their drinks about 10 minutes after we had got there (who knows how long they were waiting beforehand). We were ready to order, but no one came by until about 15 minutes later; I was a bit peeved that the four-person table seated after us got their orders in before us. However, the staff was exceedingly nice/polite, which made the wait more bearable. We finally placed our orders and got our food another 10-20 minutes later.

We ordered:

-Rambutan Salad (\$6.99) - Unlike traditional salads, this was mainly rambutans and four pieces of shrimp soaked in a lovely mild lime sauce. I was worried about the coconut, but I could barely taste it. The sesame seeds also gave it a nice flavor.

-Wat Dong Moon Lek Noodle (Beef and Pork) - We each ordered one small bowl of each for \$3.99 each. Soup was delicious but spicy, the black pepper kind, even though we got them mild. I preferred the pork over the beef as the soup tasted slightly sweeter. Both came with ample meat and two different cuts of beef and two different cuts of pork, respectively. I'd probably order the large size next time, but it's a good portion if you're not starving.

-Thai Coffee (\$2) - I've had better, but it grew on me as I drank it.

I had wanted to try their desserts but they cost as much as the more expensive main dishes (\$6.99), so I skipped dessert. Plus, I didn't want to have to wait any longer. Overall, our dinner took a little over 1.5 hours. I don't think they were quite prepared for the aftereffect of being featured in L.A. Times, but at least it's not as bad as the wait for Kogi used to be.

Not bad but not the best noodles. I had the beef and pork version of their noodles dish. I ordered spicy which had the right amount but taste was lacking. Also got the fried mussels which were nice and crispy. Overall okay.

It's been a while since we've found a new place worth returning to.

We pulled into the small, yet packed parking lot for my wife's birthday, and couldn't help but notice this bright turquoise establishment surrounded by a sea of darkness!

The decor was interesting. One wall had a giant brown chalkboard with the menu along with some nice drawings — very “Trader Joe's-esque”. My wife recognized the picture of Elvis as a tattoo on one of the staff's leg.

Unfortunately, I didn't check before hand, but this place doesn't accept credit card, and we only had a few bucks handy, so our order was limited. The house beef noodle was good — very different from anything we've ever had before. Contrary to what Fai O. said, the meat was thick and tender. The broth was very tasty! We also had Lad Na Kee Mow. This one tasted exactly how it sounds w/ green beans and Kee Mow flavored gravy.

We saw a few tables with “dumplings”. They looked like Chinese Shiu Mai. But, their Rambutan Salad looked good and Crispy Taro sounds good, so we're definitely coming back!

Note to self: Bring Cash! :P

3 stars—-coming from an authentic Thai tongue.

4 stars—-otherwise.

SERVICE: Awesome! Both servers were VERY friendly and courteous.

FOOD: decent—kudos for their 'different' selections on the menu

PRICE: decent—i like how they incorporate a few 'small' pricing(\$3.99)

AMBIANCE: small, but interesting deco. I wish I took my cell cam to the bathroom because their wall art was pretty creative!

Fried larb: pretty interesting, but a bit on the bland side.

Fried mussels: not bad, but looked better than it tasted.

Wat Dong Moon Lek Noodle (soup): didn't find anything special about this.

Wat Dong Moon Lek Noodle (dry): ditto.

Coconut smoothie: not bad (but not good) for \$2.99

My Mama Bear says: "been there done that...never again" (fyi: her Thai cooking is off the chain—ask my friends! ;)

ME: I'll probably go back to try their other dishes—only when and IF I'm in the area.

The servers and owner here are the utmost sweetest people, but as for the food itself, I've been underwhelmed the 3 times I've come.

The convenience of having a thai place of this style in this area is a plus, but when there are institutions like Sapp Coffee House and Ord Noodles nary a mile away, I'll forgo said convenience and drive for just plain better food. The Hainan Chicken for lunch was a little small and unconvincing (for a better option still relatively close by I would try Siam Sunset). The signature Wat Dong Moon noodle is a pale flavored comparison to the much more complex broths at the aforementioned Sapp and Ord. I did however, find the pork belly a relatively good-portioned lunch option — a decent amount of protein with enough chili and seasoning to match.

We tried this restaurant last night and had mixed feelings. As a previous reviewer mentioned, the recent LA Times article probably upped their business and the little restaurant was overwhelmed.

We arrived at 7 and were lucky because there was a vacant table for two. The restaurant is tiny and very cramped, and not a spot for a relaxing meal. A few minutes after we were seated the menus arrived, and shortly afterwards placed our order. We decided on the rambutan salad, a small order of their namesake beef noodle,

and a small order of the pork version. I asked if this would be enough food for two and the waitress advised us it would not be. I tried ordering the fried taro, but they were out. We asked what she recommended and went with the chile peppercorn over rice (with chicken) based on her recommendation.

The drinks took about 10 minutes to come out (Coke and water), and the food itself came out in a random order, although fairly quickly given the full house. First up, the beef noodles. Rich and tasty broth, but overly salty. Beef and meatballs were good. Next up, the chile peppercorn chicken. This was probably my favorite. Very tasty, but also rather salty. Then the rambutan salad. It was OK, but I don't think I would order it a second time. It turned out that the waitress didn't hear our second order for the small pork soup, but we asked if we could still receive the order. I liked the pork better...the broth was still rich and flavorful but the salt seemed moderate. My boyfriend's favorites of the night were the soups.

Finally we attempted to order dessert. Sold out :(She only made 40 desserts that day. I was very much looking forward to trying the heralded desserts, so I am sure we'll be back.

For the two small soups, one salad, one rice dish, and one soda, or bill came to about \$26.

Given that we live fairly close by, I think we will return to sample more items. Preferably at an off-hour to avoid table gridlock.

I went on a Saturday night and it was PACKED. We were in a rush so we ordered the food to go. After reading all the reviews, I was underwhelmed.

My tom yum udon was so so. They shouldn't put it in styrofoam containers cause all the spicy oil absorbed into the styrofoam. The soup tasted like hot lime juice. Also, i've had way better quality udon. Maybe it would taste better if i ate it there.

The wat dong moon lek special was good though. There's a lot flavor in the soup and it's pretty spicy.

I would go back again and sit down and eat there which will hopefully yield better results.

I eat here about once a week. It's right down the street which is amazing. The service is really fast, the prices are reasonable and the food is excellent. I always get the dumplings which are like Shiu Mai and are so delicious! I alternate between getting the Hainan Chicken Rice and the Spicy Basil Tofu over Rice because they are both

equally delicious although the chicken rice is served with garlic rice that will make your breath stink for a very long time so don't eat that if you're on a date or you're seeing that someone special later.

I'm a noodle lover and I haven't even tried any of their noodle dishes because I can't get over the chicken rice and the spicy basil tofu! Love this place!

Came on a Sunday for lunch with a friend. The restaurant is quite tiny but aside from that the food is cheap and yummy.

The Wat Dong Moon Lek Noodle (soup) with pork was interesting. Kinda similar to Vietnamese pho, but with a tastier kick in the broth. We shared another dish that wasn't anything to write home about. I'll have to come back and try their other noodle dishes.

This is my new favorite Thai restaurant. It is not only within walking distance of my home, the people here are super friendly, the decor is really cute (giant colorful menu board with chalk drawings of Elvis, Obama and Bruce Lee), the service is fast, and everything we have had here has been really GOOD.

So far we have had:

Chicken Pad Prik King - not on menu but they made it for us

Hainan Chicken Rice - great

Ham Hog rice - great but quite small portions

Pork noodle - bit too salty but has a nice spicy kick.

Rambutan Salad - nice!

Larb tod - I find it bit too salty but BF loves it

Fried Mussels - Awesome!

Can't wait to try the Green Curry Fried Rice with Salted Egg, The Tom Yum noodle, Catfish Basil rice and more! In fact, we want to try everything on the menu.

I can't believe this place just moved into the neighborhood. I can save myself a drive into Thaitown, though this place is definitely worth any drive. Wat Dong Moon Lek is hip and young, but not in a Sunset Junction-make-you-barf kind of way. It's a different kind of hip that hints at a decidedly not-American youth culture. (Sort of like boba shops in SGV or Taiwanese theme restaurants.) The decor is a mix of rustic and cafe chic... there is a huge blackboard menu on the left side of the dining room decorated with a chalk-rendered Elvis and a super-hero Obama. Meanwhile, Thai rap and Thai love ditties intermingle with the Thai spoken next to you in a song I call: "you know this is the real shit."

Okay, my confession is, I've only been there once. But I can't wait to go back. I had the tom yum soup noodle, and requested flat noodles (they offer udon on the menu). It was super tasty! A dream come true.

Four stars only because I haven't tried everything yet.

As far as Thai Restaurants go, Wat Dong Moon Lek is now a family favorite! I guess you can say we have a taste for Thai or more of an appetite for Ahan(Food). I've noticed that Thai Food is gaining major popularity with friends around the world. Not only because of the powerful tastes it leaves in your mouth but also for the health benefits. Scientists are actually conducting research into them.

(Galangal; aids digestion and has anti-inflammatory properties...Chiles; good for your heart and insulin levels...Lemongrass; good for arthritis, headaches, and stomach pains...Coriander; digestive problems and appetite stimulant...Coconut milk; boosts immunity, slows aging, and lowering bad cholesterol...Turmeric; anti-inflammatory and improvement in the circulatory benefits.)

Wat Dong Moon Lek provides you with all of the above!! Flavors that would at moments put a big grin of joy on your face and at other moments have you reaching for a fire extinguisher. Flavors exploding and maybe even imploding in a very small area, in between your pallet and your tongue. An area that is just right to capture the intensity, if any bigger they would escape due to the speed at which they travel.

Watch out for the coconut smoothie!! I'm a huge fan of coconut water/milk but I had to hand this truly authentic tasting drink to my dad. It's definitely not for everyone, more of an acquired taste. (Maybe my dad has been vacationing in Thailand more than we think?? Business trips my ass, more like coconut smoothie trips!)

Last but not least.....Dessert!! WOW!! Can you say, Happy Ending!?!? Best part of the night!

Ambiance was a little strange at first but actually became enjoyable as the night went on. Maybe because the food captivated us?? I think so....

Food my family decided is not.....ummm, LA'fied.

GET TO IT!! I'm going back!

My thoughts on the namesake noodle have not changed, but considering how close it is to our house, I've gone here two more times since the last review. The beef noodles are okay, less greasy and thinner broth than the pork version. Their Pad see ouw noodles is pretty good. Just had their green curry fried rice with fried egg and that was pretty good. I'd have to say, it's kind of becoming a go to place for me since it's so close and the food is pretty decent, better than most thai places for the other stuff than the noodles. i think my only complaint is that the portions are pretty small, esp. the noodles. My friend who ate there with me was still hungry. I think if you're a guy who can eat, you need like two noodles, large order, and still a little something else. seriously.

One might think, "The last thing Los Angeles needs is another Thai restaurant." Well think again... This is certainly not just "another Thai restaurant." They serve traditional fare exceptionally well and even invade Viet Nam with some of the best Pho you will ever have (Yes, it's as good if not better than that place down the street with no name).

I recommend (as Ann did for me) the Wat Dong Moon Lek Beef Noodle. It was seriously awesome. The fried Taro Root she suggested is a MUST. Try the green chili sauce if you dare... Seriously... go now! You don't know what you're missing.

As for the service, it's as good as it gets. You will feel as though you just ate at your Thai friend's house. They are so warm and friendly and full of smiles you just can't help leaving there happy.

I WILL be going back this week! See ya there!

Tom Kha Udon is amazing. Dumplings, fried taro, hainan rice... do it.

In thailand, there are many many styles of thai noodle. also fr. many brands. if you go to Thailand and ask locals where you can find delicious noodle, for sure they have tons of places wanting to tell you.

In L.A., we lucky enough having Ord bringing famous and tasty Hoi Kha. Thaitown brought sweet & sour Sukho Thai. and now, someone give us another thai style noodle called Wat Dong. (fyi, Wat Dong Moon Lek is the name of the very very old temple located in Bangkok,

Thailand) the original Wat Dong noodle is made fr. beef broth but now they also have pork for whom don't like or can't eat beef.

my sis and i order small hainan chicken rice to share. and it's really a small portion. rice's good, chicken's good but they gave us just 3-4 pieces, soup is great and sauce is not bad at all.

i order beef noodle with glass noodle for myself. beef broth is really clear brown color. you'll smell nice coriander immediately. feel good when sip the sweet and tasty broth. i like spicy so i add more Wat Dong special sour and spicy chili sauce. however, when it comes to the ingredients, sliced beef was really too thin. i love liver but i don't like it. meat quality is just o.k. to me. and they cut my glass noodle into tiny pieces which they don't have to. i love to use my chopstick holding long clear noodle and stuff it into my mouth. much funnier.

my sis order pork noodle. she tells me it's good. i should've tried hers so i can tell you if it's good or not.

both owner and waitress are so friendly. the ambiance is comfy. love the bright turquoise wall.

overall 3.5 stars

The beef noodle soup is amazing! love the place and the staff. Ive been going since the first day it opened

I have never tasted such a rich and delicious broth as the broth in the eponymous Wat Dong Moon Lek noodles. The flavor was incredibly complex and delicious, and had me slurping every last drop out of the bowl. Though I was not hungover, I cannot imagine a better hangover cure than these rich and spicy noodles

Tom Yum noodle - noodles weren't pre-made, soup was tasty, pork was soo soft. BUT a little salty. Usually I can finish soup in a noodle soup but it was a tad bit too salty for me. BUT that meant that when you had the noodles without soup it was really good.

Larb?? Tod - was like a ground chicken patty dish. It was also really soft and good. A little bit salty but they give you cabbage on the side.

Ham Hog - It was like a braised pork dish. But it was really good. The hot sauce they give you on the side was really good.

They give you a small option on some of the dishes and it only costs \$4 to try.

Tried the house signature noodle No1.

Used the green chili's in the soup-wow-so good.

Choosing between No1 and No4 is going to be a challenge.

Very impressive! Ok it's in a strip mall, but don't be fooled; it's great! They menu is quite impressive and everything I have tried has been great! They have a beef noodle soup in which the recipe was taken from Thailand through a family tradition and believe me you can taste it! I have also had salmon, pork, salad, and dessert dishes which were all equally delicious. The environment is cute, modern, and inviting, while the food is clean and good! Also, the prices are good!

good sign = the fact that i was thinking about my next visit as i was finishing my meal during my first visit. truly.

went here the other day for lunch, and thee girlfriend and i both had the beef soup & [pork/shrimp] dumplings. both of these things we're perfection. the soup had several different cuts of beef, and a nice hearty broth, with just the right amount of extremely fresh veggies to balance it out by keeping it cool and light. service was very sweet and the environment was nice and relaxed.

looking forward to going back this week and trying their TOM YUM UDON (?!!? ohdang).

My fiancée and I ate here a few days ago. I registered a Yelp account just to leave this review. The food and prices were excellent and the service was even better. I had the small signature beef noodle soup (\$4). I was worried it would be too small but it was actually a pretty large bowl. My fiancée ordered the chicken fried rice (\$7), which we ended up sharing because there was quite a lot and it was totally delicious. We'd never really had Thai food before, but it reminded me a lot of the great food I had when we were living in Japan. Our waitress was really sweet and helpful and we didn't have to wait long for our food. Highly recommended.

Love this spot! It used to be a vegan Thai spot but it has clearly upgraded with wat dong moon lek! I love their pad Thai and the beef soup is AMAZING! It's perfectly priced and walking distance from my house(lol) they are friendly, food is delicious, and the restaurant is always full with Thai people(that's how you know it's good!) do your self a favor and stop by! You'll be glad you did!

I've been once and can't wait to go back!

Southeast Asia is crammed with great cooks - many of them working out of humble noodle carts or farmer's market food stalls. The best food stands don't need fancy furniture - they know people will come for the food. Word gets out.

So when I saw this new place - with its plain wood tables and bright turquoise walls, I was really excited. The decor evokes the classic Thai roadside food stall - but updated with a groovy Bangkok hipster vibe. The decor in other words, promises: classic Thai comfort food, served with style. But would they deliver what they promised?

Hooray, they did! The menu has nearly all the classic 'food stall' dishes that I learned to love when I lived in Thailand - fried rice, 'drunkards' noodles (so called because they're fiery hot and supposed to cure a hangover), tom yum soup, fried noodles with pork and chinese broccoli (pad si yu), even steamed chicken with ginger/chile salsa (kao mun gai). The noodles, as other reviewers have noted, are fresh and tasty. The chicken for the kao mun gai was a little dry - but the salsa was spot on. There are also a few sweet-and-sour salads ('yum' in Thai) - including a delicious one with rambutan and coconut milk that I've never had before.

A plus: the young wait staff are as sweet as can be and very helpful - and proud of their little restaurant, you can tell.