

# LEO

STYLE CULTURE TRAVEL LIFESTYLE FOOD GEAR DADHOOD SHOP



RECIPES

## NIGHT+MARKET'S PASTRAMI PAD KEE MAO RECIPE

April 30, 2021

For LA's popular Thai hot-spot Night+Market Las Vegas debut at the new Virgin Hotels last month, Chef Kris Yenbamroong recruited [Avenue Interior Design](#) to nail the Sin City version of its signature eclectic, best-after-party-in-town vibes. Details such as electric orange paint, custom oil cloth-inspired tabletop patterns, and a polished chrome bar fully clad in marble took inspiration from the award-winning eatery's homage to Thailand culture mixed with nightlife and just the right amount of kitsch. And—because Vegas—look up and you'll find a disco ball suspended from the ceiling covered entirely in polished chrome panels. On the walls: a poster of Night+Market's patron saint, Cindy Crawford, and Thai movie posters. "Avenue took my dream of combining a Thai countryside eatery with a French disco brasserie and made it better than I could have imagined," said Yenbamroong.

In honor of its new venture, we asked the (multiple) James-Beard-Award-nominated chef to share his Pastrami Pad Kee Mao recipe. "I don't think anyone quite knows where the 'drunken noodles' originated. Pad means "to stir-fry" and kee mao is a great Thai phrase that means 'someone who is prone to drunkenness,' i.e., many folks who come to Vegas to celebrate. Are they called drunken noodles because they're meant to feed people stumbling out of bars at night, or because some Thai cooks add a glug of Chinese cooking wine? I'm not entirely sure. What I do know is that we sell a ton of pad kee mao at NIGHT + MARKET, especially to the late-night crowd. This dish is not as iconic as pad see ew or pad Thai, but it does have many of the aspects people love about Thai food: it's spicy, fragrant, and carb-heavy enough to function as a post-drinking meal."