

SMALL DISH

OYSTERS WITH THAI DIPPING SAUCE 9

Three raw, blue-point oysters served with fresh chili-lime sauce, diced garlic and Vietnamese mint leaves.

ROASTED SHREDDED COCONUT AND SHRIMP IN HERBAL WRAP 8

MEANG KHUM

Pan-roasted coconut, minced fresh ginger, lime slices, finely chopped kaffir leaves, shallots, sun-dried rock shrimp and roasted peanuts topped with palm sugar sauce in Vietnamese mint leaf wraps.

TARO, TOFU AND LOTUS ROOT COMBINATION 6

Crispy taro and tofu served with sweet chili dipping sauce and ground, roasted peanuts.

SHRIMP AND WATER CHESTNUT DUMPLING 5

Steamed egg dumplings filled with shrimp, ground pork, water chestnut, mushrooms, cilantro root, sesame oil, black pepper and oyster sauce.

NORTHERN THAI STYLE SAUSAGE 6

SAI AUIH

Minced pork meat combined with galangal, kaffir lime leaves, shallots, scallions, shrimp paste and red curry.

GRILLED PORK NECK 7

Grilled, marinated pork neck fillet served with fresh chili-lime sauce.

CHAR-GRILLED PORK 5

Grilled pork, marinated overnight, served with roasted chili and plum sugar for dipping.

SHRIMP SATAY SKEWERS 6

Grilled shrimp seasoned with turmeric, cilantro root and coconut milk served with cucumber salad and peanut sauce.

GRILLED CHICKEN LIVERS 6

Grilled chicken livers on bamboo skewers served with fresh chili-lime sauce.

THAI BEEF JERKY WITH STICKY RICE 7

Beef marinated with peppercorns, fish sauce and oyster sauce served with steamed sticky rice and sweet chili sauce on the side.

SEA CUCUMBER AND SOFT TOFU SOUP 6

Sliced sea cucumber, soft tofu cubes, eggs, Chinese water lily flowers, Enoki mushrooms, cilantro and scallions in chicken broth.

SHRIMP AND COCONUT SOUP 7

Freshwater shrimp, young coconut meat, fresh mushrooms, galangal, lemongrass, roasted Thai chilies, fish sauce and lime juice.

BABY OCTOPUS SALAD 7

Steamed baby octopus, celery, garlic, sweet tomatoes, cilantro, basil and lemongrass tossed with fresh chili-lime dressing.

SALMON SALAD 9

Crispy salmon belly, shallots, ginger, fresh mango slices, roasted peanuts, mint and cilantro topped with fresh chili-lime dressing.

FRUIT SALAD 5

Guaava, mango, roasted nuts, mixed seasonal fruit and ground, sun-dried rock shrimp served with palm sugar and tamarind sauce.

TOFU SALAD 7

Spring salad mix topped with crispy tofu cubes, mixed nuts and peas topped with ginger sauce dressing.

MEDIUM DISH

STEAMED RICE IN LOTUS LEAF 12

Combination of jasmine and sweet sticky rice, shrimp, Chinese sausage, Shiitake mushrooms, green peas, eggs, carrots and red onions wrapped and steamed in a lotus leaf.

GRILLED GAME BIRD WITH MASSAMAN SAUCE 15

Grilled game bird topped with Massaman curry sauce served with pan-roasted pearl onions, potatoes and jasmine rice.

BEEF AND SHITAKE MUSHROOMS WITH OYSTER SAUCE 17

Tenderized beef sautéed with baby carrots, shiitake mushrooms and sesame seeds served over jasmine rice.

MANGOMOON STEAK 25

Grilled fillet mignon prepared with our signature rub of herbs and spices served with sautéed baby spinach and spicy aged tofu sauce on the side.

COBIA IN RED CURRY 22

Lightly battered Cobia fillet sautéed in red curry sauce, French string beans and bell peppers seasoned with fish sauce and coconut milk served with steamed jasmine rice.

STEAMED SEA BASS WITH MANGO SAUCE 23

Steamed sea bass fillet with Thai herbs wrapped in a banana leaf topped with mango sauce and served with Thai jasmine rice.

TINY DISH 3

MIXED NUTS WITH HERBS CUCUMBER SALAD

STEAMED EDAMAME BEANS

LOTUS ROOT AND ASPARAGUS SPEARS IN VINEGAR BLACK BEANS IN SWEET SOY SAUCE

PICKLED GINGER

SALTY TINY FISH

SWEET FISH FILETS

SHRIMP RICE CRACKERS

JASMINE RICE

SWEET STICKY RICE

BROWN RICE

RICE CRACKERS

ROTI BREAD

STEAMED RICE NOODLE

PEANUT SAUCE

MENU GUIDE

WARM UP: with our crunchily mixed nuts or herbal drink of the day—complimentary!

SMALL DISH: Kick off your meal with one of our tasty starter dishes, served a la carte. With more than 20 places to choose from these are sure to wet your appetite.

MEDIUM DISH: Just right for one, our medium dishes offer a healthy variety of authentic Thai food.

BIG DISH: A complete menu for two. Enjoy your choice of two Small Dishes, one Big Dish and two Cool Down or Calm Down dishes.

COOL DOWN: Relax after a delightful meal with one of our cold desserts or chilled drinks.

CALM DOWN: Savor one of our scrumptiously warm desserts or calming hot drinks.

TINY DISH: Our homemade side dishes are perfect complements for your main meal, and some are served for cleansing the palate. Ask your server for recommendations.