Thailand

Amuse Bouche

Gui Chai Tod

Crispy dough | garlic chive | sweet and sour sauce | green onion (S)

Appetizer *(select 1)*

Gyoza

Pork and napa cabbage dumplings | classic soy sauce | garlic chives (S, SA)

Beef Satay

Marinated beef skewers | peanut sauce | Thai pickle (F, P)

Soup *(select 1)*

Tom Yum Goong

Hot and sour broth | shrimp | mushrooms | lemongrass | Thai chili | cilantro (F, SF)

Tom Kha

Tangy broth | coconut milk | lime | cilantro

Salad *(select 1)*

Yum Woo Sen

Glass noodles | tomato | onion | celery | roasted peanut | dried shrimp | ground pork | sweet and spicy dressing (P, SF)

Som Tum Pla Ra

Green papaya | long beans | grape tomato| roasted peanuts | dried shrimp | rice vermicelli | lime dressing | pumpkin seeds (P, SF)

Intermezzo

Coconut Lime Sorbet

Creamy coconut | lime | lime wheel

Entrée *(select 1)*

Gai Yang

Marinated grilled chicken thigh | Nam Jim Jeaw | jasmine rice | cucumber salad | peanuts | cilantro (P, S, SA)

Pla Neung Ma Nao

Whole trout | Stir-fried Thai eggplant | Jasmine rice | lime | pickled chili (F, S)

Pad Kee Mao

Wide rice noodles | tofu | carrots | Chinese broccoli | traditional sauce | holy basil (F, S)

Panang Curry

House-made curry | pork tenderloin | red bell pepper | jasmine rice | roasted peanuts | cilantro (F, P, SF)

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish, V-Vegetarian, VG-Vegan

Menu subject to change to ensure the freshest ingredients possible

$39.95 / meal plus tax and service charge