

- BY -

PIG M KHAO

#### **RESTAURANT WEEK | 60pp**

\*50pp if selecting both vegetarian options\*
select one from each course

STARTER: honey butter wings | lumpia shanghai | asparagus salad\*

MAIN: Taiwanese pork chop | tilefish | mushroom dandan\*

DESSERT: s'mores sundae | sticky toffee cake

participation of entire table required

**COCKTAIL TASTING | 33pp** 

# **SMALL PLATES**

KOREAN HONEY BUTTER WINGS | 17

gochujang glaze

LUMPIA SHANGHAI | 12

beef and pork spring rolls, sweet chili sauce

S&P SHRIMP | 18

Chinese five-spice, jalapeños, scallions, kewpie lime mayo

**ASPARAGUS SALAD | 18** 

snap peas, egg, peanuts, herbs, sesame dressing

THAI MANGO SALAD | 17

green mango, shrimp, herbs, cashews, coconut, lime

CHARRED EDAMAME | 10 yuzu butter

THAI AGUACHILE | 22

sea bass, avocado, radish, aquachile sauce, rice cracker

TUNA TARTARE | 19

yuzu soy vinaigrette, Asian pear, shiso

## **NOODLES + RICE**

SMOKED DUCK MAMI | 29

ramen noodles, duck broth, soy cured egg, bok choy, bean sprouts

\* +3pp (w/ Family Meal)

SHRIMP FRIED RICE | 19

Chinese sausage, egg, chili, Thai basil

MUSHROOM DANDAN | 21

wheat noodles, chili oil, peanuts, scallions, lime

**WONTON MEE | 21** 

char sui pork belly, noodles, pork and shrimp wontons

## **LARGE PLATES**

TILEFISH | 34

corn curry, coconut milk, cherry tomatoes, snap peas, asparagus

**CRISPY TAIWANESE PORK CHOP | 40** 

smashed cucumbers, soy cured egg, scallion aioli

MALAYSIAN FRIED CHICKEN | 29

crispy chicken, sambal, pandesal, pickles, lemongrass & lime honey

**BEEF & BONE FOR TWO | 98** 

24 oz.dry-aged ribeye, fried marrow, isaan sauce & smoked green relish \*\*not available w/ Family Meal LAMB RENDANG | 42

coconut milk braised lamb, curry, roti, pickled chilies, herbs

**STEAK FRITES | 44** 

10 oz. dry-aged ribeye, isaan sauce & smoked relish, togarashi fries + hollandaise

## **SIDES**

CRISPY FINGERLINGS | 12

sweet sambal glaze

PIGGY-BREAD | 6

pandesal, sambal butter

SMASHED CUCUMBERS | 10

chili oil, black vinegar, soy

BRUSSELS SPROUTS | 12 chili lime dressing

**CHARRED CABBAGE | 12** 

soy brown butter hollandaise

**JASMINE RICE | 4** 





- BY -

### PIG MKHAO

#### LUNCH

### RESTAURANT WEEK LUNCH | 30pp

select one from each course

STARTER: honey butter wings | lumpia shanghai | asparagus salad MAIN: lemongrass chicken bowl | pulled pork | mushroom dandan

#### SMALL PLATES

CHARRED EDAMAME yuzu, butter, salt | 10

LUMPIA SHANGHAI beef & pork spring rolls, sweet chili sauce | 12

KOREAN HONEY BUTTER WINGS gochujang glaze | 12

#### SALAD

THAI MANGO SALAD green mango, shrimp, herbs, cashews, coconut, lime | 17
ASPARAGUS SALAD snap peas, egg, peanuts, herbs, sesame dressing | 18

ADD ONS:

LEMONGRASS CHICKEN | 8 GRILLED SHRIMP | 6 PAN SEARED SALMON | 12 SOFT POACHED EGG | 2

### SANDWICHES (served on brioche bun w/ togarashi fries)

FRIED CHICKEN southern Thai curry, pickled daikon, smoked aioli | 18
PULLED PORK kimchi pickles, ginger scallion aioli | 18
GRILLED CHICKEN sambal glaze, mango slaw, kewpie lime mayo | 18

### NOODLES & RICE

WONTON MEE char sui pork belly, noodles, pork + shrimp wontons | 21

SHRIMP FRIED RICE Chinese sausage, egg, chili, Thai basil | 19

MUSHROOM DANDAN wheat noodles, chili oil, peanuts, scallions, lime | 21

**LUNCH BOWLS** (choice of rice noodles, jasmine rice, or greens)

LEMONGRASS CHICKEN pickled papaya + carrot, peanuts, herbs | 18

VIETNAMESE CARAMEL SALMON pickled green mango, peanuts, radish | 22

GRILLED SAMBAL SHRIMP grilled pineapple, pickled cucumber, cashews, herbs | 17



- BY -

PIG M KHAO

## **BRUNCH**

#### **RESTAURANT WEEK BRUNCH | 30pp**

select one from each course

STARTER: honey butter wings | lumpia shanghai | asparagus salad MAIN: tocino bowl | the breakfast sandwich | nyonya dhal curry

# **STARTERS**

KOREAN HONEY BUTTER WINGS | 17

gochujang glaze

**LUMPIA SHANGHAI | 12** 

beef and pork spring rolls, sweet chili sauce

THAI MANGO SALAD | 17

green mango, shrimp, herbs, cashews, coconut, lime

**ASPARAGUS SALAD | 18** 

snap peas, egg, peanuts, herbs, sesame dressing CHARRED EDAMAME | 10

yuzu butter

PANDESAL BASKET | 10

mango jam + condensed milk butter

## **NOODLES + RICE**

**SMOKED DUCK MAMI | 29** 

ramen noodles, duck broth, soy cured egg, bok choy, bean sprouts **MUSHROOM DANDAN | 21** 

wheat noodles, chili oil, peanuts, scallions, lime

ADD POACHED EGG | 3

**SHRIMP FRIED RICE | 19** 

Chinese sausage, egg, chili, Thai basil

# **BRUNCH MAINS**

**TOCINO BOWL | 21** 

cured pork belly, fried egg, atchara, qarlic rice, suka

THE BREAKFAST SANDWICH | 19

Thai sausage patty, fried egg, brioche, green chili mayo, tots

LONGGANISA BOWL | 20

sausage, fried egg, garlic rice, cucumber + tomato

**NYONYA DHAL CURRY | 18** 

fried eggs, smoked tomatoes, chili oil, roti

**OKIE TORTANG | 18** 

eggplant+cabbage pancake, nori, bonito, okonomi sauce, banana ketchup

FRIED CHICKEN SANDWICH | 19

southern thai curry, pickled daikon, smoked aioli, tots

ADD FRIED EGG | 3

FRENCH TOAST | 17

brioche, peanut butter, condensed milk, bananas, candied peanuts

**SIDES** 

MEAT | 8

longganisa or tocino

FRIED EGG | 3

TOGARASHI TOTS | 6

BRUSSELS SPROUTS | 12

chili lime dressing

**JASMINE RICE | 4** 

**GARLIC RICE | 5** 

# **BRUNCH DRINKS**

MIMOSA | 12 BLOODY MARY | 15

guava P&K mix

peach thai basil vodka

mango orange COFFEE | 3



### **BOTTOMLESS MIMOSAS | 22**

1.5 HOUR LIMIT 4PM CUT OFF NO NEW SALES AFTER 3PM

\*WITH PURCHASE OF MAIN OR NOODLE/RICE