



RESTAURANT WEEK

DINNER \$60

NYC Jul 22–Aug 18
**RESTAURANT
WEEK®**

{ STARTERS }

choice of

PAK MOR(V)

Homemade steamed mixed vegetables dumpling, coconut glazed

HOI YANG*

Seared scallop with crispy shallot, mint, chili jam, cherry tomato infused umeshu, spicy chili lime sauce

KOONG YANG*

Grilled river prawn on topped of spicy thai guacamole, chili jam, crispy shrimp chips

{ ENTREES }

choice of

KA PROW PEKING DUCK*

Sauteed roasted peking duck with long green chili , garlic, basil, serve with soft boiled egg and jasmine rice

TOM KLONG CHILEAN SEA BASS

Roasted chilean sea bass in lemongrass & kaffir lime broth, tomato, basil

GREEN CURRY PLANT BASED SHORT RIB (V)*

Sweet-spicy thai green curry with plant based short ribs, roasted vegetables

{ DESSERTS }

choice of

Croissant stuffed with butterfly pea & young coconut ice cream

Soy Milk pudding with red bean , coix seed



RESTAURANT WEEK

LUNCH \$30

{ STARTERS }

choice of

PAK MOR(V)

Homemade steamed mixed vegetables dumpling, coconut glazed

LARB HED (V) *

Spicy grilled mushroom salad with toasted rice, mint, shallot

CHICKEN CURRY TART

Savory curried potato, minced chicken, sweet radish, caramelized onion
with vegetable relish

{ ENTREES }

choice of

KANG KUA GRILLED SALMON**

Grilled salmon on topped of egg noodle, served with spicy southern Thai
curry, market vegetables

CHICKEN FUSILLI KEE MAO*

Drunken noodle ~ Wok fried fusilli pasta with chicken, chili, peppercorn,
long green, and basil

KA PROW PLANT BASED SHORT RIBS (V)*

Sauteed plant based short ribs with long green chili , garlic, basil served rice

