

\$45 Dinner

3-Course. Not include tax or tip.

Starter

Choose One

Raw Bar Sampler

Yellowtail sashimi, raw shrimp, and oyster served with house special spicy seafood sauce

Branzino Fresh Rolls

Fresh summer rolls with crispy fried branzino, angel hair noodles, lettuce, red cabbage, carrot, mint.
Served with sweet & spicy sauce and ground peanuts

Tom Yum Mussels

New Zealand green mussels baked with Tom Yum flavored sauce and mozzarella cheese

Creamy Lime Wings

Crispy chicken wings coated with creamy lime sauce

Chor Muang

Butterfly pea flower dumplings filled with caramelized shallot, sweet turnips and peanuts
served with lettuce, cilantro, fried garlic and red chili. (Vegan)

Main

Choose One

Lamb Massamun

Braised lamb shank in coconut Massamun curry with potato, onion, peanuts, and fried shallots.
(Vegan version available with tofu)

Hor Mok

Mixed seafood casserole with red curry egg sauce, young coconut meat, Thai basil, served inside young coconut shell

Thai Herbs Ribs

St. Louise ribs sauteed in spicy Thai shrimp paste "Kapi" sauce with long beans, lemongrass, finger root, peppercorn, red and green peppers

Turmeric Chicken

Braised chicken leg in lemongrass turmeric sauce served with coconut jasmine rice
and spicy ginger soy bean dipping sauce.

Lemongrass Tofu

Fried soft tofu with cashew nuts, peanuts, toasted red chili, in lemongrass tamarind sauce. (Contains fish sauce.)

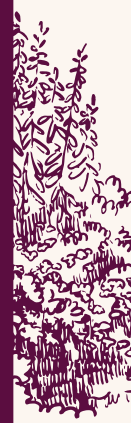
Dessert

Choose One

Coconut Pandan Sundae

Thai Tea Panna Cotta





Restaurant Week
Summer 2024

\$30 Lunch

2-Course. Not include tax or tip.

Starter

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Fresh summer rolls with crispy fried branzino, angel hair noodles, lettuce, red cabbage, carrot, mint.
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(Contains fish sauce.)

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