

Menu

WINTER 2026 RESTAURANT WEEK



\$ 45 DINNER

3-Course. Not include tax or tip.

STARTER

Choose One

RAY RAI

Sweet crab mixed with Thai herbs relish, layered with angle hair noodles on crisp endive leaves

JANG LON

Fried shrimp cake on skewers seasoned with Thai curry paste and fresh herbs, served with cucumber ajard relish.

CHO MUANG

Butterfly pea flower dumplings filled with caramelized shallots, sweet turnips, and peanuts served with crispy garlic, and lettuce.

TAMARIND WINGS

Crispy chicken wings coated with spicy tamarind sauce and fried shallots

SEARED SCALLOP SALAD

Seared Scallops tossed with fresh fruit in roasted chili jam spicy lime dressing served in crisp edible shell.

MAIN

Choose One

GRILLED PORK CHOP

Char-grilled pork chop served with spicy Nam Jim Jaew dipping sauce and steamed butterfly-pea flower sticky rice.

PAD PED

Slow-braised beef brisket stir-fried with spicy Thai curry paste, Thai herbs, Thai eggplant, and basil.

PLA KAMIN

Crispy branzino fillet fried with turmeric, topped with crunchy herbs, served with Thai seafood dipping sauce

CHILI SALT PRAWNS

Lightly breaded fried river prawns and flash fried string beans tossed with chili salt, fried garlic, and fried shallot served with spicy tamarind sauce. (Sub fried silken tofu for vegan option.)

DESSERT

Choose One

COCONUT ICE CREAM SUNDAE | CHURROS WITH PANDAN DIPPING SAUCE

Menu

WINTER 2026 RESTAURANT WEEK



\$ 30 LUNCH

2-Course. Not include tax or tip.

STARTER

Choose One

RAY RAI

Sweet crab mixed with Thai herbs relish, layered with angle hair noodles on crisp endive leaves

JANG LON

Fried shrimp cake on skewers seasoned with Thai curry paste and fresh herbs, served with cucumber ajard relish.

CHO MUANG

Butterfly pea flower dumplings filled with caramelized shallots, sweet turnips, and peanuts served with crispy garlic, and lettuce.

TAMARIND WINGS

Crispy chicken wings coated with spicy tamarind sauce and fried shallots

MAIN

Choose One

GRILLED PORK CHOP

Char-grilled pork chop served with spicy Nam Jim Jaew dipping sauce and steamed butterfly-pea flower sticky rice.

PAD PED

Slow-braised beef brisket stir-fried with spicy Thai curry paste, Thai herbs, Thai eggplant, and basil.

PLA KAMIN

Crispy branzino fillet fried with turmeric, topped with crunchy herbs, served with Thai seafood dipping sauce

CHILI SALT TOFU

Lightly breaded silken tofu and flash fried string beans tossed with chili salt, fried garlic, and fried shallot served with spicy tamarind sauce.