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NYC RESTAURANT WEEK - WINTER 2026
January 20th - February 12th

DINNER PRIX FIXE \$60

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APPETIZER

SCALLOP BITE  

Scallop, Dried Shrimp, Betel Leaf, Shallot, Lime, Roasted Coconut, Ginger, Peanut, Chili, Caramelized Coconut Sauce

COCONUT SHRIMP

Shrimp, Bread Crumbs, Coconut Flake, Sesame Seed, Sweet Chili Dipping Sauce

TOM KHA GAI  

Chicken, Mushroom, Kaffir Lime Leaf, Lemongrass, Galangal, Cilantro, Dried Chili, Coconut Milk

BEEF SALAD  

New York Strip Loin Steak, Lemongrass, Kaffir Lime Leaf, Shallot, Tomato, Mint, Chili Lime Dressing

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ENTREES

PLA SAMUN PRAI  

Crispy Branzino, Lemongrass, Basil, Beet, Kaffir Lime Leaf, Green Peppercorn, Chili, Cashew Nut

GOONG KUA PRIK GUER 

Tiger Prawn, Garlic, Cilantro, Red Onion, Chili

NUER YANG

Marinated New York Strip Loin Steak, Jaew Sauce, Sticky Rice

CHU CHEE DUCK  

Seared Duck Breast, Broccolini, Beet, Lime Leaf, Coconut Milk, Chu Chee Sauce

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DESSERT

TAMARIND SORBET  

Housemade Tamarind Sorbet, Seasonal Fruit, Chili Salt Sprinkles

CARAMEL DELIGHT  

Caramel Layered Cake, Biscoff Crumble, Banana & Beet Crumble, Vanilla Ice Cream

Participation in Restaurant Week requires every guests at the table to order from the Restaurant Week menu.

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LUNCH PRIX FIXE \$30

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APPETIZER

FRIED TOFU 🥛

Fried Tofu, Spicy Tamarind Sauce with Peanut

PORK JERKY

Fried Pork Jerky, Assorted Fresh Vegetable, Sriracha Sauce

CRISPY PAPAYA SALAD WITH SHRIMP 🥑

Crispy Papaya, Shrimp, Carrot, Tomato, Corn, String Bean, Cashew Nut

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ENTREES

KAPROW WAGYU 🥩

Crispy Pork Belly, String Bean, Basil, Long Hots, Fried Egg

ROT FAI FRIED RICE

Chicken, Shrimp, Chinese Broccoli, Tomato, Onion, Egg, Sweet Sausage

SALMON SAM ROS 🥩

Grilled Salmon, Pineapple, Fried Leek, Spicy Tamarind Sauce

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