



JULY 20 - AUGUST 24
NYC RESTAURANT WEEK

DINNER
PRIX - FIXE
SUN-FRI \$60

APPETIZERS

Choice of:



Ma-kam Wings
(ปีกไก่ทอดซอสมะขาม)
Thai-style chicken wings
served with homemade
savory Tamarind sauce



Yum Ped**
(ยำเป็ด)

Pan-seared duck breast,
lychee and chili, scallion,
shallot, roasted peanuts
with spicy lime dressing.



Miang-Kham (GF)
(มี่ยงคำ)

One-bite wrap! Lime,
ginger, chili, peanut,
roasted coconut flakes,
dried shrimp, & shallot
with caramelized sauce



Khao-Ob Ped
(ข้าวอบเป็ด)

Fragrant jasmine rice
baked in homemade brown
sauce, topped with tender
roasted duck breast

ENTREES

Choice of:



Pla Tod
Sa-moon Prai*
(ปลาทอดสมุนไพร)

Crispy deboned branzino
with aromatic Thai herbs
& lime dressing



Pu-Nim
Pad Prik Thai Dum**
(ปูนิ่มผัดพริกไทยดำ)

Crispy soft shell crab with
black pepper sauce &
Thai herbs

DESSERTS

Choice of:

Mango Sticky Rice

Mango Ice Cream with sweet coconut sticky rice

BEVERAGES

pairing with

Signature Cocktail
\$15

White wine
Red wine
Rose
Prosecco
by glass \$14



JULY 20 - AUGUST 24
NYC RESTAURANT WEEK

LUNCH
PRIX - FIXE
SUN-FRI \$30

APPETIZERS

Choice of:



Som Tum Thai*(GF)
(ส้มตำไทย)

Papaya salad with peanut,
lime, dried shrimp, garlic,
tomato & chili



Peek Gai Ta-Krai
(ปีกไก่ตะไคร้)

Lemongrass marinated
fried chicken wings served
with nam jim jeaw sauce



Ka-nom Jeeb
(3 pcs)
(ขนมจีบ)

Ground chicken,
shrimp, egg, mushroom,
chesnut, scallion served
with soy vinaigrette

ENTREES

Choice of:

Goong Kar-ee
(กุ้งผัดผงกระหรี่)

Sauteed shrimps,
milk, egg, scallion,
celery, onion, sweet
pepper in aromatic
yellow curry sauce



Nuea Toon Mor-Fai
(เนื้อเค็มเนื้อขุ่น)

Braised beef heel muscle,
meatballs, morning glory,
bean sprouts, celery in Thai
style hot pot

Kaeng Som
Pla-Tod**
(แกงส้มปลาทอด)

Crispy fillet branzino in
sour orange curry &
mixed vegetables



BEVERAGES

pairing with

White wine
Red wine
by glass \$14

Signature Cocktail
\$15

Rose
Prosecco
by glass \$14