

NYC RESTAURANT WEEK® SUMMER 2026

PRIX-FIXE DINNER MENU

3 COURSES - \$45

Choose one dish from each course

APPETIZER

VEGETABLE SPRING ROLLS (2)

HAI YAI WINGS (2)

PORK, SHRIMP & CRAB SIU MAI (2)

MAIN

SHRIMP CURRY (GOONG GAREE)

Shrimp sautéed in yellow curry with egg, softened onions, peppers, scallions and celery.

KHAO SOI CHICKEN DRUMSTICK

Egg noodles in a rich Northern Thai coconut curry, topped with crispy noodles, served with pickled mustard greens, shallots, lime, and chili oil.

CRISPY PORK BASIL NOODLES

Stir-fried noodles with fresh chilies and holy basil

DESSERT

MANGO DELIGHTS

Coconut sticky rice with mango ice cream

TUAY TONG

Thai coconut pudding



NO SUBSTITUTIONS, EXCLUDES TAX & GRATUITY