



Menu

SUMMER 2026 RESTAURANT WEEK

\$60 3-COURSE
ALL DAY

\$45 2-COURSE
M - F 11:30AM - 4PM

Not include tax or tip. All guests must partipate.

STARTER Choose One

CHIANG MAI CRAB MIANG

A refreshing Northern Thai bite featuring jumbo lump crab, savory tomato-chili relish, aromatic herbs, and delicate rice noodles.

PHATTHALUNG CRISPY OYSTER MUSHROOMS

Golden crispy oyster mushrooms served with a sweet and tangy tamarind dipping sauce, inspired by Southern Thai street food.

YALA WAGYU TART

Slow-braised American Wagyu in fragrant Southern-style Massaman curry, nestled in a buttery tart shell with warm spices and toasted coconut.

CHANTHABURI TROPICAL FRUIT SALAD

A vibrant medley of Thailand's tropical fruits tossed with fresh herbs, dried shrimp, cashews, and a creamy coconut-lime dressing.

MAIN Choose One

TRANG GRILLED PORK JAW & SOUTHERN CURRY

Charcoal-grilled pork jowl served alongside a bold Southern Thai sour curry with green papaya and seasonal vegetables.

UBON CURRY NOODLES

Rice noodles in a rich coconut curry sauce with seasoned ground chicken, grilled jumbo prawn inspired by the comforting flavors of Ubon Ratchathani.

PHUKET CRISPY COD

Golden-crispy Cod finished with a fragrant lemongrass and fermented soybean sauce, balancing savory, sweet, and tangy flavors.

DESSERT Choose One (only for 3-course set)

SUNLIT PASSION

White chocolate mousse filled with passion fruit crèmeux and vanilla sponge, finished with passion fruit gelée and crunchy passion fruit pearls.

MANGO STICKY RICE

Butterfly pea-infused sticky rice served with fresh mango and warm salted coconut cream.



COCKTAIL PAIRING \$13
TAWIPOP OR BROOKLYN SPRITZ
(must order with set)