

WIN RESTAURANT TER WEEK 2025

BITE

SIGNATURE SAVORY FRUIT BITE

caramelized mixture of coconut sugar, and peanuts, served on fresh fruit

LOBSTER TARTARE BITE

lobster meat, tomato three ways, crispy nori*

SALMON ROE LEAF-WRAPPED SALAD BITE

smoked whitefish, finger lime, coconut caramel sauce, betel leaf

SMALL

YOUNG JACKFRUIT SALAD

sweet chili jam, lemongrass, makrut lime leaf, pecan

SQUID SALAD

lightly cured squid, lime juice, lemongrass, shallot, ginger, garlic, cilantro, chili

STEAK TARTARE

cured egg yolk, "ma kwan", bird's eye chili, "maeng da" fish sauce, served with crispy tripe

MAIN+RICE

ROASTED CURRY-RUBBED HALF BRANZINO

coconut, chili, grachai, lemongrass, shallot, basil, dill, egg

GRILLED SAFFRON CHICKEN

cornish hen, masala spice inspired

BEEF TONGUE "MASSAMAN" CURRY

slow braised beef tongue, potato, peanut, massaman spices, coconut milk

\$45 DINNER 3-COURSE

\$30 WEEKEND LUNCH 2-COURSE

\$39 BOTTLE OF WINE

taxes and gratuity not included

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