



APPETIZERS

Choice of:

Tod Mun Goong

Homemade crispy shrimp cakes & ground pork served with homemade plum sauce

Tom Kha Pla Tod

Crispy fillet of branzino, oyster mushroom, tomato, onion, cilantro in coconut soup

Yum Eggplant

Roasted eggplant, ground pork, dried shrimp powder, chilli, scallion, cilantro, fish sauce & lime dressing

ENTREES

Choice of:

Soft Shell Crab Karee

Creamy & rich sauteed soft shell crab, jumbo lump crab meat, milk, egg, scallion, celery, onion, sweet pepper in aromatic yellow curry sauce

Pla Tod Yum Mango*

Fried debone branzino served with green mango salad, shallots, chilli, scallion, cilantro, cashew nut & lime dressing

Kaeng Phed Ped Yang*

Pan seared Duck breast, lychee, pineapple, tomato, basil in homemade red curry

DESSERTS

Choice of:

Mango Ice Cream with coconut sticky rice
Home made Thai tea Ice cream

Paring with white wine, red wine
or prosecco by bottle \$45

DINNER PRE FIXE
SUN-FRI \$60

Jan21-Feb9
NYC
RESTAURANT
WEEK



LUNCH PRE FIXE
SUN-FRI \$30

APPETIZERS

Choice of:

Sai Ua Spring rolls**

A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with porksausage & Thai herbs

Ka-nom Jeeb

Thai-style dumpling stuffed with ground chicken, shrimp, egg, mushroom, chestnut, scallion served with soy vinaigrette

Corn Salad

Sweet corn with string bean, carrots, roasted peanuts & red chili

ENTREES

Choice of:

Pad Ka-Prow **

Stir-fried minced pork with garlic, chili & thai basil topped with fried egg!

Nuea Toon Mor Fai

Braised beef heal muscle, meatballs, morning glory, bean sprouts, celery in thai style hot pot

Kaeng Som Pla Tod**

Crispy fillet branzino in sour orange curry & mixed vegetables

**Paring with
white wine, red wine or prosecco
by bottle \$45**



THA PHRAYA