

Restaurant Week Dinner \$45

STARTER

La Tiang

Shrimp and pork in egg net wrapped.

Mushroom Croquettes

Served with truffle cream sauce

Peek Gai

crispy wings with spicy roasted rice dressing

Tum Strawberry

Spicy Strawberries salad

MAIN COURSE

Pu Karee

Crispy soft-shell crabs with tumeric crabmeat
curry

Nua Yang Jaew

Grilled ribeye steak Northeastern style

Braised Pork Belly

5 hours slow cooked in five spices shiitake and
baby bok choy

Grilled chicken green curry

Grilled chicken with green curry and eggplant

Massanman

Tofu cauliflower potato in massamancurry

DESSERT

Mango Sticky rice

Thai tea crème brûlée



RESTAURANT WEEK
LUNCH \$30

STARTER

Kanom Jeeb

shrimp crab and chicken steamed dumplings

Yum Geaw

crispy wonton tossed with spicy dressing

Calamari

crispy fried calamari with house aioli

Jeeb Pak

tofu cabbage and carrot dumplings

MAIN

Crabmeat Fried Rice

jumbo lump crab fried rice

Khao Soi

crispy chicken with sautéed curry egg noodle

Panang Ped

roasted duck panang curry with flatbread

Cashew Chicken

crispy chicken stir-fried with cashew nut

Tom Yum Ta Lay

shrimp Calamari Fish in lemongrass soup

