



## **SIGNATURE DISHES**

**\$142 plus tax [Feeds 2-4 people]**

### **NAM KAO TOD**

Crispy seasoned rice deep fried and tossed w. diced sour sausage, herbs, ginger, ground dry chilies & lime juice

### **GARLIC PRAWNS**

Deep fried prawns & shells (almost like potato chips), sautéed w. our special garlic sauce, finished w. ground black pepper

### **KOONG CHAR [Thai Style Civiche]\*\***

Chopped prawns; served raw, marinated in our house sauce, tossed w. Thai round eggplant, garlic, red onion, bell peppers, mixed herbs & Thai chilis, accompanied w. wonton chips

### **CRISPY DUCK KHAO SOI**

This typical Burmese influenced dish is served w. egg noodles in a curry base, topped with Crispy Duck & a dash of coconut cream, accompanied w. chopped red onions, lime & pickled mustard greens

### **SCALLOPS w. PEPPER GARLIC SAUCE**

Seared scallops topped w. our sautéed garlic, cilantro and pepper sauce

### **MANGO STICKY RICE**

Sweetened sticky rice with coconut cream served w. fresh mango & garnished with toasted mung beans

**-PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES-  
-COCKTAILS & WINE PAIRING AVAILABLE-**

**\*\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.**



## **NORTHERN MENU**

**\$70 plus tax [Feeds 1-2 people]**

### **THUM KA NOON**

Shredded young jackfruit, ground pork, tomatoes, northern Thai spices & seasoning

### **NORTHERN LARB**

This larb (traditionally made w. ground pork) is cooked with savory northern Thai spices & garnished w. fresh herbs and cabbage

### **KANG KA NOON**

Coconut-less, this dish is cooked in northern style curry base w. young jackfruit and your choice of protein

### **NAM PRIK HED**

Classic northern Thai, spicy mushroom dip. Served with fresh vegetables

### **FRIED BANANAS**

Deep fried bananas wrapped in wontons & drizzled with honey

## **FAMILY FAVORITES**

**\$107 plus tax [Feeds 1-2 people]**

### **KOI SOI\*\***

Minced steak w. fresh herbs, fresh & dried chilis, rice powder, house seasoning, & lime juice; served raw

### **SOFT SHELL CRAB SALAD**

Deep fried Soft Shell Crab served on a bed of shredded cabbage, ginger, celery, apple and peanuts tossed in a lime chili dressing

### **KHA NOM JEAN NAM NGYOW**

Pork stew w. tomatoes, ground pork, blood chunks (optional), spare ribs covering a bed of rice vermicelli noodles, accompanied w. fried dry chili, lime, fresh bean sprouts & shredded cabbage

### **BRAISED SHORT RIBS w. PANANG**

SBraised boneless short ribs topped w. Thai style red curry sauce simmered w. Cognac

### **THAI TEA FLAN**

Thai tea flan accompanied w. fried bananas

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