



## SIGNATURE DISHES

\$140 plus tax [Feeds 2-4 people]

### NAM KAO TOD

*Crispy rice with sour pork sausages, cilantro, green onions, ground dry chilis, sliced ginger, peanuts & 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 shrimp; 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*

### FRIED BANANAS

*Bananas & shredded coconut wrapped in wontons & lightly fried. Topped w. powdered sugar & drizzled with honey*

## NOTHERN MENU

\$86 plus tax [Feeds 1-2 people]

### NAM PRIK ONG

*Classic northern Thai dip w. ground pork, tomato and spices; served with fresh vegetables*

### 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*

### BRAISED SHORT KHAO SOI

*Red curry served w. egg noodles, topped with boneless braised short ribs & a dash of coconut cream; accompanied w. chopped red onions, lime & pickled mustard greens*

### SWEET STICKY RICE w. COCONUT SORBET

*Sweetened sticky rice topped with coconut sorbet*

## FAMILY FAVORITES

\$108 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

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

### THAI TEA FLAN

*Thai Tea flan accompanied w. fried bananas*

- 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.