



A la carte menu is available. Three-course prix fixe menu \$40 per person, choose one from each course.  
The menu is subject to change.

## FIRST COURSE

### Daily Soup

Please inquire with server.

### Calamari with Crunchy Lemongrass (+ \$8)

Marinated then flash-fried Atlantic calamari, crunchy Lemongrass, Sriracha-plum sauce.

### House Spring Rolls

Shrimp, pork, forest mushrooms, bean threads wrapped and fried. With sweet carrot sauce

### Fried Chive Cakes 🍷V

Steamed chive, fresh garlic, triple flours (rice, glutenous, tapioca). Sauce of soy, fermented chili

### Shrimp Dumplings \*\*

Sauce of crisp garlic, sesame oil, black bean puree. Balsamic reduction, chives, chili dark soy vinaigrette.

### Vegan Dumplings 🍷V

Garlic, cashew nuts, onion, brown tofu, palm sugar.

### Grilled Eggplant 🍷V GF

Grilled baby eggplant, roasted pepper. Served cold.

### Seasonal Oysters GF (+ \$9)

Crisp shallot Sriracha hot sauce.

## WHITE WINES ON SALE

Romerhof, Riesling Kabinett, Mosel, DE, 2022	55 > 40
Moonlite, Chardonnay, Toscana IGT, IT, 2022	48 > 40
Alverdi, Pinot Grigio Colli Aprutini IGT, IT, 2023	55 > 40
Urlar, Sauvignon Blanc, Gladstone, NZ, 2021	48 > 40

## RED WINES ON SALE

Fog River, Cabernet Sauvignon, Paso Robles, CA, 2017	48 > 40
Sterling Vineyards, Cabernet Sauvignon Meritage, Napa Valley, CA, 2020	60 > 45
Haut-Bailly, Grand Vin de Bordeaux, Pessac-Leognan, FR, 2020 Rated WE 98, RP 94	135 > 100
Mon Frere, Pinot Noir, Sonoma, CA, 2022	48 > 40

Limited supplies. The menu is subject to change.

## SECOND COURSE

### House Salad GF 🌱V

House mixed green lettuce, field greens, sliced onion, grape tomato, cucumber.  
Choice of simple vinaigrette or peanut dressing.

## THIRD COURSE

### Chicken with Red Curry \*\* GF

Sliced chicken breast, cinnamon basil, chili pepper.

### Pad Thai GF

Rice noodle, egg, peanut, sprouts, chives, tamarind sauce.  
*Available with tofu 🌱 or chicken.*

### Sautéed Forest Mushrooms

Forest mushrooms, baby bok choy. *Available with tofu 🌱V, chicken or shrimp.*

### Chicken Gra Pow \*\* GF

Minced chicken, "Bird's Eye" chili, garlic, whisky, long hot Italian pepper, cinnamon basil.

### Braised Short Ribs (+\$5)

Red wine, fresh herbs, root vegetables, roasted garlic, green peppercorn.

### Bangkok Beef \*\* (+\$10)

Sliced rib eye steaks 12-14 oz. Flash marinated in molasses and pear puree. Quickly seared. Served with cellophane noodles, seasonal vegetables, and wild mushrooms. Red bean, fresh garlic and sesame sauce.

### 6 oz Choice Beef Tenderloin GF (+\$8)

Served with Bordelaise, whipped potatoes and vegetable of the day.

### 12 oz Prime New York Strip GF (+\$12)

Served with Bordelaise, whipped potatoes and vegetable of the day.

### 6-7 oz Barramundi with Chili Tamarind \*\*GF

3 chilis, fresh garlic, rice wine vinegar.

### 6-7 oz Barramundi with Sweet Tamarind GF

Wild mushroom, green onion, fried garlic, shallot & cilantro sprigs.

### 6-7 oz Barramundi with Butter Lemon Sauce GF

Served with whipped potatoes and seasonal vegetable.

### Green Curry Filet GF\*\*

Sliced Filet Mignon, cinnamon basil and Thai Chili.

### Roasted Duck with Orange Tamarind GF (+\$10)

Baby bok choy.

### Maine Lobster GF (+\$MP)

Hard shell. Choice of Prig Pow or Green Curry or Butter-Lemon. *Market weight and price. Very limited supplies.*