

## TO START

### HATSU OYSTERS

OYSTERS FROM TOMALES BAY. SERVED WITH A SIDE OF NAM JIMM

4

### MIENG

เมียง

POMELO, GINGER, SHALLOTS, PEANUTS, AND COCONUT TOSSED WITH TAMARIND CARAMEL DRESSING, SERVED OVER NASTURTIUM LEAVES

\$11

### PLA MUK YANG

ปลาหมึกย่าง

CHARCOAL GRILLED LOCAL CALAMARI MARINATED WITH TURMERIC & SWEET SOY, TOPPED WITH TANGY SPICY CITRUS SAUCE, CUCUMBER, SCALLIONS, AND CRUSHED PEANUTS.

18

### ROTI MARTABAK

โรตีมะตะบะ

PAN-SEARED ROTI STUFFED WITH CARAMELIZED ONIONS, GARLIC, AND CURRY SPICED YUKON GOLD + YAM. SERVED WITH CUCUMBER RELISH

17

### NAM TOK

น้ำตก

A SALAD OF CHARCOAL GRILLED TRUMPET MUSHROOMS TOSSED WITH PINEAPPLE + LIME DRESSING, MINT, SAWTOOTH HERB, SHALLOTS, LEMONGRASS, CHILI DE ARBOL, AND TOASTED RICE POWDER. SERVED WITH MARKET GREENS

18

## BIG PLATES

### GAENG LAUNG

แกงเหลือง

YELLOW COCONUT TURMERIC CURRY WITH FRIED TOFU, BRAISED CABBAGE, CRISPY SHALLOTS, AND THAI BASIL

27

### PLAA NUENG MANAO

ปลานึ่งมะนาว

STEAMED BLACK COD FROM MONTEREY BAY, LEAF CELERY, CILANTRO, CHILI-LIME SCENTED BROTH

33

### GAI TOD HAT YAI

ไก่ทอดหัดใหญ่

DOUBLE FRIED BONELESS CHICKEN THIGHS MARINATED IN CORIANDER AND GARLIC. SERVED WITH ROASTED TOMATO JAEW RELISH, SWEET + SOUR SAUCE, AND CUCUMBERS

29

### GAENG DANG

แกงเผ็ด

PAN-SEARED NEW BEDFORD SCALLOPS, COCONUT RED CURRY SAUCE, POACHED APPLES, THAI BASIL, MAKRUT LIME LEAVES

35

ADD

### JASMINE RICE

5

### NAM JIMM SEAFOOD

2

### FRIED CHILE DE ARBOL

1

## DESSERT

### BLACK SESAME CAKE

GINGER CREAM, LIME CURD, RASPBERRIES

12

### WARM CANDIED KABOCHA PUMPKIN

SALTED COCONUT CREAM, PEPITA BRITTLE, TOASTED SESAME SEEDS

12