

TO START

MIYAGI OYSTER

FROM MARIN.
SERVED WITH NAM JIMM

4.25 EACH

MIENG

เมี่ยง

PLUMS, GINGER, SHALLOTS,
PEANUTS, LIME AND TOASTED
COCONUT TOSSED WITH
TAMARIND CARAMEL DRESSING,
SERVED OVER NASTURTIUM
LEAVES

11

YUM GALUMPII

ยำกะหล่ำปลี

BANANA FLOWER + FRIED TOFU
+ CABBAGE SALAD DRESSED
WITH PINEAPPLE + LIME
DRESSING, TOPPED WITH MINT,
RAURAM, VIRGINIA PEANUTS
AND FRIED SHALLOTS

18

ROTI MARTABAK

โรตีมะตะบะ

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

19

BIG PLATES

PAD KRATIAM GAI

ผัดกระเทียมไก่

GARLIC SAUTÉED MARY'S
CHICKEN WITH BLACK PEPPER,
SESAME OIL, OYSTER SAUCE, AND
SWEET SOY SAUCE. TOPPED WITH
SCALLIONS, FRIED GARLIC, AND
CILANTRO. SERVED WITH A SIDE
OF NAM PHLA PRIK AND
CUCUMBERS

31

TOM KHA HED

ต้มข่าเห็ด

WHITE COCONUT CURRY WITH
OYSTER AND ENOKI MUSHROOMS,
MAKRUT LIME LEAVES,
GALANGAL, AND TAMARIND.
TOPPED WITH SAWTOOTH,
TOMATOES, CILANTRO, AND
SHALLOTS

28

PHET TUN

เป็ดตุ๋น

DUCK LEG STEW WITH CHINESE
FIVE SPICE, LEMONGRASS,
GALANGAL, SOY, AND PANDAN.
TOPPED WITH CHINESE
BROCCOLI, BEAN SPROUTS,
CILANTRO, AND CHINESE CELERY.
SERVED WITH A SIDE OF SPICY
VINEGAR.

39

GAENG KEOW WAAN GOONG

แกงเขียวหวานกุ้ง

GULF SHRIMP SIMMERED IN
COCONUT GREEN CURRY SAUCE
WITH SWEET PEPPERS, BAMBOO
SHOOTS, SHRIMP PASTE, AND
THAI BASIL

33

ADD

CHILI DE ARBOL

1

NAM JIMM SEAFOOD

2

JASMINE RICE

5

DESSERT

VIETNAMESE COFFEE CRÈME BRÛLÉE

WITH SWEETENED CONDENSED
MILK

10

CANDIED KABOCHA PUMPKIN

SALTED COCONUT CREAM,
PEPITA BRITTLE, TOASTED
SESAME SEEDS

12