

TO START

MIYAGI OYSTER

FROM MARIN.
SERVED WITH NAM JIMM
4 EA

MIENG

เมียง

PLUM, GINGER, SHALLOT,
PEANUT, AND COCONUT
TOSSED WITH TAMARIND
CARAMEL DRESSING OVER
NASTURTIUM

11

LAOTIAN YUM WOONSEN

ยำวุ้นเส้นลาว

A GLASS NOODLE SALAD WITH
TOFU, SHIITAKE MUSHROOMS,
CHILI JAM + TAMARIND
DRESSING, CASHEW NUTS,
SAWTOOTH, SHALLOTS,
CILANTRO, GREEN ONIONS,
MINT

18

HOI OB

หอยอบสมุนไพร

STEAMED MANILA CLAMS WITH
LEMONGRASS, THAI BASIL, AND
MAKRUT LIME LEAVES IN AN
AROMATIC BROTH. SERVED
ALONGSIDE NAM JIMM SEAFOOD
AND LIME

19

NAM PRIK LON

น้ำพริกหลน

COCONUT RELISH WITH CRAB
INFUSED WITH FLAVORS OF
GALANGAL + LEMONGRASS +
MAKRUT LIME. SERVED WITH
MARKET VEGETABLES & SHRIMP
CRACKERS

23

BIG PLATES

PLAA NUENG MANAO

ปลาหนึ่งมะนาว

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

33

GAENG DANG

แกงเผ็ด

PAN-SEARED SHRIMP, COCONUT
RED CURRY SAUCE, ROASTED
PINEAPPLES, THAI BASIL,
MAKRUT LIME LEAVES

31

TOM KHA HED

ต้มข่าเห็ด

WHITE COCONUT CURRY WITH
OYSTER MUSHROOMS + BRAISED
CABBAGE + TOMATOES
FLAVORED WITH FRAGRANT
MAKRUT LIME LEAVES +
GALANGAL + LEMONGRASS,
TOPPED WITH CILANTRO &
SCALLIONS

27

GAI TOD HAT YAI

ไก่ทอดหัดใหญ่

DOUBLE FRIED BONELESS
CHICKEN THIGHS MARINATED IN
CORIANDER, FISH SAUCE, AND
GARLIC. SERVED WITH FRIED
SHALLOTS, SWEET +
SOUR SAUCE, AND CUCUMBERS

31

ADD

CHILI DE ARBOL

1

NAM JIMM SEAFOOD

2

JASMINE RICE

5

DESSERT

PAVLOVA

MERINGUE, STRAWBERRY
COMPOTE, MAKRUT LIME
CREAM, MINT

15

VIETNAMESE COFFEE CRÈME BRÛLÉE

WITH SWEETEN CONDENSED
MILK

