

## TO START

### MIENG

#### เมี่ยงคำ

NASTURTIUM LEAVES, TOASTED COCONUT, PEANUTS, LEMONGRASS, APPLES, GINGER, SHALLOTS, TAMARIND SAUCE

11

### PHLA PLA

#### ปลาปลา

CALIFORNIA HALIBUT CRUDO, TANGY CITRUS SAUCE, CUCUMBER, SAWTOOTH HERB, SCALLION

18

## SMALL PLATES

### YUM MAKUA

#### ยำมะเขือ

FIRE-ROASTED EGGPLANT SALAD, RANCHI LLANNO SECO MINCED PORK, YUM SAUCE, LEAF CELERY, MINT, FRIED SHALLOT, CILANTRO

17

### NAM PRIK LON

#### น้ำพริกหลน

CRABMEAT + COCONUT RELISH, GALANGAL, MAKRUT LIME LEAVES, SHRIMP CRACKER, MARKET VEGETABLES

22

### SON-IN-LAW EGGS

#### ไข่ลูกเขย

LOCAL FARM EGGS, BOILED THEN FRIED, TOPPED WITH FISH SAUCE-TAMARIND GLAZE, CRISPY SHALLOTS, CILANTRO

13

## BIG PLATES

### PLAA NUENG MANAO

#### ปลาหนังมะนาว

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

31

### GAI TOD HAT YAI

#### ไก่ทอดหาดใหญ่

CORIANDER RUBBED FRIED CHICKEN THIGHS, LAOTIAN ROASTED TOMATO JAEW RELISH

29

### KUA KLING

#### คั่วกลิ้ง

LION'S MANE MUSHROOM & ASPARAGUS WOK FRIED WITH YELLOW CURRY PASTE, LEMONGRASS, MAKRUT LIME LEAVES

28

## ADD

### JASMINE RICE

5

### TOMATO JAEW RELISH

4

## DESSERT

### PAVLOVA

CRISPY MERINGUE, STRAWBERRY & RHUBARB COMPOTE, LIME CREAM, TOASTED COCONUT

15

### TRIFLE

ROASTED BANANA, COCONUT CAKE, PANDAN CUSTARD

14

### THAI TEA PANNA COTTA

SWEETENED CONDENSED MILK CREAM, SESAME TUILE

14

### RICE PUDDING

COCONUT STICKY RICE, MANGO, TOASTED SESAME

11