



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

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

Lobster Dip

Lobster, shrimp, crab, pork, fresh ground peanuts dip with shrimp crackers

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.

SPARKLING / WHITE WINES ON SALE

Villa Jolanda, 'I love you', Spumante Extra Sec, IT	65 > 40
Sterling Vineyards, Chardonnay, Napa Valley, CA, 2020	60 > 45
Villa Puccini, Pinot Grigio, DOC, IT, 2022	45 > 35
Domaine Paul Buisse, 'Touraine' Sauvignon Blanc, FR, 2022	50 > 38

RED WINES ON SALE

Fog River, Cabernet Sauvignon, Paso Robles, CA, 2017	60 > 45
Chateau Lamothe Saint-Germain, Bordeaux, FR, 2020	60 > 45
Chateau Bourdieu No1, Bordeaux blends, Bordeaux, FR, 2019	60 > 45
Numanthia Termes, Tinta de Toro, ESP, 2015	65 > 50
Blanville, Cabernet Sauvignon, Pays d'Oc, FR, 2021	65 > 50

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.

Gra Pow **

Sautéed "Bird's Eye Chili" with plenty of garlic, whisky, sliced long hot Italian peppers & cinnamon basil.
Available with tofu 🍌, minced chicken, shrimp.

Sautéed Forest Mushrooms

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

Pulled Pork Panang Curry GF **

Pineapple, basil, kaffir lime, palm sugar, chili.

Braised Short Ribs

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.

6-8 oz Sliced Beef Tenderloin GF (+\$10)

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

12 oz New York Strip GF (+\$5)

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

6-7 oz Swordfish with Chili Tamarind **GF

3 chilis, fresh garlic, rice wine vinegar.

6-7 oz Swordfish with Sweet Tamarind GF

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

6-7 oz Swordfish 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.

Whole Lobster GF (+\$18)

1.25-1.5lb hard shell. Choice of Prig Pow or Green Curry or Butter-Lemon. *Very limited supplies.*

** Hot & Spicy | 🍌Vegetarian | V Vegan | GF Gluten Free