



MITR THAI  
มิตรไทย  
Winter Special

"Taste all four regions of Thai cuisine, in one place."

- Starters -

**Moo Yang Bai Cha-Ploo** "หมูย่างใบชะพลู" (GF) \$17  
Grilled marinated pork wrapped in betel leaves, vermicelli noodles, peanuts, fresh seasonal vegetables.

- Main Course -

**Póa Tæk Pla** "ปลาแซลมอน" (//) \$42  
Steamed Chilean sea bass (8oz.), Póa tæk consommé, galangal, lemongrass, red onion, basil, chilis, tomatoes, Bunashimeji mushrooms, egg whites.

**Khao Pad Mun Neua\*** "ข้าวผัดมันเนื้" (//) \$34  
Grilled marinated New York strip, beef tallow fried rice, onions, garlic, soy cured egg yolk.

**Phuu Pad Prik Luang** "ปูผัดพริกเหลือง" (///) \$36  
Jumbo Lump crabmeat, string beans, kaffir lime leaves, herbs, Thai yellow chilis.

**Hor Mok Talay Pad Hang** "ห่อหมกทะเลผัดแห้ง" (GF) (//) \$38  
Sauteéd shrimps, squids, New Zealand mussels, eggs, red curry custard, herbs, basil, fresh coconut milk.

- Side dish -

**Pad Tua Waan** "ผัดถั้วหวาน" (V) \$18  
Sauteéd snowpeas with garlic sauce.

Please let us know if you have any food allergies or special dietary needs.

(/) = Mild, (//) = Medium Spicy, (///) = Thai Spicy,

(GF) = Gluten free, (V) = Vegetarian

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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- Cocktail -

**Taan Tawan** \$18  
Bourbon, Yellow Chartreuse, Lemon, Ginger, Chrysanthemum Honey Syrup

- Wine -

Orange Wine

**Vin de Days L'Orange** / Willamette Valley / Oregon \$17/\$68

"This blend of Riesling, Müller-Thurgau, Gewürztraminer and Pinot gris"

Red Wine

**Montepulciano d'Abruzzo Cvetic** / Italy \$95