



Starter



Yum Kra-jiab \$19 (GF, DF, ♪)
Okra salad, minced pork, shrimp, shallot, cilantro, coconut lime chili dressing.



Yum Phonlamai \$18 (GF, DF, ♪)
Seasonal fruit salad, sorbet, ginger, cashew, shallot, Yum dressing.



Gai Tod Hat Yai \$18 (GF, DF)
Deboned Southern style chicken wings, turmeric sticky rice.

Main



**Khao Kana Moo Sub
Pla Kem \$30 (♫)**
Chinese broccoli fried rice, mackerel-pork cake, cured egg yolk.



Khao Mok Neua* \$34 (GF, ♪)
Southern style short rib Biryani rice, herbs.



Suki Talay \$32 (♫)
Sauteed glass noodle, shrimp, squid, New Zealand mussels, egg, cabbage, water spinach, celery, sesame oil, fermented bean curd.



Pla Tom Kha Hang \$43 (DF, ♪)
Crispy fillet Branzino, coconut-galangal reduction, mushroom, tomato, herbs.



Phu Nim Karee \$34
Soft Shell Crab in creamy egg curry sauce, scallions.



Kaeng Mon \$32 (♫)
A heritage-style red curry, char-grilled pork jowl, roasted aromatics, fresh turmeric, long hot chili, coconut milk.

Side Dish

Phak Bung Fai Daeng \$18 (V, ♪)
Sauteed water spinach, chili, 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, (DF) = Dairy free, (V) = Vegetarian*

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