

# DINNER

\$65

## 1

### *Crispy Shrimp Salad*

Fresh garden greens crowned with golden fried shrimp, finished with a vibrant coconut cream and roasted chili dressing. A perfect harmony of crisp textures and rich, aromatic flavors.

### *Lobster Tom Yum Bisque*

Fresh lobster simmered for over two hours in a fragrant Tom Yum broth, delivering a luxurious balance of ocean freshness and Thai herbs.

### *Herb-Grilled Salmon*

Seared salmon with a delicate golden crust, served with our signature roasted chili sauce. Elevated by kaffir lime, lemongrass, and basil oil for an elegant harmony of spice and aroma.

### *Thai Tea Custard with Steamed Bread*

A silky custard steeped in the richness of premium Thai tea, carefully crafted for authentic Thai flavor. Served with pillowy steamed bread for an indulgent pairing.



## 2

### *Crispy Salad with Spicy Beef "Nam Tok"*

Crisp salad greens paired with flame-grilled flat iron beef, cooked to tender medium. Tossed with Thai herbs, chili flakes, lime, and roasted rice powder, offering a smoky, herbaceous aroma and a well-rounded flavor profile.

### *Lobster Tom Yum Bisque*

Fresh lobster simmered for over two hours in a fragrant Tom Yum broth, delivering a luxurious balance of ocean freshness and Thai herbs.

### *Stir-Fried Lamb with Chili & Salt*

Premium rack of lamb, marinated with garlic, black pepper, and coriander root, then seared to perfection. Glazed with our house-made chili-salt sauce and paired with a sweet-and-sour Thai herb dipping sauce.

### *Pandan Custard with Steamed Bread*

A velvety custard made from freshly pressed pandan leaves, offering a delicate sweetness and floral aroma. Served with soft, warm steamed bread for a timeless Thai dessert.

