

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.

