

## APPETIZERS

### Chor Muang \$10

Hand crafted Royal flower dumplings (3) Ground pork, ground peanut, sweet pickled radish, garlic, onion. (GF)\*

### Chor Chaba \$10

Hand crafted Royal flower dumplings (3) Albacore tuna, galangal, garlic, pepper, kaffir lime leaf, onion, sweet pickle radish. (GF)\*

### La Tiang \$9

Minced shrimp, carrot, onion and potato with a mesh omelet wrapping. (3) (GF)

### Pork Siu Mai \$8

Steamed dumplings (4)  
Pork, water chestnut, shiitake mushroom, garlic, cilantro, ginger.\*

### Krathong Tong \$8

Crispy golden cups (4)  
Mushrooms, tofu, carrot, onion, cumin, garlic, & curry powder. (V)

\*traces of shellfish

## SALADS

### Roasted Brussels Sprout Salad \$11

Brussels sprouts & tomato roasted in tamarind sauce, topped with fried shallots and balsamic glaze. (V) (GF) Add shrimp +\$2

### Kabocha Squash Salad \$13

Roasted Kabocha squash, blanched green beans, hard boiled egg, tomato, fried shallots, chopped peanuts, toasted coconut, grilled shrimp tossed in roasted chili lime coconut dressing. (Vegan option, GF)

## MAIN COURSES

### Khao Mok Gai \$18

Boneless chicken thigh marinated with buttermilk, herbs and spices; served with a side of fragrant seasoned jasmine rice and spicy mint dipping sauce. (GF)

### Coconut Water Braised Pork Belly \$19

Seared pork belly and pork shoulder, braised in coconut water, cooked with soy sauce, oyster sauce and spices. Served with carrot and zucchini pickles, spicy green chili sauce. Side of jasmine rice. (GF)

### Mahi Mahi Under Blanket \$24

Steamed Mahi Mahi wrapped with zucchini and carrot ribbons, served with Tom Kha broth and chili oil. Side of jasmine rice. (GF)

### Duck Red Curry \$24-28

Duck breast marinated with Chinese 5-spice, pan seared, served with red curry, topped with savory pineapple chutney. Side of jasmine rice. (GF)

### Pra Rak Long Song \$17

Rice vermicelli noodles, baby spinach, mushroom, tofu, topped with red curry peanut sauce and roasted chili paste. (GF, vegan)

### Stuffed Zucchini \$16

Baked zucchini stuffed with tofu, mushrooms, potato, carrot, onion, curry powder. Wrapped in mesh omelet and served with spicy mint dipping sauce. Side of jasmine rice. Vegan option: no egg, topped with coconut whipped potatoes. (GF)

## SIDES

### Coconut milk whipped potatoes \$4

### Zucchini and carrot pickles \$3

### Fragrant seasoned jasmine rice \$5

### Plain jasmine rice \$4

## DESSERT

### Taro Crème Brûlée \$8

Taro purée, egg, coconut milk, coconut sugar, topped with caramelized sugar and fresh fruit. (GF, dairy free)

### Ube Custard Chiffon Cake \$9

Purple potato purée, egg & coconut cream atop ube chiffon cake. (Dairy free)