

## 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

### **Tum Khao Poda \$11**

Spicy corn salad: roasted corn, carrot, green beans, garlic, Thai chilies, crushed peanuts, cherry tomatoes; wrapped in shaved cucumber. (V) (GF) Add shrimp +\$2

### **Yum Som \$12**

Grapefruit, navel orange, ground peanut, toasted shredded coconut, grilled shrimp, fried shallot, lettuce, tomato; tossed in sweet & spicy tangy dressing on a bed of betel leaves. (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)

### **Pollock in the Garden \$22**

Pan-seared Alaskan Pollock served with spicy green mango & green apple salad, vermicelli noodles and lettuce leaves. (GF)

### **Stuffed Shrimp Panang Curry \$24**

4 pieces jumbo shrimp stuffed with ground turkey, wrapped with mesh omelet, served with grilled asparagus and 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)

### **Japanese Cotton Cheesecake \$8**

Light, fluffy cheesecake Japanese style, served with Thai tea custard sauce.