



Seasonal Menu Signature Creations

"Taste all four regions of Thai cuisine, in one place."

Starters

Nam Prik Goong Yang (GF) (M) \$19

House-made salted egg chili dip, served with char-grilled shrimp and seasonal Thai greens.

Larb Khor Moo (M) \$16

Bite-sized charred pork jowl with sticky rice, rice cracker, roasted rice, dressed with spicy lime sauce and fresh Thai herbs.

Tod Mun Goong \$18

Crisp homemade shrimp cakes with herbs and ground pork, paired with plum sauce.

Plah Scallop (GF) (M) \$18

Seared scallops, lemongrass, mint, kaffir lime leaf, red onion with Mitr's signature chili paste dressing.

Mains

Lobster Pumpkin Gaeng Karee (GF) (M) \$48

Charred lobster tail in aromatic Karee curry, coconut milk, cumin, curry powder, onion and roasted pumpkin.

Gaeng Dang (GF) (M) \$32

Slow-braised beef and tendon in red curry, coconut milk, kaffir lime leaf, basil, roasted pumpkin.

Khao Pad Moo Yang (M) \$32

Grilled pork jowl with aromatic garlic fried rice, crispy pork crackling, and spicy Jaew sauce.

Talay Pad Karee (M) \$32

Sautéed scallops and shrimps, creamy egg curry sauce, scallions, onion, and Asian celery.

Gaeng Lueng (GF) (M) \$34

Steamed branzino in a vibrant Southern style sour curry with turmeric, hearts of palm, kaffir lime leaf, tamarind.

Side Dish

Phak Bung Fai Daeng (V) (M) \$18

Sauteéd water spinach, chili, with garlic sauce.

Please let us know if you have any food allergies or special dietary needs.

(M) = Mild, (M) = Medium Spicy, (M) = Thai Spicy,

(GF) = Gluten free, (V) = Vegetarian