



Seasonal Menu

Signature Creations

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

Starter

Kratong Miang Scallop (🍴) \$18

Seared scallops with pomelo, red onion, toasted coconut, kaffir lime leaf, Miang dressing, served in a crisp charcoal pastry cup

Moo Krob & Hung Lay (🍴) \$18

Crispy pork belly, house made Northern style curry paste, ginger, scallions, grilled pineapple.

Kua Kling Puff (🍴) \$16

Minced pork, aromatic Southern style dry curry, turmeric, kaffir lime leaf and herbs encased in a golden puff pastry.

Plah Scallop (GF) (🍴) \$18

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

Main Course

Tay-Poe Scallop (🍴🍴) \$30

Seared scallops with Central style red curry, coconut milk, water spinach, tamarind, kaffir lime leaf, chili, fresh herbs.

Panang Gai Muan (GF) (🍴🍴) \$30

Chicken Roulade with Panang curry paste, coconut milk, kaffir lime leaf, basil.

KhanomJeen Nam Ngiao (🍴) \$28

Rice vermicelli in a rich, aromatic Northern Thai tomato based broth with minced pork, tender pork ribs, pork blood curd, red onion, dried cotton flowers, pickled mustard greens, fresh cilantro.

Gaeng Lueng (GF) (🍴🍴🍴) \$34

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

Phu Nim Karee \$34

Crispy soft-shell crab, creamy egg curry sauce, scallions, betel leaf.

Khao Pad Mun Neua* (🍴🍴) \$34

Grilled marinated New York strip, beef tallow fried rice, onions, garlic, soy cured egg yolk.

Side Dish

Phak Bung Fai Daeng (V) (🍴) \$18

Sauteéd water spinach, chili, with garlic sauce.

Pad Tua Waan (V) \$18

Sauteéd snow peas with garlic sauce.

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

(🍴) = Mild, (🍴🍴) = Medium Spicy, (🍴🍴🍴) = Thai Spicy,
(GF) = Gluten free, (V) = Vegetarian

*: Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
