



# Seasonal Menu

## Signature Creations

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

### Starter

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**Yum Kra-jiab \$19 (GF, DF, 🍲)**  
*Okra salad, minced pork, shrimp, shallot, cilantro, coconut lime chili dressing.*

**Yum Phonlamai \$18 (GF, DF, 🍲)**  
*Seasonal fruit salad, sorbet, ginger, cashew, shallot, Yum dressing.*

**Gai Tod Hat Yai \$18 (GF, DF)**  
*Deboned Southern style chicken wings, turmeric sticky rice.*

### Main

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**Khao Kana Moo Sub Pla Kem\* \$30 (🍲🍲)**  
*Chinese broccoli fried rice, mackerel-pork cake, cured egg yolk.*

**Khao Mok Neua \$34 (GF, 🍲)**  
*Southern style short rib Biryani rice, herbs.*

**Suki Talay \$32 (🍲🍲)**  
*Sauteéd glass noodle, shrimp, squid, New Zealand mussels, egg, cabbage, water spinach, celery, sesame oil, fermented bean curd.*

**Pla Tom Kha Hang \$43 (DF, 🍲)**  
*Crispy fillet Branzino, coconut-galangal reduction, mushroom, tomato, herbs.*

**Phu Nim Karee \$34**  
*Soft Shell Crab in creamy egg curry sauce, scallions.*

**Kaeng Mon \$32 (🍲🍲)**  
*A heritage-style red curry, char-grilled pork jowl, roasted aromatics, fresh turmeric, long hot chili, coconut milk.*

### Side Dish

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**Phak Bung Fai Daeng \$18 (V, 🍲)**  
*Sauteéd water spinach, chili, 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

(DF) = Dairy free

(V) = Vegetarian

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