

Small Plates

Pain Perdu, Kaya Jam, Caviar*

–12/Each

Grilled Blue Prawn, Sea Buckthorn
Nam Jim

–10

“Pâté en Croûte,” Red-Eye Aioli,
Bitter Greens

–10

“Laab” Salad, Carrot, Snap Pea,
Cherry (V)

–12

Scallop Crudo, Cucumber, Peanut
Condiment*

–14

“Nam Khao” Crispy Rice, Nduja,
Cashew, Mint

–16

Scallop Stuffed Crêpe, Nam Prik
Blanquette, Laced Tuile*

–22

“Mok Pa” - Catfish, Banana, Dill,
Glutinous Rice*

–22

Mushroom & Vermicelli Pithivier,
Khao Soi, Celtuce, Horseradish (V)

–24

Share-able Mains

Serves Two

Includes:

– Local Lettuces & Aromatic Herbs

– Wild Nettle & Turmeric Crepes

– Soured Cabbage

– Jeow Mak Phet

– Jeow Nam Prik

“Ping Mak Het” Lions Mane +
Stuffed Morels (V)

- 35

“Ping Pa” Daily Fish, Lemongrass,
Coriander*

-60

“Ping Bae” BBQ’d New Zealand
Lamb Rack, Fennel & Burnt Onion

- 80

**Bear Creek Farm Pork Shoulder
for Two*:**

– “Thom Khem” Pork Collar Braised in Soy
Caramel, Egg, Koshihikari Rice

– Chou Farci, Jeow Bong, Glutinous Rice

– Cold Noodles, Thai Basil, Crispy Garlic,

Salt & Pepper Cucumber

- 60

Norwegian King Crab Feast

- 7 day notice required

- Market Price, 4+ guests suggested

Check out our late-night menu 10:00 p.m. to 12:30 a.m. 7 nights a week!
A 20% service charge will be applied to all checks.

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.