



Restaurant Week Menu
28 dollars

First Course

Citrus Salad (V, S, P)

spring citrus, lemongrass, mint, shallot, peanut with spicy lime red wine vinaigrette

Satay (P)

grilled cumin marinated chicken, peanut curry, cucumber salad and crouton

Grilled Beef Salad (S)

grilled beef, mesclun salad with spicy lime dressing

Second Course

Crispy Chicken with Five Seeds (P)

crispy chicken wok-tossed with walnut, almond, peanut pumpkin seeds and cashews in fresh chili paste with fresh local green

Prik-King Tilapia (S)

sautéed crispy tilapia with Thai chili herb and fresh string bean

Pinto Pineapple Fried Rice

fresh pineapple wok-tossed with chicken, cashew nut, Asian green, farm fresh egg and crispy garlic

Third Course

Homemade Banana Pudding

Lemongrass Panacotta

V = Vegetarian possibility , S = Spicy awareness , P = Peanut alert

Food Allergy Notice : Our meals are prepared in a kitchen environment that contains nuts and gluten,
We use best practices when preparing our meals, but inadvertent crosscontamination can occur.
We cannot guarantee the complete absence of allergens.

Executive Chef : Yo Teerawong

Chef de Cuisine : Tong Ruttanun