



thaimée  
*love*

Summer 2022



## APERITIFS & COCKTAILS

### Thaimée Love Tea-tini \$16

Home brewed Thai iced tea, condensed milk, sake

### Sunset in Phuket \$16

Blue sake, vermouth, lime and honey

### Sake & Tonic \$16

Choice of

- Thai "Krachai" ginger,
- summer berries, lime, mint
- Lychee & rose

### Spicy Peachy Bellini \$18

Thai chili, peach puree, prosecco

### My Chiang Mai Sangria \$16 / \$65 (pitcher)

Lychee, mandarin, summer berries and red wine

## SPARKLING

### Tokimeki Sparkling Sake \$42 (300 ml)

Harushika, Kinki, Japan

### Vouvray Brut Troglodyte Sparkling White \$14/ \$70

Alain Robert, Loire Valley, France

### Champagne, Blancs de Noir \$173

Domaine Alexandre Bonnet,, NV

## SAKE & BEER

### Onikoroshi Demon Slayer \$42 (300 ml)

Wakatake, Chubu, Japan

### Black Label Junmai Daiginjo \$90 (720ml)

Uka Sake, Japan

### Singha Beer \$8

Bangkok, Thailand

## DIGESTIF

### Pineau des Charentes Blanc \$25/ \$90

Normandin - Mercier, Cognac, France

### Sauternes (2016) \$86 (375 ml)

Prieure d'Arche, Bordeaux, France

## WHITE WINE

### Greco, Scala "Ciro Bianco" 2019, \$14 / \$56

Galabria, Italy

### Riesling Semi Dry (2020) \$14 / \$56

Paumanok Vineyards, North Fork of Long Island, New York

### Bandol Rosé (2020) \$16 / \$64

Domaine Le Galantin, Provence, France

### Albariño (2020) \$62

Santiago Roma, Galicia, Spain

### Vouvray Moelleux Les Larmes (2014) \$64

Alain Robert, Loire Valley, France

### Vermentino (2021) \$88

Palmina, California

### Chablis 1er Cru Vaucoupin (2018) \$144

Jean-Pierre Grossot, Burgundy France

## RED WINE

### Beaujolais (2019) \$17/ \$70

Château de Grand Pré, Burgundy, France

### Côtes du Roussillon Vin Augusta Rouge (2020)

\$16 / \$66

Domaine Rièr Cadène, Languedoc-Roussillon, France

### Bourgogne Rouge (2020) \$17 / \$69

Domaine Bernard Moreau, Burgundy, France

### Malbec Valles Calchaquíes (2019) \$14 / \$56

Domingo Molina, Salta, Argentina

### Carignan Vieilles Vignes Bekaa Valley (2018) \$64

Domaine des Tourelles, Bekaa Valley, Lebanon

### Châteauneuf-du-Pape (2018) \$141

Domaine Paul Autard, Rhône Valley, France

### Pinot Noir (2019) \$100

Domaine Lebreuill Savigny Les Beaune, Burgundy France



## ทศรสง | STARTERS

### Ruam Mit Platter \$37

A sampling of all our small plates to share (for two)

### Mieng Kum Salad \$14

Radicchio, toasted coconut, peanuts, ginger, dried shrimp, lime and Thai chili.

### Som Tum Roll \$16

Papaya salad rolled in a rice wrapper served with chili, tamarind and lime dressing (vegetarian option available)

### Chiang Mai Fries \$14

Sweet potato, kabocha squash, red curry & coconut milk batter with Thai green goddess dipping

### Thai shrimp ceviche \$22

Shrimp in aromatic spicy lime & chili dressing

## ซุปรส | SOUP

### Tom Yum Talay \$18, \$26

The most famous dish of Thai cuisine. Spicy, sour and aromatic soup with mixed seafood.

### Yum Gin Ghai \$16, \$24

Northern Thai style chicken soup with a rich broth of turmeric, lemongrass, galangal, mint, and "Laab chili" (vegetarian or vegan option available)

## เมนูผัก | VEGETABLES

### Japanese eggplants in Thai miso sauce \$22

Sauteed japanese eggplants in Thai miso and Thai basil

### Mixed Mushroom Pad Cha \$24

"Krachai" ginger and young peppercorn makes this mushroom dish sassier than ever.

## น้ำพริก | NAM PRIK

### Nahm Prik Kapi & green mango \$18

Green mango, shimpaste pound together in a stone mortar with fish sauce and lime serve with vegetable crudite

### CHEF'S TASTING MENU \$125 pp

Let chef Hong Thaimée and her Thai kitchen staff work their magic. served family style and a feast that will give you a "True Thai" dining experience.

### Party at Thaimée's \$80 pp

Mandatory Family feast offered to our larger groups of 6 or more.

## เมนูจอท | MAINS

### Kanom Jeen Sao Nahm (highly recommended) \$30

Chilled rice vermicelli noodles in coconut broth with fresh pineapple, Thai chili, ginger, shrimp frost, and fish balls  
Cherish yourself with caviar +\$24

### Laab roast chicken \$28

Ilisan style roast chicken with aromatic toasted rice, chili and herbs

### Sweet chili glazed ribs \$32

Roast and fried spare ribs, sweet chili sauce, long green beans, makrut lime leaves

### Pla Todd \$65 (For two or more)

Whole crispy Branzino with green mango salad

### Spicy Softshell Crab drunken noodles \$45

You will love our seasonal special!

## เมนูไข่ | EGGS

### The most Thai comfort food "Khai Jiaw" \$14

- choice of jumbo crab meat + \$14,
- Enoki mushroom + 16

### "Son in law" eggs \$16

Farm fresh eggs, palm sugar and tamarind caramelized sauce, crispy shallots, crispy Thai chili

Please let us know your allergies or diet restrictions

20% gratuity will be automatically added on for a party of 6 or more

## DESSERTS

### Thaimée Love sundae \$16

Coconut and jackfruit sorbet , sweet potatoes candied, peanuts and jackfruit

### Durian & rice pudding \$16

It's the king of fruit, but it's not for everyone. Are you up for the challenge?

### Mango Sticky Rice \$16

Our seasonal special and all time Thai favorite dessert. Sweet mango is served with coconut sticky rice.

## HOT TEA

### Blue Butterfly Pea Tea

with a choice of the infusion of fresh

- Lemongrass
- Ginger or
- Mint

### Thai Tea with cinnamon and bale fruit

Bale fruit (Matoom)

Pandan

Mint

**\$14 per pot**

## MOCKTAILS

### -21 Thai Tea-tini \$12

Thai iced tea, whipped cream, marshmallow

### A Walk On The Beach \$12

Lychee honey, lime, Blue lemongrass syrup, sparkling water

### Summer Breeze \$12

Summer berries, mint, lime, sparkling water

### Thai Iced Tea \$8

Thai black tea, condensed milk, brown sugar syrup

### Iced Blue Butterfly Pea Tea \$8

Butterfly pea tea, lemongrass syrup

## SOFT DRINKS

Sparkling water \$6

Bottled water \$4

Coke \$6

Diet Coke \$6

Ginger ale \$6

## OUR CLASSIC TEA SET

### Savories

Mieng Kum (a bite of wonders)  
Papaya Salad Rolls  
Crab & Corn Fritters  
Chicken Satay  
Pad Thai Carbonara

### Roti

Warm roti with Pandan Custard and coconut condensed milk

### Sweets

Mango Sticky Rice  
Jackfruit Sticky Rice with "Foi Tong"  
Jasmine coconut jelly  
Fresh fruits

## PLANT-BASED TEA SET

### Savories

Mieng Kum (a bite of wonders)  
Papaya salad rolls  
Chiang Mai fries  
Pad Thai tofu

### Roti

Warmed roti with Pandan Custard and coconut condensed milk

### Sweets

Mango Sticky Rice  
Jackfruit Sticky Rice with "Foi Tong"  
Jasmine coconut jelly  
Fresh fruits

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## SELECTIONS OF TEA

### Thaimée Love Special Blend

A smoky black tea with cinnamon, "Matoom", star anise.

Served with sweet condensed milk or lime.

### "An Chun" Blue Butterfly Pea Tea

Grown in an organic farm in Thailand, this famous blue tea turns purple when lime is added.

Served with lime and honey, and with a choice of:

- fresh lemongrass
- fresh mint
- fresh ginger

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\$60 per person, or \$75 including a glass of cava

Cocktails, wine and champagne are available please check the drink menu