

TWIN TAILS SIGNATURE

\$75 PER PERSON, SERVED FAMILY STYLE
available for parties of 2 to 10

APPETIZERS

BLACK PEPPER SIRLOIN SATAY
YELLOWTAIL
CRISPY PORK CHẢ GIÒ ROLLS
BÁNH KHOT PANCAKES
GREEN PAPAYA & KUMQUATS

ENTRÉES

GRILLED BRANZINO
SHAKING BEEF
DRUNKEN NOODLES & CHICKEN
CHO LON DUCK +\$30PP

SIDES

CHARRED BRUSSELS SPROUTS
COCONUT RICE

DESSERTS

CHOICE OF TWO DESSERTS
MANGO STICKY RICE
UBE CRÈME CARAMEL
RAINBOW SHERBET CAKE
THAI ICED COFFEE AFFOGATO
SOUFFLÉS +\$10PP

THE GRAND APPETIZER



yellowtail, maine lobster summer
rolls, bánh khot,
pork chả giò rolls, chicken satay
56

RAW

DRESSED BIG ROCK OYSTERS calamansi granita 5/PC
YELLOWTAIL watermelon nuoc cham, shiso 26
CURED ATLANTIC FLUKE lime-grapefruit, thai chili 19
SALMON CRUDO green apple, coconut, cashews 24
YELLOWFIN TUNA sambal, ginger, avocado 32
WHOLE ROYAL DORADE SASHIMI 55
SHELLFISH PLATEAU ROYALE 165
maine lobster, tiger prawns, dressed oysters,
king crab, royal osetra caviar

SATAY

PEANUT-GINGER CHICKEN 24
CHILI-GARLIC LOBSTER TAIL 22/PC
BLACK PEPPER SIRLOIN 28
VIETNAMESE BÒ LÁ LOT 24

SPRING & SUMMER

CRISPY PORK CHẢ GIÒ ROLLS 24
NETTED CHICKEN SPRING ROLLS 25
MUSHROOM BÁNH CUỐN RICE ROLLS 18
MAINE LOBSTER SUMMER ROLLS 28

SMALL PLATES

ISAAN BEEF MEATBALLS makrut lime leaf, peanuts 22
BÁNH KHỌT PANCAKES peekytoe crab, champagne mango 32
GREEN CURRY ESCARGOT toasted baguette 28
KING CRAB & UNI BUNS “Chả Cá Lã Vọng” 39

SALADS

CRISPY RICE & POMELO avocado, vietnamese coriander 25
EMERALD GODDESS chrysanthemum, honeydew 23
GREEN PAPAYA & KUMQUAT mortar & pestle 26



FISH

GRILLED BRANZINO	48
mekong salsa verde	
CLAY POT SALMON	46
pineapple, tamarind, mint	
RED CURRY SEA BASS	52
galangal, lime	
BIRDS EYE CHILI ROYAL DORADE	55
charred tom yum lacquer	
SAUTEED DOVER SOLE	65
tom kha beurre blanc	
STEAMED SEA BASS	52
lemongrass broth, ginger-scallion	

STEAK

SHAKING BEEF	62
recipe circa 1902	
CRYING TIGER PRIME RIB STEAK	75
tamarind-chipotle nam jim jaew	
NUOC CHAM FILET MIGNON	68
peppercorn soy	

SHELLFISH

TIGER PRAWN PAD THAI	52
CRISPY GARLIC SHRIMP	48
lotus of siam style	
DRUNKEN LOBSTER NOODLES	58
pad kee mao vermicelli	

PORK & FOWL

NIGHT MARKET GRILLED CHICKEN	39
lao style, coriander & citrus	
CHICKEN PAD KRA PAO	32
egg sunny-side-up	
PORK SHANK	55
crispy khao, chili vinegar	
LEMONGRASS RIBS	37
black pepper caramel	

CHO LON DUCK



served with jalapeño nam jim,
coconut-red curry aioli,
& silver dollar crepes

95

GREENS

GRILLED GAI LAN	16
WILTED PEA SHOOTS	19
WOK TOSSED LONG BEANS	16
CHARRED BRUSSELS SPROUTS	19

RICE & NOODLES

BAMBOO SWEET STICKY RICE	12
SCALLION GLASS NOODLES	16
PEEKYTOE CRAB FRIED RICE	29
COCONUT RICE	19
BLACK STICKY RICE	12