

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	22
CURED ATLANTIC FLUKE	lime-grapefruit, thai chili	19
SALMON CRUDO	green apple, coconut, cashews	21
YELLOWFIN TUNA	sambal, ginger, avocado	24
WHOLE ROYAL DORADE SASHIMI		55
SHELLFISH PLATEAU ROYALE		165
maine lobster, tiger prawns, dressed oysters, king crab, royal osetra caviar		

SATAY

PEANUT-GINGER CHICKEN	19
CHILI-GARLIC LOBSTER TAIL	19/PC
BLACK PEPPER SIRLOIN	24
VIETNAMESE BÒ LÁ LOT	18

SPRING & SUMMER

CRISPY PORK CHẢ GIÒ ROLLS	19
NETTED CHICKEN SPRING ROLLS	23
MUSHROOM BÁNH CUỐN RICE ROLLS	18
MAINE LOBSTER SUMMER ROLLS	25

SMALL PLATES

ISAAN BEEF MEATBALLS	makrut lime leaf, peanuts	19
BÁNH KHỌT PANCakes	peekytoe crab, champagne mango	24
GREEN CURRY ESCARGOT	toasted baguette	24
KING CRAB & UNI BUNS	“Chả Cá Lã Vọng”	29

SALADS

CRISPY RICE & POMELO	avocado, vietnamese coriander	22
EMERALD GODDESS	chrysanthemum, honeydew	19
GREEN PAPAYA & KUMQUAT	mortar & pestle	23

SPARKLING

CRÉMANT DE LIMOUX	domaine girard nv	17
BUGEY-CERDON	patrick bottex ‘la cueille’ nv	19
CHAMPAGNE	perrier-jouët nv	29

ROSÉ & ORANGE

PROVENÇAL ROSÉ	ste. marguerite 2024	19
ORANGE	gérard bertrand ‘orange gold’ 2023	17

WHITE

GRÜNER VELTLINER	fritsch ‘steinberg’ 2022	17
CHENIN BLANC	la roulerie, anjou, 2023	17
RIESLING	van volxem ‘esprit’ 2022	18
CHARDONNAY	val de mer, bourgogne 2023	19
SAUVIGNON BLANC	lilou, touraine 2024	20
SANCERRE	gérard boulay ‘chavignol’ 2024	29

RED

SYRAH	st.-cosme, côtes-du-rhône 2023	17
PINOT/GAMAY	cazin, cheverny 2023, CHILLED	18
CABERNET FRANC	c. joguet, chinon 2021	19
BORDEAUX	beychevelle ‘brulières’ haut-médoc 2018	20
PINOT NOIR	benton lane 2023	23
BURGUNDY	v&s morey ‘fussière’ maranges 2022	25
CABERNET SAUVIGNON	faust 2022	35

COCKTAILS

SALTED LYCHEE MARTINI	22
vodka, lychee, lime leaf	
LIPSTICK PALM	21
mezcal, key lime, chartreuse, midori	
POM POM SPRITZ	20
pomelo, pomegranate, vodka, prosecco	
TAMARIND NEGRONI	20
canton dry gin, tamarind aperol, vermouth	
PHUKET SWIZZLE	18
rum, passion fruit, thai teas	
MANHATTAN SLING	19
rye, clarified pineapple, singapore bitters	
BANGKOK SCREWDRIVER	18
vodka, calamansi, thai chili & basil	
SAMBAL MARGARITA	22
sambal-infused tequila, bergamot, spicy salt	



FISH

GRILLED BRANZINO	43
mekong salsa verde	
CLAY POT SALMON	39
pineapple, tamarind, mint	
RED CURRY SEA BASS	45
galangal, lime	
BIRDS EYE CHILI ROYAL DORADE	55
charred tom yum lacquer	
SAUTEED DOVER SOLE	65
tom kha beurre blanc	
STEAMED SEA BASS	48
lemongrass broth, ginger-scallion	

STEAK

SHAKING BEEF	47
filet mignon, recipe circa 1902	
CRYING TIGER PRIME RIB STEAK	75
tamarind-chipotle nam jim jaew	
NUOC CHAM FILET MIGNON	52
peppercorn soy	

SHELLFISH

TIGER PRAWN PAD THAI	45
CRISPY GARLIC SHRIMP	39
lotus of siam style	
DRUNKEN LOBSTER NOODLES	53
pad kee mao vermicelli	

PORK & FOWL

NIGHT MARKET GRILLED CHICKEN	36
lao style, coriander & citrus	
CHICKEN PAD KRA PAO	32
egg sunny-side-up	
PORK SHANK	50
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

90

GREENS

GRILLED GAI LAN	16
WILTED PEA SHOOTS	19
WOK TOSSED LONG BEANS	15
CHARRED BRUSSELS SPROUTS	18

RICE & NOODLES

BAMBOO SWEET STICKY RICE	12
SCALLION GLASS NOODLES	16
PEEKYTOE CRAB FRIED RICE	29
COCONUT RICE	17
BLACK STICKY RICE	12