

SPARKLING

CRÉMANT DE LIMOUX toques et clochers nv	17
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' 2021	17
CHENIN BLANC la roulerie, anjou, 2024	17
RIESLING van volxem 'esprit' 2022	18
CHARDONNAY val de mer, bourgogne 2023	19
SAUVIGNON BLANC lilou, touraine 2024	20
SANCERRE rénaissance 'magie des caillottes' 2023	29

RED

SYRAH st.-cosme, côtes-du-rhône 2024	17
PINOT/GAMAY cazin, cheverny 2023, CHILLED	18
CABERNET FRANC c. joguet, chinon 2023	19
BORDEAUX beychevelle 'brulières' 2019	20
PINOT NOIR benton lane 2023	23
BURGUNDY v&s morey 'les hâtes' santenay 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	

REFRESHERS

THAI TEA SWIZZLE	9
thai iced tea, butterfly pea flower	
CALAMANSI COOLER	9
calamansi, thai basil, san pellegrino	
CÀ PHÊ SHAKERATO	11
vietnamese-style cold brew, demerara	

RAW

YELLOWTAIL	26
watermelon nuoc cham, shiso	
SALMON CRUDO	24
green apple, coconut, cashews	
YELLOWFIN TUNA	32
sambal, ginger, avocado	
WHOLE ROYALE DORADE SASHIMI	55

SPRING & SUMMER

CLASSIC PORK CHẢ GIÒ	24
NETTED CHICKEN SPRING ROLLS	25
MAINE LOBSTER SUMMER ROLLS	28

SATAY

PEANUT-GINGER CHICKEN	24
BLACK PEPPER SIRLOIN	28
VIETNAMESE BÒ LÁ LOT	24

SMALL PLATES

BÁNH KHỌT PANCAKES	32
peekytoe crab, champagne mango	
ISAAN BEEF MEATBALLS	22
makrut lime leaf, peanuts	
GREEN PAPAYA & KUMQUAT	26
mortar & pestle	



BIG SALADS

SELECT A MIX

- CUCUMBER-MANGO COBB** 26
iceberg, peanuts, chili lime dressing
- NUOC MAM CAESAR** 24
little gems, red curry breadcrumbs
- BABY KALE & POMELO** 25
crispy rice, lime vinaigrette
- AVOCADO GODDESS** 25
chrysanthemum, avocado, tamarind vinaigrette

FINISHING TOUCH

- GRILLED GINGER CHICKEN** 10
- CRYING TIGER FILET MIGNON** 15
- SEARED YELLOWFIN TUNA** 15
- WHOLE CHILLED MAINE LOBSTER** 25

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

SEAFOOD

- GRILLED BRANZINO** 48
mekong salsa verde
- CLAY POT SALMON** 46
pineapple, tamarind, mint
- RED CURRY SEA BASS** 52
galangal, lime
- TIGER PRAWN PAD THAI** 52
- CRISPY GARLIC SHRIMP** 48
lotus of siam style
- DRUNKEN LOBSTER NOODLES** 58
pad kee mao vermicelli

MEAT

- NIGHT MARKET GRILLED CHICKEN** 39
lao style, coriander & citrus
- SHAKING BEEF** 62
recipe circa 1902
- NUOC CHAM FILET MIGNON** 68
peppercorn soy
- STRIP STEAK FRITES** 54
khao soi au poivre

RICE & NOODLES

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

DESSERT

UBE CRÈME CARAMEL

filipino ube purple yam

15

RAINBOW SHERBET CAKE

guava, makrut lime, pineapple, cashew

17

THAI ICED COFFEE AFFOGATO

coconut caramel ice cream,
thai coffee granita

12