

SPARKLING

CRÉMANT DE LIMOUX toques et clochers nv	18
CHAMPAGNE perrier-jouët nv	29

ROSÉ & ORANGE

PROVENÇAL ROSÉ ste. marguerite 2024	22
ORANGE gérard bertrand 'orange gold' 2023	18

WHITE

CHENIN BLANC la roulerie, anjou 2025	18
RIESLING van volxem 'esprit' 2022	19
CHARDONNAY val de mer, bourgogne 2023	19
SAUVIGNON BLANC lilou, touraine 2025	20
CHARDONNAY flowers, sonoma coast 2024	28
SANCERRE sylvain bailly, loire valley 2025	30

RED

SYRAH st.-cosme, côtes-du-rhône 2024	18
PINOT/GAMAY f. cazin, cheverny 2023, CHILLED	19
CABERNET FRANC c. joguet, chinon 2023	20
PINOT NOIR benton lane 2023	23
BORDEAUX beychevelle 'brulières' 2019	24
BURGUNDY v&s morey 'les hâtes' santenay 2022	26
CABERNET SAUVIGNON faust 2023	38

COCKTAILS

SALTED LYCHEE MARTINI	25
vodka, lychee, lime leaf	
LIPSTICK PALM	23
mezcal, key lime, chartreuse, midori	
POM POM SPRITZ	21
pomelo, pomegranate, vodka, prosecco	
TAMARIND NEGRONI	20
gin, tamarind aperol, vermouth	
PHUKET SWIZZLE	20
rums, passion fruit, thai teas	
MANHATTAN SLING	22
rye, clarified pineapple, singapore bitters	
BANGKOK SCREWDRIVER	22
vodka, calamansi, thai chili & basil	
SAMBAL MARGARITA	24
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

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 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

MANGO STICKY RICE

coconut, toasted macadamia

18