

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	

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	22
watermelon nuoc cham, shiso	
SALMON CRUDO	21
green apple, coconut, cashews	
YELLOWFIN TUNA	24
sambal, ginger, avocado	
WHOLE ROYALE DORADE SASHIMI	55

SPRING & SUMMER

CLASSIC PORK CHẢ GIÒ	19
NETTED CHICKEN SPRING ROLLS	23
MAINE LOBSTER SUMMER ROLLS	25

SATAY

PEANUT-GINGER CHICKEN	19
BLACK PEPPER SIRLOIN	24
VIETNAMESE BÒ LÁ LOT	18

SMALL PLATES

BÁNH KHỐT PANCAKES	24
peekytoe crab, champagne mango	
ISAAN BEEF MEATBALLS	19
makrut lime leaf, peanuts	
GREEN PAPAYA & KUMQUAT	23
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 22

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

90

GREENS

GRILLED GAI LAN 16

WILTED PEA SHOOTS 19

WOK TOSSED LONG BEANS 15

CHARRED BRUSSELS SPROUTS 18

SEAFOOD

GRILLED BRANZINO 43

mekong salsa verde

CLAY POT SALMON 39

pineapple, tamarind, mint

RED CURRY SEA BASS 45

galangal, lime

TIGER PRAWN PAD THAI 45

CRISPY GARLIC SHRIMP 39

lotus of siam style

DRUNKEN LOBSTER NOODLES 53

pad kee mao vermicelli

MEAT

NIGHT MARKET GRILLED CHICKEN 36

lao style, coriander & citrus

SHAKING BEEF 47

filet mignon, recipe circa 1902

NUOC CHAM FILET MIGNON 52

peppercorn soy

STRIP STEAK FRITES 54

khao soi au poivre

RICE

BAMBOO SWEET STICKY RICE 12

PEEKYTOE CRAB FRIED RICE 29

COCONUT RICE 17

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