

SPARKLING

CRÉMANT DE LIMOUX domaine girard nv	15
BUGEY-CERDON patrick bottex 'la cueille' nv	19
CHAMPAGNE perrier-jouët nv	28

ROSÉ & ORANGE

PROVENÇAL ROSÉ ste. marguerite 2024	18
ORANGE gérard bertrand 'orange gold' 2023	17

WHITE

GRÜNER VELTLINER fritsch 'steinberg' 2022	15
CHENIN BLANC la roulerie, anjou, 2023	16
RIESLING van volxem 'esprit' 2022	18
CHARDONNAY val de mer, bourgogne 2023	19
SAUVIGNON BLANC maison la rivièrre 2023	20
SANCERRE gérard boulay 'chavignol' 2024	27

RED

PINOT/GAMAY cazin, cheverny 2023, CHILLED	15
SYRAH st.-cosme, côtes-du-rhône 2023	17
CABERNET FRANC c. joguet, chinon 2021	18
BORDEAUX moulin-st.-georges, st.-émilion 2013	19
PINOT NOIR benton lane 2023	23
BURGUNDY v&s morey 'fussière' maranges 2022	25
CABERNET SAUVIGNON faust 2022	34

COCKTAILS

SALTED LYCHEE MARTINI vodka, lychee, lime leaf	19
LIPSTICK PALM mezcal, key lime, chartreuse, midori	17
POM POM SPRITZ pomelo, pomegranate, prosecco	17
TAMARIND NEGRONI canton dry gin, tamarind aperol, vermouth	18
PHUKET SWIZZLE zacapa rum, passion fruit, thai teas	18
MANHATTAN SLING rye, clarified pineapple, singapore bitters	18
BANGKOK SCREWDRIVER vodka, calamansi, thai chili & basil	17
SAMBAL MARGARITA sambal-infused tequila, bergamot, spicy salt	20

RAW

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

SATAY

PEANUT-GINGER CHICKEN	19
BLACK PEPPER SIRLOIN	24
VIETNAMESE BÒ LÁ LỐT	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 KHỐT 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 & POMEGRANATE mortar & pestle	23



FISH

GRILLED BRANZINO	43
mekong salsa verde	
CLAY POT SALMON	39
pineapple, tamarind, mint	
RED CURRY SEA BASS	45
galangal, lime	
GRILLED ROYAL DORADE	55
serrano-ginger dipping sauce	
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	
FILET AU POIVRE	52
nuoc mam honey butter	
BEEF SHANK KHAO SOI	130
coconut curry, crispy noodle salad	

SHELLFISH

TIGER PRAWN PAD THAI	45
CRISPY GARLIC SHRIMP	39
lotus of siam style	
TWIN LOBSTER NOODLE	95
garlic chive vermicelli	
WHOLE LIVE KING CRAB	48 HOURS NOTICE MP

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 LOŦ 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