



TASTING FOR TWO

\$75 PER PERSON, SERVED FAMILY STYLE

APPETIZERS

"THE GRAND APPETIZER"

yellowtail, maine summer lobster rolls,
bahn khot, pork cha giò rolls, chicken satay

GREEN PAPAYA & KUMQUATS

ENTREES

CHICKEN PAD KRA PAO
egg sunny-side-up

GRILLED BRANZINO
mekong salsa verde

SHAKING BEEF
filet mignon, recipe circa 1902

CHO LON DUCK COURSE +\$30PP

SIDES

BRUSSELS SPROUTS
BAMBOO SWEET STICKY RICE

DESSERTS

MANGO STICKY RICE
coconut, toasted macadamia

UBE CREME CARAMEL
filipino ube purple yam

CHOICE OF SOUFFLE +\$10PP





FEAST MENU ONE

\$75 PER PERSON, SERVED FAMILY STYLE
available for parties up to 10

APPETIZERS

PEANUT-GINGER CHICKEN SATAY

YELLOWTAIL

watermelon nuoc cham, shiso

ISAAN BEEF MEATBALLS

makrut lime leaf, peanuts

CRISPY PORK CHA GIÒ ROLLS

GREEN PAPAYA & KUMQUATS

mortar & pestle

ENTREES

CHICKEN PAD KRA PAO

egg sunny-side-up

GRILLED BRANZINO

mekong salsa verde

SHAKING BEEF

filet mignon, recipe circa 1902

SIDES

BRUSSELS SPROUTS

BAMBOO SWEET STICKY RICE

DESSERTS

MANGO STICKY RICE

UBE CREME CARAMEL





FEAST MENU TWO

\$85 PER PERSON, SERVED FAMILY STYLE
available for parties up to 10

APPETIZERS

PEANUT-GINGER CHICKEN SATAY

YELLOWFIN TUNA
sambal, ginger, avocado

CRISPY PORK CHA GIÒ ROLLS

GREEN PAPAYA & KUMQUATS
mortar & pestle

BANH KHOT PANCAKES
peekytoe crab, champagne mango

ENTREES

SHAKING BEEF
filet mignon, recipe circa 1902

RED CURRY SEA BASS
galangal, lime

CRISPY GARLIC SHRIMP
lotus of siam style

CHICKEN PAD KRA PAO
egg sunny-side-up

SIDES

WILTED PEA SHOOTS
PEEKYTOE CRAB FRIED RICE

DESSERTS

CHOICE OF SOUFFLE
UBE CREME CARAMEL





FEAST MENU THREE

\$105 PER PERSON, SERVED FAMILY STYLE
available for parties up to 10

APPETIZERS

GREEN PAPAYA & KUMQUATS mortar & pestle
BANH KHOT PANCAKES peekytoe crab, champagne mango
PEANUT-GINGER CHICKEN SATAY
BLACK PEPPER SIRLOIN SATAY
YELLOWFIN TUNA sambal, ginger, avocado
MAINE LOBSTER SUMMER ROLLS

ENTREES

STEAMED SEA BASS
lemongrass broth, ginger-scallion
SHAKING BEEF
filet mignon, recipe circa 1902
TIGER PRAWN PAD THAI
NIGHT MARKET GRILLED CHICKEN
laos style, coriander & citrus

MID COURSE



CHO LON DUCK

served with jalapeño nam jim,
coconut-red curry aioli,
& silver dollar crepes

SIDES

PEEKYTOE CRAB FRIED RICE
GRILLED GAI LAN
WILTED PEA SHOOTS

DESSERTS

CHOICE OF SOUFFLE
RAINBOW SHERBERT CAKE
UBE CREME CARAMEL

