

TWIN TAILS SIGNATURE

\$75 PER PERSON, SERVED FAMILY STYLE
available for parties of 2 to 10

APPETIZERS

BLACK PEPPER SIRLOIN SATAY
YELLOWTAIL
CRISPY PORK CHẢ GIÒ ROLLS
BÁNH KHOT PANCAKES
GREEN PAPAYA & KUMQUATS

ENTRÉES

GRILLED BRANZINO
SHAKING BEEF
DRUNKEN NOODLES & CHICKEN
CHO LON DUCK +\$30PP

SIDES

CHARRED BRUSSELS SPROUTS
COCONUT RICE

DESSERTS

CHOICE OF TWO DESSERTS
MANGO STICKY RICE
UBE CRÈME CARAMEL
RAINBOW SHERBET CAKE
THAI ICED COFFEE AFFOGATO
SOUFFLÉS +\$10PP

THE GRAND APPETIZER



yellowtail, maine lobster summer
rolls, bánh khot,
pork chả giò rolls, chicken satay
56

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 ROYAL DORADE SASHIMI		55
SHELLFISH PLATEAU ROYALE		165
maine lobster, tiger prawns, dressed oysters, king crab, royal osetra caviar		

SATAY

PEANUT-GINGER CHICKEN	24
CHILI-GARLIC LOBSTER TAIL	22/PC
BLACK PEPPER SIRLOIN	28
VIETNAMESE BÒ LÁ LOT	24

SPRING & SUMMER

CRISPY PORK CHẢ GIÒ ROLLS	24
NETTED CHICKEN SPRING ROLLS	25
MUSHROOM BÁNH CUỐN RICE ROLLS	18
MAINE LOBSTER SUMMER ROLLS	28

SMALL PLATES

ISAAN BEEF MEATBALLS	makrut lime leaf, peanuts	22
BÁNH KHỌT PANCAKES	peekytoe crab, champagne mango	32
GREEN CURRY ESCARGOT	toasted baguette	28
KING CRAB & UNI BUNS	“Chả Cá Lã Vọng”	39
STEAK TARTARE	nahm prik noom, rice crackers	28
MASSAMAN CURRY	marble potatoes, Adi’s toasted spice blend	24

SALADS

CRISPY RICE & POMELO	avocado, vietnamese coriander	25
EMERALD GODDESS	chrysanthemum, honeydew	23
GREEN PAPAYA & KUMQUAT	mortar & pestle	26



FISH

GRILLED BRANZINO	48
mekong salsa verde	
CLAY POT SALMON	46
pineapple, tamarind, mint	
RED CURRY SEA BASS	52
galangal, lime	
BIRDS EYE CHILI ROYAL DORADE	55
charred tom yum lacquer	
SAUTEED DOVER SOLE	75
tom kha beurre blanc	
STEAMED SEA BASS	52
lemongrass broth, ginger-scallion	
GRILLED OCTOPUS	55
broken yellow curry, pickled chilies	

STEAK

SHAKING BEEF	62
recipe circa 1902	
CRYING TIGER PRIME RIB STEAK	75
tamarind-chipotle nam jim jaew	
NUOC CHAM FILET MIGNON	68
peppercorn soy	

SHELLFISH

TIGER PRAWN PAD THAI	52
CRISPY GARLIC SHRIMP	48
lotus of siam style	
DRUNKEN LOBSTER NOODLES	58
pad kee mao vermicelli	

PORK & FOWL

NIGHT MARKET GRILLED CHICKEN	39
lao style, coriander & citrus	
CHICKEN PAD KRA PAO	32
egg sunny-side-up	
PORK SHANK	55
crispy khao, chili vinegar	
LEMONGRASS RIBS	37
black pepper caramel	

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

RICE & NOODLES

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