

SPARKLING

CRÉMANT DE LIMOUX toques et clochers nv	17
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, 2024	17
RIESLING van volxem 'esprit' 2022	18
CHARDONNAY val de mer, bourgogne 2023	19
SAUVIGNON BLANC lilou, touraine 2024	20
SANCERRE sylvain bailly 'terroirs' 2024	29

RED

SYRAH st.-cosme, côtes-du-rhône 2023	17
PINOT/GAMAY cazin, cheverny 2023, CHILLED	18
CABERNET FRANC c. joquet, chinon 2021	19
BORDEAUX beychevelle 'brulières' 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	

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	22
CURED ATLANTIC FLUKE lime-grapefruit, thai chili	19
SALMON CRUDO green apple, coconut, cashews	21
YELLOWFIN TUNA sambal, ginger, avocado	28
WHOLE ROYAL DORADE SASHIMI	55
SHELLFISH PLATEAU ROYALE	165
maine lobster, tiger prawns, dressed oysters, king crab, royal osetra caviar	

SATAY

PEANUT-GINGER CHICKEN	21
CHILI-GARLIC LOBSTER TAIL	19/PC
BLACK PEPPER SIRLOIN	24
VIETNAMESE BÒ LÁ LOT	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 KHỌT PANCakes peekytoe crab, champagne mango	28
GREEN CURRY ESCARGOT toasted baguette	24
KING CRAB & UNI BUNS "Chả Cá Lã Vọng"	39

SALADS

CRISPY RICE & POMELO avocado, vietnamese coriander	22
EMERALD GODDESS chrysanthemum, honeydew	19
GREEN PAPAYA & KUMQUAT mortar & pestle	23



FISH

GRILLED BRANZINO	48
mekong salsa verde	
CLAY POT SALMON	39
pineapple, tamarind, mint	
RED CURRY SEA BASS	45
galangal, lime	
BIRDS EYE CHILI ROYAL DORADE	55
charred tom yum lacquer	
SAUTEED DOVER SOLE	65
tom kha beurre blanc	
STEAMED SEA BASS	48
lemongrass broth, ginger-scallion	

STEAK

SHAKING BEEF	53
recipe circa 1902	
CRYING TIGER PRIME RIB STEAK	75
tamarind-chipotle nam jim jaew	
NUOC CHAM FILET MIGNON	64
peppercorn soy	

SHELLFISH

TIGER PRAWN PAD THAI	45
CRISPY GARLIC SHRIMP	39
lotus of siam style	
DRUNKEN LOBSTER NOODLES	53
pad kee mao vermicelli	

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 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	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