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**COCKTAIL PAIRINGS**

- 8.00 **Bangkok Bellini** St. Germain/ cardamom/ prosecco  
13.00 **Makarm** Makers mark/ tamarind/ lime  
13.00 **Siam Lemonade** Hendrick's/ lime/ kaffir lime leaves

**WINE PAIRINGS***White***Valckenberg Gewürztraminer**, Germany

A full bodied, off dry white w/ floral aromas and flavors of ripe peach and lychee w/ hints of spice in the finish  
Bottle/ 46.00

**Fischer, Müller Thurgau "Trocken"**, Germany

Intense floral and fruity aromas w/ rich melon and peach fruit flavors and an off-dry finish  
Bottle/ 38.00

*Red***Domaine de l'Olivette Bandol Rouge**, France

Made primarily from the Mourvedre grape this wine has typical flavors of red fruits, leather, and spice w/ a long, dry finish  
Bottle/ 58.00

**APPETIZERS****9.00 | Charcoal Grilled Tiger Prawns** Goong Poa Nahm Pla Wahn

Traditional "Nam Jihm Talay", spicy chilli lime garlic sauce and "Nahm Pla Wahn" sauce

**8.00 | Tuna Tartare w/ Bangkok Herbs** Yahm Samoon Plai Tuna

Fresh herbs/ lime/ chilli

**8.00 | Shrimp Cakes** Tod Mun Goong

Pork/ plum sauce

**8.00 | Lemongrass Chicken Wings** Peek Gai Takrai

Spicy-sweet-and-sour sauce

**8.00 | Mussel Pineapple Red Curry** Gang Dang Hohy Supparod

Grilled mussels/ basil/ red curry cream

**7.00 | Chicken Lohn Relish w/ Cucumber** Gai Suhb Toa Jiehw Lohn

Minced chicken, soy bean paste/ tamarind/ shallot/ lemongrass and chili coconut.

**SALADS****8.00 | Chicken String Bean Salad** Yahm Touw Pluu

Steamed chicken/ toasted coconut/ coconut cream/ lime/ roasted chili jam/  
shallot/ boiled egg

**8.00 | Smoky Grilled Eggplant Salad** Yahm Makeur Pbao

Shrimp/ minced chicken/ lime/ chilli/ mint

*Bangkok selection menu available for dine in only after 5 pm.*

## SOUPS

**7.00 | Coconut Milk Tom Yum** Tom Yum Nahm Kohn  
Shrimp/ scallop/ lemongrass/ galangal/ chilies/ shallot/ lime/ kaffir lime

**7.00 | Five Spice Stewed Beef** Kao Laow Nuer  
*Floating market style soup*  
Chinese broccoli/ beansprouts/ cinnamon/ star anise/ scallions/ celery

## AUTHENTIC BITES (SMALL INDIVIDUALLY SERVING)

**4.50 | Kao Nahm Prihk Pla Tuu**  
Fried "Pla Tuu Fish"/ "Nahm Prihk Kapi", spicy shrimp paste relish/ steamed jasmine rice

**4.50 | Sai Uoh Nahm Prihk Noohm**  
*Most famous Northern Thai dish.*  
Grilled Chiang Mai pork sausage/ "Nahm Prihk Noohm", spicy long chilli relish/ crispy pork skin

**4.50 | Kai Yiew Mah Gra Prahw Grob**  
Fried cured egg/ spicy basil minced chicken

## MAIN PLATES

**19.00 | Red Vinegar Spareribs** Seeh Klohng Mooh Obh Laoh Dang  
Chinese rum sauce/ sweet and sour

**18.00 | Lotus Stalk Kingfish Curry** Gang Sai Bouh  
Lotus stalk/ white asparagus/ coconut curry

**24.00 | Panang Duck Curry** Gang Panang Pedd  
String beans/ kaffir lime/ chili/ coconut milk/ peanut/ cumin/ nutmeg

**24.00 | Short Rib Green Curry** Gang Kiew Krachai  
Bamboo/ basil/ string beans/ baby corn/ eggplant/ wild ginger/ bell peppers/ coconut

**21.00 | Red Curry Salmon w/ Kanom Jiin Noodle** Kanom Jiin Pla Salmon  
Wild ginger/ chilli/ lemongrass/ coconut/ bean sprouts/ basil/ pickled cabbage/ sting beans

**18.00 | Fiery Pork Red Turmeric Curry** Gang Mooh Pahk Taih  
Dried bird's eye chilli/ lemongrass/ galangal/ shrimp paste/ coconut/ Thai eggplant/ basil/ long hot chilli

**24.00 | Chu Chee Curry Grilled Tiger Prawns** Chu Chee' Gung Poaw  
Chilli/ kaffir lime/ coconut

**19.00 | Rama Lohng Srong** Pra Rahm Lohng Srong  
Grilled chicken breast/ tamarind/ red peanut sauce/ spinach/ baby bok choy/ turmeric/ coconut/ chili