



RESTAURANT WEEK MENU 2025 TRADITIONAL THAILAND CUISINE

CHOOSE ONE OPTION FROM EACH SECTION

\$45

TO START (RUAM NA RONG)

Thai Hot & Sour Prawn Soup (Tom Yum Goong):

Hot & Sour
Lemongrass Prawn Soup

Pomelo Salad (Yam Som-O)

Juicy pomelo segments tossed with
toasted coconut, fresh herbs, & chili-lime
dressing

Thai Fresh Spring Roll (Por Pia Sod):

Mango, greens, veggies, and herbs with
sesame peanut butter sauce

TO DINE (Aharm Jarn Lak)

Thai Basil Beef (Pad Gaparo):

Wok-tossed beef, aromatic veggies, egg &
sesame cabbage with jasmine rice

Chicken Pad Thai (Pad Thai Gai)

Stir fried rice noodles with juicy chicken,
tamarind sauce, bean sprouts & crushed
peanuts

Massaman Curry (Kaeng Massaman Jay):

Mild yellow curry with sweet potatoes,
carrots, long bean, & aromatic herbs.
Buddhist-inspired diet

DESSERTS (KHANOM WAN)

Thai Tea Creme Brulee (Cha Thai Krim Brulee)

A creamy Thai tea-infused custard with a caramelized sugar crust

Chocolate Tamarind Tart (Khanom Makham Chokolaet)

A decadent chocolate tart with a tangy tamarind ganache & a hint of sea
salt

Jasmine Green Tea Cheesecake (Cheesecake Cha Keaw Mali)

Creamy tea-infused cheesecake with buttery pistachio graham cracker
crust