

Menu

Starter

Garden Fresh Rolls (VEGETARIAN, GF) \$14
Fresh rice noodle rolls filled with crisp vegetables, Thai herbs, tofu. Served with house zesty seafood sauce and peanut sauce

Tuna Tartare \$17
Avocado, pine nuts, garlic, onion, orange, crispy wonton

Chicken Skewers Golae (GF) \$16
Grilled chicken glazed with spicy coconut curry, Southern Thai-style. Served with herb salad

Truffle Larb Fries (VEGETARIAN) \$17
Fresh cut, parmesan, garlic truffle oil, spicy aioli

Beef Rolls \$20
Grilled Snake River Farm wagyu beef, garlic asparagus, cilantro lime vinaigrette

Fried Calamari \$18
Shishito, bell pepper, zucchini, lemon, Spicy aioli

Brussels Sprout (VEGETARIAN, GF) \$13
Crispy Brussels sprout in larb dressing, crispy shallots, red onion pickle, spicy aioli topped with toasted pine nuts

Fried Pork Belly Tamarind Sauce (GF) \$16
Crispy pork belly with fish sauce glaze, white sesame, roasted rice powder, fish sauce, lime, coriander

Chicken Wings (GF) \$17
Whole chicken wings, homemade fish sauce, shishito, cilantro aioli

Crispy Sweet Corn Pops \$14
Thai-style corn fritters infused with red curry paste kaffir lime and basil. Served with sweet chili sauce for dipping.

Soup

Choose your spice level:
Mild 🌶️ / Medium 🌶️🌶️ / Spicy 🌶️🌶️🌶️

Tom Yum Hot Pot Seafood \$24
Creamy Hot and sour soup with lemongrass, galangal, lime leaf, shrimp, mussels, calamari, mushrooms, cilantro, and scallions

Tom Zabb Short Rib Beef Soup. \$24
Slowly braised beef, lime leaf and lemongrass broth, Thai herbs, and spices make this soup genuinely unforgettable.

Salad
Choose your spice level:
Mild 🌶️ / Medium 🌶️🌶️ / Spicy 🌶️🌶️🌶️

Corn Salad (GF) \$16
Sweet corn, chili, lime, tomato, and peanuts Fresh, zesty, and slightly spicy

Papaya Salad (GF) \$16
Shredded green papaya tossed with cherry tomatoes, green beans, peanuts, garlic, and Thai chili—crushed fresh to order in our mortar & pestle.

Crispy Rice & Herb Salad \$19
Crispy rice tossed with fermented pork, Thai herbs, peanuts, fresh ginger, onion & chili.

Entree

Branzino in Spicy Tamarind broth (GF) \$35
Whole branzino in a bold, tangy Thai sour curry with vegetables. Served bubbling hot in a fire pot — spicy, aromatic, and meant for sharing.

Sticky Tiger Prawns \$28
Tiger prawns glazed in coconut curry sauce, served with sticky coconut rice and wok-fried garlic cabbage.

Hatyai Crispy Chicken Set \$32
Bone-in crispy chicken thigh, Southern Thai-style, topped with fried shallots. Served with papaya salad and sticky rice.
Choose your spice level:
Mild 🌶️ / Medium 🌶️🌶️ / Spicy 🌶️🌶️🌶️

Banana Leaf-Grilled Salmon & Prawn (GF) \$29
(approx.20 mins)
Steamed red curry mousse with salmon and prawn, wrapped in banana leaf. Served with Brown rice & Sea food sauce

Phuket-Style Braised Pork Belly \$25
Slow-braised pork belly in a Southern Thai soy and black pepper, bok choy, ginger, boil egg

Salmon & Curry (GF) \$28
creamy red curry sauce, garlic brown rice, Bok choy, zucchini, bell pepper

Crab Fried Rice (GF) \$32
Jumbo lamp crab meat, double eggs, onion, tomato, cilantro serve with prik nam pha

One Pot Vegetarian \$26
Roasted cauliflower, onion, chickpeas, butter beans, peas, sweet corn and carrots simmered in house-made yellow sauce, served with roti.

Prawn Star Pad Thai(GF) \$27
Pad Thai with grilled tiger prawns, crispy fried egg, tamarind sauce, peanuts, and fresh herbs.

Crab Relish Harmony Set (GF) \$34
Steamed crab in a savory-sweet soybean relish with tamarind, lime, shallots, and lemongrass. Served with fresh vegetables, boiled egg, crispy pork belly and brown rice

Green curry Short Rib \$32
Tender braised short rib in rich Thai green curry, simmered with coconut milk and herbs, served with jasmine rice

Pasta

Bear Belly Carbonara \$24
Fettuccine, bear belly bacon, pecorino, parmesan, Egg yolk, green peas

Gnocchi \$25
Homemade gnocchi, spinach, mushroom, sundried tomatoes, tomatoes sauce, burrata cheese

from
the kitchen

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

Additionally, a 20% service fee will be added to your bill for parties of 5 or more.

3 Credit Cards Max/Table OR additional charges may apply.

Corkage fee: 35/bottle (750ml)

No outside food or drink allowed

Not responsible for lost or damaged articles or feelings.

All menu & prices are subject to change without notice.