

DINNER

APPETIZERS

RICE ROLL 🌱	12
<i>Peanut Relish, Lettuce, Vermicelli, Mint, Bean Sprouts</i>	
DUCK BAO	15
<i>Peking Duck, Tangerine Glaze, Bokchoy, Carrot</i>	
SNAPPER BAO	14
<i>Tamarind Glaze, Carrot, Cucumber, Curry Leaves</i>	
VEGETABLE TEMPURA 🌱	15
<i>Asparagus, Sweet Potato, Carrot, Green Beans, Shiso</i>	
HOT & SOUR CHICKEN 🌶️	16
<i>Thai Caramelized Wings, Scallions, Salted Mango</i>	
BLACK PEPPER SHRIMP 🌶️	23
<i>Dried Pineapple, Ginger, Bean Sprouts, Chili Oil</i>	
SALT & PEPPER CALAMARI 🌶️🌶️	19
<i>Szechuan Chilies. Bavv Gem Lettuce. Sesame Dressina</i>	

RAW

BLUEFIN TUNA	23
<i>Avocado, Ginger, Radish, Yuzukosho</i>	
ATLANTIC SALMON	18
<i>Gravlax, Shoyu, Green Chilies, Asian Pear, Crème Fraîche</i>	
HAMACHI	22
<i>Yuzu Juice, Hearts of Palm, Mango</i>	
SEA BREAM	22
<i>Kaffir Lime Zest, Mandarin Ginger Scent, Pomelo, Chili Trades</i>	

DUMPLINGS

HAR GAU	14
<i>Steamed Shrimp Dumpling</i>	
SIEW MAI	14
<i>Steamed Pork & Shrimp Dumpling with Mushrooms</i>	
GYOZA 🌱	15
<i>Wild Mushrooms, Edamame, Scallions</i>	
TRUFFLE DUMPLINGS	21
<i>Steamed Scallops with Truffle Cream Emulsion</i>	

SOUPS

CHICKEN & COCONUT 🌶️ (🌱 Vegetarian option available)	13
<i>Lemongrass, Galangal, Oyster Mushrooms, Kaffir Lime Leaves</i>	
TOM YAM GOONG 🌶️🌶️🌶️	15
<i>Prawns, Tomatoes, Ginger, Chili Paste, Shiitake, Scallions</i>	

CHEF'S FAVORITES

NAAN BREAD 🌱	10
<i>Plain or Garlic with Cilantro</i>	
TANDOOR CHICKEN TIKKA	27
<i>Yogurt, Chili, Garlic, Ginger, Garam Masala, Mint Chutney</i>	
THALI PLATTER (🌱 Vegetarian option available)	42
<i>Daily Chef's Selection of Assorted Indian Delicacies</i>	

SALADS

GREEN PAPAYA 🌶️🌱	14
<i>Fresh Mango, Bean Sprouts, Peanuts, Tamarind</i>	
TOMATO 🌱	16
<i>Heirloom Cherry, Shoyu, Tofu, Shiso, Sesame Oil</i>	
PEKING DUCK	22
<i>Lychees, Plum Sauce, Greens, Black Berries, Crispy Leeks</i>	
THAI BEEF 🌶️	21
<i>Hanger Steak, Palm Sugar, Lime Juice, Mint, Cashew Nuts</i>	

MEAT

PEKING DUCK	39
<i>Roasted Duck, Steamed Pancakes, Scallions, Cucumber, Bean Sauce</i>	
TANDOOR CHICKEN MASALA	23
<i>Dark Meat, Tomatoes, Fenugreek, Indian Spices</i>	
WAGYU STRIPLOIN 🌶️	49
<i>Grilled, Wasabi Spinach, Coriander, Chili Relish</i>	
KORUBUTA BBQ	29
<i>Glazed Shoulder, Compressed Spiced Plum, Steamed Buns, Cilantro</i>	

SEAFOOD

TANDOOR SEA BASS	32
<i>Cilantro, Mint, Ginger, Yogurt, Tamarind Chutney</i>	
YELLOW TAIL SNAPPER	34
<i>Crispy, Sweet & Sour Tamarind Sauce, Fried Chilies</i>	
SZECHUAN SCALLOPS 🌶️🌶️	29
<i>Fried Chilies, Ginger, Garlic, Scallions, Rice Noodles</i>	
SALMON PHANAENG 🌶️ (🌱 Vegetarian option available)	33
<i>Coconut Milk, Thai Eggplant, Kaffir Lime Leaves</i>	

VEGETABLES, NOODLES AND RICE

PAD THAI (🌱 Vegetarian option available)	23
<i>Rice Noodles, Prawns, Pickled Radish, Tamarind, Chilies</i>	
LOBSTER LAKSA 🌶️🌶️	36
<i>Coconut Milk, Quail Egg, Malaysian Spices, Rice Noodles</i>	
SOBA NOODLES 🌱	16
<i>Green Apple, Cucumber, Wild Mushrooms, Sesame Dressing</i>	
VEGETABLE FRIED RICE 🌱	13
<i>Crispy Egg, Garlic Chives, Yaki Tofu</i>	
WOK SEASONAL VEGETABLES 🌱	11
<i>Green Curry Sauce, Thai Basil, Shaved Fresh Coconut</i>	
STICKY RICE 🌱	9
<i>Glutinous Coconut Rice</i>	
BABY BOK CHOY (🌱 Vegetarian option available)	10
<i>Wok Fried, Bonito Flakes, Espelette Pepper</i>	
KIMCHEE 🌶️🌱	8
<i>Nappa Cabbage, Crushed Roasted Peanuts</i>	

All Our Dishes Are Served Family Style

EXECUTIVE CHEF – Mathias Gervais / EXECUTIVE SOUS CHEF – Vijay Veena

🌶️ Level of Spice

🌱 Vegetarian

PLEASE NOTE ALL PRICES ARE IN U.S. DOLLARS AND ARE SUBJECT TO 20% SERVICE CHARGE AND 9% TAXES.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.