

PURPLE COCONUT WATER 8

Naturally color of Thai butterfly pea flower.



SONGKRAN MENU



MEANG-KUM 10

(One of the oldest hors d'oeuvres which include many ingredients that are low fat and high fiber, served bite-sized. Traditional served among friends and family)

Made with shrimp, toasted coconut, ginger, shallots, roasted peanuts, lime and Thai pepper, served on collard green bites with lemon grass-coconut-palm sugar sauce.



KAREE PUFF 12 (4 pcs)

(The original of this pastry are uncertain and attributed variously to the influences of the British Cornish pastry, the Portuguese empanada and the Indian samosa in the 1800s.) Thai puff pastry stuffed with meat or vegetables, potatoes, onions, curry powder and served with cucumber ajad.

~Your choice of chicken or vegetables~

SEAFOOD HOT POT FOR TWO 18

Tom Zaap style hot 'n spicy lemongrass soup with seafood, mushrooms, Thai herbs, and toasted rice powder.

LARB GAI WRAP 16

Minced chicken, fresh mint, Thai spice, red onions, cilantro and scallions. Served with lettuce, carrot and crispy bean thread noodles.

KANOM JEEN GREEN CURRY 21

Traditional style green curry with chicken thigh, pork blood, Thai eggplant, bamboo shoots, spicy pepper and fresh Thai herbs. Served on top of kanom jeen noodles and soft-boiled egg.



KAO SOI NOODLES CHICKEN 21 BEEF SIRLOIN 23 TOFU 19

A popular Chiang Mai turmeric yellow curry noodles with your choice of meat, coconut milk, red onions, sour cabbage, bean sprouts, cilantro, and scallions. Side of a lime wedge and aromatic chili oil.

BANGKOK STREET GRILLED BANANA 9

Palm sugar-coconut syrup, sesame seeds, toasted coconut flake, charcoal coconut ice cream.



We invite you to take part in the water pouring ritual, refresh and renew your spirit for the Thai New Year of the snake, the Buddhist Era year of 2568. May this year be especially auspicious for you, and may you be blessed with long life, beauty, happiness and strength.

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