

Chef Annie's Fall SPECIALS



CRISPY PUMPKIN NEST 12

Battered-fried a mixture of kabocha, butternut squash, calabaza and coconut together with sesame seeds. Served with sweet-chili peanut dip

Add shrimp +4

YELLOW PUMPKIN CLAY POT

GF

Mild yellow curry with two types of pumpkin and sweet basil leaves. Served with steamed jasmine rice

Choice of chicken 19, beef 25, shrimp 25 or tofu 17



GRILLED STEAK CURRY 29

Marinated and grilled petite tender steak with Thai red curry, coconut sauce, kaffir lime leaves and sweet basil. Served with asparagus tempura and steamed jasmine rice

SALTED CARAMEL CRÈME BRÛLÉE 11

GF

With pumpkin spice and vanilla beans



We cook with all natural ingredients,
use green label gluten-free oyster
sauce and add no MSG



Not all ingredients listed; please
inform us of any food allergies,
Thank you.

FW#1_2026