



#### RAW BAR

<b>Dry Aged Kanpachi</b>	<b>16</b>
<i>finger lime, green chili, coconut dressing</i>	
<b>Bluefin Tuna</b>	<b>17</b>
<i>citrus dressing, chives, prawn crisps {cassava crackers upon request}</i>	

#### SNACKS

<b>Grilled Prawns (3pc)</b>	<b>17</b>
<i>ginger &amp; yellow bean sauce</i>	
<b>Pork &amp; Shiitake Dumplings (5pc)</b>	<b>14</b>
<i>chili crunch, black vinegar</i>	
<b>Curry Puffs V</b>	<b>14</b>
<i>curried split peas &amp; potatoes, pickled onion, tamarind ketchup</i>	
<b>Chicken Larb</b> 🌶️	<b>15</b>
<i>toasted rice, thai chili, green cabbage</i>	

#### CURRIES

<b>Beef Rendang</b>	<b>21</b>
<i>chili sambal, crispy shallot, gulai, squash</i>	
<b>Jungle Curry V</b> 🌶️	<b>16</b>
<i>thai eggplant, long beans, baby corn add shrimp +6 add pork belly +6</i>	
<b>Devil Chicken Curry</b> 🌶️🌶️	<b>18</b>
<i>mustard seeds, habanero chili vinegar</i>	
<b>Mister Dal V</b>	<b>16</b>
<i>yellow split peas, coconut milk, crispy curry leaves</i>	
<b>Butter Chicken</b>	<b>18</b>
<i>tomato masala, cilantro, fenugreek</i>	

#### VEGETABLES, SIDES, NOODLES & STIR-FRY

<b>Egg Noodles</b>	<b>21</b>
<i>pork belly, ginger relish, szechuan</i>	
<b>Nasi Goreng can be V</b> 🌶️	<b>15</b>
<i>fried egg, rice, sambal terasi, long beans add shrimp +6 add pork belly +6</i>	
<b>Green Papaya Salad can be V</b> 🌶️	<b>14</b>
<i>cherry tomato, peanuts, chili dressing, green beans add shrimp +6</i>	
<b>Side of Jasmine Rice V</b>	<b>3</b>
<b>Roti V</b>	<b>4.5</b>

#### WOOD GRILL

<b>Gai Yang Chicken</b>	<b>28</b>
<i>lemongrass marinade, shaved cabbage, burnt chili nam jim</i>	
<b>Beef Short Rib</b>	<b>39</b>
<i>chili &amp; tamarind dressing, roasted peanuts</i>	
<b>Dry-Aged Branzino</b>	<b>32</b>
<i>yellow curry, mint, cilantro, thai basil</i>	

#### DESSERTS

<b>Thai Tea Pudding V</b>	<b>12</b>
<i>boba pearls, black sugar, lemongrass</i>	
<b>Vanilla Soft Serve Sundae</b>	<b>12</b>
<i>salted caramel, milo brownie, peanuts</i>	
<b>Shaved Ice V</b>	<b>12</b>
<i>berry granita, kiwi, passion fruit, coconut, tofu cream, basil seed</i>	

V = VEGAN

Special thanks to a few of our suppliers:

The Joint Seafood, Peads & Barnett, Straus Creamery, Mary's Chicken, Weiser Family Farms,  
Coleman Farms, Fresno Evergreen, The Garden Of and Munak Ranch

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Guests with a peanut or other severe allergy are advised not to dine due to the risk of cross contamination.