

# DINNER MENU



## Small Plates

<b>MARKET OYSTERS *</b> \$21 Premium Oysters (5) Asian-Inspired. Thai Seafood Mignonette. Shiso	<b>SCALLOP CRUDO *</b> \$24 Hokkaido Scallops, Thinly sliced. Shiso-Ginger Aguachile. Cucumber	<b>YUM YUM SALAD</b> \$15 Kale Greens & Seasonal Fruits. Peanuts, Fried Shallots. Yum Dressing
<b>PRAWN LUMPIA</b> \$17 Pork stuffed jumbo Tiger Prawn- Spring roll. Spiced Banana Ketchup	<b>CRISPY CALAMARI</b> \$18 Pla Muek Tod Krob. Thai-marinated Fried Squid. Thai tartar sauce	<b>TIGER SHRIMP SHUMAI</b> \$16 Dim Sum Classic. Steamed. Masago Shitake, Corn, Aromatic Soy & Chili
<b>SPICED CORN RIBS</b> \$14 Flash-fried riblets. Burnt Chili. Tamarind glaze. Cilantro	<b>CURRY PORK RIBS</b> \$21 Twice-cooked ribs on the bone Karee Curry, kaffir lime leaves	<b>GRILLED PORK JOWL</b> \$21 Flame-kissed Thai marinated pork cheek, Cabbage slaw. Nam Jim Jeow

## Signature Dishes

<b>CRYING TIGER STEAK *</b> \$39 Thai-marinated Grilled Skirt Steak. Certified Angus Beef. Thai Chimichurri, Smashed Fingerlings. Nam Jim Jeow	<b>SAMBAL SKATE</b> \$32 Roasted marinated skate fish. Crispy Okra. Rustic Sambal Sauce Crispy Fin Bones	<b>PADANG BEEF RIB</b> \$48 Indo-braised Angus Beef Rib, Grilled. Pickled Cucumber & Chili, Padang Curry
<b>SEAFOOD PAD CHA</b> \$38 Pad Cha Talay. Spicy Thai Stir-fry. Shrimp, Squid, Scallop, Mussels. Green peppercorn, Thai aromatics	<b>MUSHROOM PAD CHA</b> \$29 Pad Cha Hett. Spicy Mushroom Stir-fry. King oyster, shimeji, shitake and oyster mush String beans. Thai aromatics	
<b>WHOLE BRANZINO</b> \$50 De-boned & Butterflied. w Bok Choy Served either: Steamed / Aromatic Ginger Scallion Soy Grilled / Herbed Seafood Sauce	<b>KING RIVER PRAWN</b> MP Giant whole shrimp (2) Butterflied & grilled shell-on. Assortment of sauces.	

## Rice & Noodles

<b>CRAB FRIED RICE</b> \$32 Thai-inspired. Alaskan Snow Crab Aromatic fried rice w egg & spring onion Thai seafood sauce	<b>STEAK FRIED RICE</b> \$29 Grilled Angus-Beef Steak over Classic Fried Rice w egg & spring onion Nam Jim Jeow	<b>NASI GORENG</b> \$24 Indo-inspired Bali Fried Rice. Crispy Chicken Thigh. Caramelized sweet soy & Sambal.
<b>KHAO SOI GAI</b> \$29 Northern-style Thai soup w egg noodles. Crispy chicken, crispy noodles, coconut curry, Thai aromatics	<b>DRUNKEN NOODLES</b> \$25 Pad Kee Mao. Angus Beef sauteed. Thai-inspired wide rice noodle stir-fry. String beans, thai basil & chili	<b>NIGHT MARKET NOODLES</b> \$25 Chicken & Squid. Street-inspired wide rice noodle stir-fry. Spring onion & egg, watercress

## Vegetables & Sides

<b>SAMBAL EGGPLANT</b> \$21 Crispy Eggplant Sautee. House Sambal. Fresh herbs & fried shallots	<b>SAUTEED MORNING GLORY</b> \$21 Pak Boong Fai Deng. Thai water spinach stir-fry. Tao Jiew & oyster sauce, thai chili	<b>JASMINE RICE</b> \$3 Steamed thai jasmine long grain rice.
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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS \*  
\*\* VEGETARIAN OPTIONS MAY BE AVAILABLE UPON REQUEST \*\*

CHEF FRANCIS TANRANTANA  
ALEXANDER LEE

