

MENU

CONTEMPORARY ASIAN

THAI CHICKEN DUMPLINGS	12
SERVED WITH SWEET SOY AND CHILI OIL	
CRISPY RICE SALAD	10
WITH LETTUCE, CABBAGE, TOMATO, CUCUMBER, PEANUTS AND LIME (VE) (GF)	
MASSAMAN CURRY EGGROLLS	8
MASSAMAN SPICED POTATOES WRAPPED IN CRISPY SHELL WITH THAI CHILI SAUCE (VE)	
CHICKEN BAO BUN	6
FRESHLY MADE BAO WITH PULLED SOY CHICKEN, CUCUMBER PICKLES AND MAYO	
SAN FRANCISCO STYLE NOODLES	15
BUTTERY, SPRINGY NOODLES WITH LOTS OF GARLIC (CONTAINS OYSTER SAUCE)	
POTATO PEA PANANG CURRY	17
RICH COCONUT RED CURRY WITH THAI BASIL (VE) (GF) WITH CHICKEN	
SPICY BASIL ROASTED PORK	22
SERVED WITH A FRIED EGG ON JASMINE RICE	
STEAK ON A PLATE	36
LAO GRILLED RIBEYE WITH CABBAGE JEOW SOM (LAO SPICY FISH SAUCE)	
GINGER SCALLION CHICKEN	18
CHINESE POACHED CHICKEN WITH SWEET SOY AND GINGER SCALLION SAUCE SERVED ON JASMINE RICE WITH BONE BROTH (GF)	
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HOUSE MADE CHILI OIL	1
JEOW SOM	1
LAO SPICY FISH SAUCE	
JASMINE RICE	4
CUCUMBER PICKLES	6
CUCUMBER AND RED ONIONS IN A SWEET TANGY BRINE (VE) (GF)	
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BUTTER MOCHI	7
CHEWY HAWAIIAN MOCHI CAKE WITH BROWN SUGAR COCONUT CARAMEL	
KILLER COOKIES	4
BROWN BUTTER SEA SALT CHOCOLATE CHIP SPRINKLE DELIGHT MOLASSES SPICE (VE) (GF)	
SEASONAL GELATO	4
ASK YOUR SERVER ABOUT OUR SEASONAL FLAVORS	
AFFOGATO	4
ESPRESSO SERVED OVER GELATO	

*PLEASE ASK YOUR SERVER ABOUT OUR SPECIALS