

JASMINE RICE

~ Lunch ~

Starters

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Yum Woon Sen ~ Thai glass Noodles Salad with shrimp, minced chicken, fresh lime juice, and fried shallots.

Crispy Spring Rolls ~ Cellophane noodles, carrots and cabbage, with tangy sweet chili dipping sauce.

Whisky Wings ~ Crispy wings with a splash of whisky in phanaeng curry coconut sauce.

Signatures

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Chuchi salmon ~ Steamed filet of salmon in chuchi curry coconut sauce with fresh Thai basil.

Spicy Alley ~ Chicken fritter in spicy chili paste with cashew nuts, sun dried peppers, sweet pineapple, lemongrass, garlic, and ginger, served with jasmine rice.

Thai Tamarind Shrimp ~ Juicy shrimp in a sweet-salty-sour tamarind sauce, topped with fried shallots, and served with jasmine rice.

Sweets or Beverages

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Homemade Coconut Custard ~ With palm sugar, pandan juice, tapioca and rice pudding.

Thai Iced Tea • Thai Iced Coffee • Unsweetened Iced Tea • Soft Drink

Dinner Menu : 3pm - 10pm

Upon request some dishes can be prepared gluten free or vegetarian.

Gratuuity will be added to the check.

JASMINE RICE

~ Dinner ~

Starters

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Crispy Spring Rolls ~ Cellophane noodles, carrots and cabbage, with tangy sweet chili dipping sauce.

Green Curry Mussels ~ Fresh mussels in spicy green curry coconut sauce with fresh Thai basil.

Thot Man Kung ~ Panko crusted shrimp cakes, served with plum ginger dipping sauce.

Soups or Salads

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Beef Salad ~ Sliced grilled beef tossed in fresh lime juice, chillies, ground roasted rice, shallots, and mint.

Dumplings Soup ~ Delicate shrimp and pork wonton in clear broth.

Signatures

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Seared Salmon ~ Wok-sears filet of salmon in green curry coconut sauce with angel hair pasta.

Bourbon Beef ~ Braised beef in bourbon massaman curry sauce, fried shallots, and peanuts.

Drunken Duck ~ Crispy duck in Apple Brandy Curry Coconut sauce with steamed broccoli.

Ho Mok Talay ~ Steamed seafood curry (salmon, shrimp, calamari, and mussels),
made from a mousse-like mixture of seafood, red curry paste, and coconut milk.

Sweets & Beverages

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Baby White Elephant ~ Vanilla ice cream with banana in crispy pastry topped with Cinna-Rum syrup.

Homemade Coconut Custard ~ With palm sugar, pandan juice, tapioca and rice pudding.

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