

Thai Night

SEVEN COURSE TASTING MENU

To Start

OYSTERS

red nahm jim • cilantro

KANPACHI CEVICHE

lemongrass • shallot • kaffir

Appetizer

SOUP

tom ka • galangal • prawn

SALAD

tangy slaw • green mango • carrot

SKEWERS

marinated grilled chicken • satay sauce • house pickle

Mains

GRILLED BRANZINO

green curry • market vegetable • thai basil

-or-

GRILLED STEAK

panang curry • market vegetable • thai basil

served with jasmine rice

Dessert

SANKAYA CUSTARD

black sticky rice • coconut ice cream • mango

CHEF ZACH HAMEL