



# Valentine's Menu

5-COURSE PRIX FIXE | \$89+ PER PERSON

## Starter Sampler

### KRA JIEP TOD

Crispy tempura Okra & Shiro  
with seasoning

### WAKE-UP PRAWN

Marinated fried shrimp  
tobiko wasabi mayo

### SIAM SALMON TARTARE

Fresh raw salmon diced with Thai herbs  
E-Sarn style dressing in vegan tart

## Soup

### TOM KHA MUSSEL

Coconut soup with mussels  
and mushrooms with Thai herbs

## Salad

### KAHLAM PLI SALAD

Green & Red cabbage, carrots  
cucumbers, coriander in special  
house dressing

## Entree (Choose One)

### DUCK BERRY

Grilled marinated duck breast, honey  
bean sauce, cranberry dressing with  
garlic rice and broccolini

### NAM PHRIK LONG RUEA FRIED RICE

Grilled black cod, chili paste fried  
rice, steamed veggies, served with  
seafood chili sauce

### KAO SOI WAGYU

Kobe steak in Northern style thick  
curry, egg noodles, red onion,  
pickled mustard

### SPAGHETTI KEE MOW

Fresh mix veggies, drunken style  
noodles, shiitake mushrooms, young  
pepper corn, crispy basil

## Dessert (Choose One)

CHEESECAKE CHOCOLATE  
RASPBERRY

LOVE HEART  
CAKE

\*PRICE DOES NOT INCLUDE TAX & TIP