

Menu

SUMMER 2026 RESTAURANT WEEK

\$30 2 - COURSE
LUNCH (MON - FRI)
Not include tax or tip.

STARTER

Choose One

TARO FRITTERS (V)(G)

Crispy taro fritters with corn and black beans served with spicy tamarind sauce and ground peanuts

TOM YUM WINGS

Deep fried breaded chicken wings coated with sweet and spicy Tom Yum flavored sauce served with lime.

CRISPY CRAB ROLLS

Crispy spring rolls filled with shrimp and crab meat served with sweet chili sauce

MAIN

Choose One

CRISPY PORK BELLY BASIL

Crispy pork belly in spicy basil sauce with long beans and red peppers.

LEMONGRASS SEA BASS

Crispy fried seabass with cashew nuts, peanuts, toasted chili, and lemongrass tamarind sauce.

KHAO SOI

Egg noodles in coconut curry sauce with braised chicken topped with crispy noodles, red onion, pickled cabbage, lime and chili oil

VEGAN MASSAMUN (V)(G)

Vegetables and tofu in Massamun curry with potato, onion, fried shallots, and peanuts.

WHEN IN BANGKOK

Menu

SUMMER 2026 RESTAURANT WEEK

\$ 45 3-COURSE (ALL DAY)

Not include tax or tip.

STARTER

Choose One

TARO FRITTERS (V)(G)

Crispy taro fritters with corn and black beans served with spicy tamarind sauce and ground peanuts

SOFT SHELL CRAB PINEAPPLE SALAD (G)

Crispy soft shell crab served on top of spicy pineapple salad with cucumber, mint, red onion, and toasted coconut.

FRIED SCALLOP

Panko breaded scallops served with tamarind and sweet chili jam sauce.

MAIN

Choose One

TE PHO BRANZINO

Pan seared branzino fillet served on top of crispy water spinach and tamarind red curry sauce.

YUM PLA MUEK

Calamari glazed in squid ink, palm sugar, soy sauce, and lemongrass. Finished with fresh lime, tossed with red onion, cilantro, Thai chili, and crispy lemongrass

PORK JOWL GARLIC RICE

Fried marinated pork jowl served on top of garlic fried rice with egg, onion, and scallion served with sweet and spicy tamarind jaew sauce.

VEGAN MASSAMUN (V)(G)

Vegetables and tofu in Massamun curry with potato, onion, fried shallots, and peanuts.

DESSERT

Choose One

COCONUT PANDAN SUNDAE | MANGO MOUSSE CAKE

WHEN IN BANGKOK