

2019 North Shore Restaurant Month



LUNCH \$20

Available on Mondays - Thursdays

CHOICE OF BITES & GREENS

Monika's Ginger Bourbon Popcorn Chicken, ไก่ทอด house-made from her secret recipe.

Meatballs of Chicken ลาบทอด with sawtooth cilantro, lime juice, dried chili flakes and toasted rice powder, fried and served with butterhead lettuce and red radish. ♦

House Made Pandan Tapioca Pearl Crackers, ข้าวตัง with relish of minced chicken and shrimp with peanuts and tamarind-coconut sauce. ♦

Vegetarian Scallop, น้ำพริกเผา medallion of an Eringi king mushroom with house made chili jam. ♦

Root Chips, ของทอด chili-lime salt.

CHOICE OF NOODLE & RICE

Braised Organic Chicken Breast with Thin Rice Noodle Soup, ก๋วยเตี๋ยว chili-lime broth with water crests, carrots, bean sprouts, roasted crushed peanuts, cilantro, roasted Thai chili flakes and garlic oil.

Coconut Curry Braised Beef and Bahn Mi Noodle ข้าวซอย in roasted chili coconut curry broth with Thai shallots, lime, chili jam, pickle mustard greens and crispy noodles. (Available in Gluten-Free)

Soy-Cured Organic Chicken Stew, โจ๊ก with kabocha-rice porridge and asparagus.

Grilled Amish Chicken, ข้าวมันส้มตำ green papaya salad and coconut rice.

Smoked White Fish and Rice ข้าวผัด served with lemongrass, kaffir lime leaves, ginger, frisée, Thai shallots, sliced Thai birds-eye chilies and red radish. ♦

Kale and Tofu แกงคั่ว coconut-tamarind curry sauce and Kale chips.

Stir-Fried Mung Bean Noodle, สุกี้แห้ง with tofu, Napa cabbage, celery, carrots, watercress, shimeji mushrooms, egg and chili-lime-pickled bean curd sauce. (Available in Gluten-Free and Vegan)

CHOICE OF SWEETS

Sweet Rice Dumpling preserved red plums, warm ginger consommé.

Chocolate Mousse, with candied pecans and vanilla ice cream.



Gluten Free

No Substitutions

North Shore Restaurant Month



DINNER \$30

Available on Sundays - Thursdays

CHOICE OF BITES & GREENS

Monika's Ginger Bourbon Popcorn Chicken, ไก่ทอด house-made from her secret recipe.

Meatballs of Chicken ลาบทอด with sawtooth cilantro, lime juice, dried chili flakes and toasted rice powder, fried and served with butterhead lettuce and red radish. ❖

House Made Pandan Tapioca Pearl Crackers, ข้าวตัง with relish of minced chicken and shrimp with peanuts and tamarind-coconut sauce. ❖

Vegetarian Scallop, น้ำพริกเผา medallion of an Eringi king mushroom with house made chili jam. ❖

Root Chips, ของทอด chili-lime salt.

CHOICE OF MEAT & SEA

Kale and Tofu แกงคั่ว with coconut-tamarind curry sauce. (Available in Gluten-Free)

Pan Roasted Cauliflower Steak, น้ำพริกอ่อง with Northern Thai Roasted chili-tomatoes tofu Nam Prik.

Grilled Half All-Natural Amish Raised Chicken, ไก่ย่าง with spicy tamarind sauce.

Coconut-Curry Braised Chicken, หมสมั่น accented by Persian spices, Thai herbs and coconut cream curry, served with roasted fingerling potatoes, pearl onion confit, crispy shredded sweet potato and almonds. ❖

New York Strip Steak, เขียวหวาน Thai eggplant, bamboo shoots, sweet Thai basil and green chili curry. ❖

Seared Salmon, หลน fennel, fresh ginger, English cucumber, pomegranate, shallot, lemongrass-tamarind coconut reduction. (Available in Gluten-Free)

Coconut Poached Seafood (shrimp, mussels and squid) ต้มซ่า with shimeji mushrooms, and Thai chilies in kaffir lime, lemongrass and galangal-infused coconut broth. ❖

CHOICE OF SWEETS

Sweet Rice Dumpling preserved red plums, warm ginger consommé.

Chocolate Mousse, with candied pecans and vanilla ice cream.



Gluten Free

No Substitutions