

## TO START

### MIYAGI OYSTER

FROM MARIN.  
SIDE OF NAM JIMM

4 EACH

### NAM PRIK LON

น้ำพริกหลน

CRABMEAT COCONUT RELISH,  
GALANGAL, MAKRUT LIME  
LEAVES, SHRIMP CRACKERS,  
MARKET VEGETABLES

24

### ROTI MARTABAK

โรตีมะตะบะ

PAN-SEARED ROTI STUFFED  
WITH CARAMELIZED ONIONS,  
GARLIC, AND CURRY SPICED  
YUKON GOLD + YAM. SERVED  
WITH CUCUMBER RELISH

18

### YUM GALUM PII

ยำกะหล่ำปลี

FRIED TOFU, GREEN CABBAGE  
AND BANANA FLOWER SALAD  
DRESSED WITH VEGAN FISH  
SAUCE + LIME, TOPPED WITH  
MINT, RAURAM, SAWTOOTH  
HERBS, PEANUTS AND FRIED  
SHALLOTS

18

## BIG PLATES

### GAENG LAUNG

แกงเหลือง

YELLOW COCONUT TURMERIC  
CURRY WITH TOFU, GOLDEN  
BEETS, KALE, TOPPED WITH  
FRIED SHALLOTS AND CILANTRO

27

### PLAA NUENG MANAO

ปลาหนึ่งมะนาว

STEAMED BLACK COD FROM  
MONTEREY BAY, LEAF CELERY,  
CILANTRO, CHILI-LIME SCENTED  
BROTH

33

### GAJ TOD HAT YAI

ไก่ทอดหัดใหญ่

DOUBLE FRIED CHICKEN THIGHS,  
CORIANDER + GARLIC + FISH  
SAUCE, CUCUMBERS,  
CRYING TIGER AND SWEET +  
SOUR SAUCE

31

ADD

### CHILI DE ARBOL

1

### NAM JIMM SEAFOOD

2

### JASMINE RICE

5

## DESSERT

### COCONUT ICE CREAM

ROASTED PINEAPPLE, GINGER  
SYRUP, LIME ZEST, COCONUT  
CHIPS

12

### WARM CANDIED KABOCHA PUMPKIN

SALTED COCONUT CREAM,  
PEPITA BRITTLE, TOASTED  
SESAME SEEDS

12