

# A CULINARY ODYSSEY: MEKONG TO MAE KLONG

## TOM YUM

MUSHROOM | CARROT | TOMATO | COCONUT | FISH SAUCE  
| LEMONGRASS | GALANGAL | KAFFIR LIME LEAF |  
CHILI | GARLIC

## KHAO PAT PUU

WHOLE BLUE CRAB | CRAB FRIED RICE | EGG | CILANTRO  
| CUCUMBER | MUOI OT XANH (GREEN CHILI SAUCE)

## COC XÀ LÁCH NAM

GEM LETTUCE CUPS | "BAHN MI" KING TRUMPET  
MUSHROOM | PICKLED VEGETABLES | BEAN SPROUTS  
| GREEN PAPAYA SLAW | SAMBAL OELEK

## HOR MOK PLA

STEAMED BANANA LEAF FISH CAKE |  
RICE NOODLE BUNDLES | KAENG LUEANG

## GÀ SA

LEMONGRASS GINGER CHICKEN | THAI STICKY RICE  
| PAD PAK | JALAPENO VINEGAR

## KHEK MAPHRĀW MAMWNG

MANGO COCONUT CAKE | COCONUT DACQUISE |  
LIME CURD | CRISPY RICE BASE | MANGO MOUSSE  
| COCONUT RICE TUILE

MAIN COURSE WINTER DINING SERIES 2024  
DINE-IN: JAN 25 | AT HOME: JAN 26



FLORAL DESIGN BY  
THISTLE & VINE