

MIAMI SPICE

PLEASE | select one option from each section below

HOT APPETIZERS & RAW BAR | KHONG WAANG & PLAA DIP

BEEF JERKY | NEAU DADE DEAW | coriander, nahm jim jao sauce, burmese sticky rice

POPCORN SHRIMP | GOONG TOD GROB | shrimp tempura, shiitake mushrooms, spicy mayonnaise

SPICY SALMON SALAD | seaweed salad, cucumbers, sesame oil, masago, honey kimchee

NAIYARA ROLL | salmon belly, cucumber, avocado, scallion, truffle oil, topped with salmon belly 'brûlée'

WHITE FISH TACOS | red onion, tomatoes, aji amarillo, avocado, yuzu lemon

ENTREES, NOODLES & RICE | AAHAAN LAK, SEN LEK, SEN YA & KAHO

VIETNAMESE FISH | PAD PAK KAH-NANG PLAA | sauteed white fish, brussels sprouts, cauliflower, garlic chives

RED CURRY | GANG DANG GAI | chicken, bell peppers, pineapple, coconut milk, jasmine rice

CHIANG RAI CURRY | KHAO SOI | egg noodle, skirt steak, yellow curry, crispy noodles

PAD SEE-EEW | chow fun noodle, shrimp, bok choy, garlic, sweet soy

KIMCHEE FRIED RICE | KHAO PAD PAK DONG | chinese sausage, truffle, peas, sunny side egg

DESSERTS | KHONG WAAN

THAI DONUTS | mango sauce, pineapple, cashews, thai basil, banana anglaise

PANDAN VANILLA FLAN | berries, mint, passion fruit sorbet, coconut tuile

BROWN SUGAR CAKE | caramel bananas, coconut mousse, lime cream, guava granita

MILK CHOCOLATE POTS DE CRÈME | crème chantilly, ginger, chocolate puffed rice

WINE BY THE GLASS | KREUANG DEUM

SPARKLING ROSE | california

GRUNER VETLINER | austria

PINOT NOIR | willamette valley