

SPECIALS

APPETIZERS

THAI NORTHERN SAUSAGE \$14.95

Grilled Thai sausage served with dried Thai chilis, ginger, peanuts, cucumber, pickled carrots & green leaf

SWEET PUMPKIN SOUP \$9.95

Blend of roasted pumpkin & butternut squash, sweet potato, shallots, white pepper & coconut milk

ENTRÉES

FRIED RICE CRAB MEAT \$24.95

Crab meat, onion, tomato, scallion, carrot, green peas and fried rice

SEA BASS \$40

Fried whole sea bass with steamed carrots, broccoli, string beans & rice

Choose sauce:

Shoo-Shee *(blend of dried red chilis, garlic, shallots & lemongrass curry sauce garnished with kaffir lime leaf & red bell pepper)*

Lard prick *(garlic, fresh chili, red onion, red bell pepper, tamarind, brown sauce, sugar, vinegar & fried basil)*

DESSERTS

RAWSOME TREATS: *Try our seasonal flavors! (red velvet pumpkin leche, carrot cake & more. All pies are gluten-free /raw/ vegan \$10-\$12)*

DRINKS

POMEGRANATE RITUAL

Zero proof ritual tequila, fresh lime juice and pomegranate syrup
\$8 / \$11 (with sake)

ORANGE CINNAMON TEA \$5

Iced black tea with cinnamon syrup and orange juice