



North Shore Restaurant Month Prix Fixe Menu

Dinner only. Sunday - Thursday

\$45 per guest

First Course

(select one to share)

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

or

Frisée, Fried Tofu สลัดแขกเต้าหู้, accented by egg, Japanese cucumber, sliced beets, and toasted chili-tamarind coconut cream dressing.

or

Sweet Potato Croquettes, มันทอด, tamarind gel, crushed peanuts, cilantro, whole grain mustard.

Second Course

(select one per person)

Coconut-Curry Braised Chicken มีต้ม, in a coconut cream curry infused with Persian spices and Thai herbs. Served with roasted marble potatoes confit, crispy shredded sweet potatoes, and slivered almonds.

or

Tofu and Swiss Chard แกงเต้าหู้, with coconut-tamarind curry sauce and taro chips.

and

(all of these to share)

Stir Fried Aubergine กะเพรามะเขือยาว, with tofu, shiitake mushroom, holy basil, Thai chilies, cauliflower purée.

and

Charred Banana Pepper & Eggplant Relish, chicharrons, and crudité.

Third Course

(to share for two)

Vegan Chocolate Fudge Brownie, palm sugar buttercream, coconut crumble, tart cherries