

The Menu

TUNA TARTAE WITH AVOCADO

Finely diced fresh tuna mixed with a sesame-soy dressing, served atop creamy avocado slices, and garnished with microgreens and a drizzle of wasabi mayo.

TOM YUM GOONG

Thai hot and sour soup with shrimp, mushrooms, tomatoes, lemongrass, kaffir lime leaves, and galangal. It's spiced with fresh chilies and finished with a splash of lime juice and fresh cilantro.

VIETNAMESE GREEN PAPAYA SALAD (GOI DU DU)

Shredded green papaya with carrots, peanuts, fresh herbs (mint, cilantro, Thai basil), and a tangy dressing made with fish sauce, lime juice, garlic, and chilies. Garnished with crispy shallots.

MISO-GLAZED BLACK COD

Marinated black cod fillets in a sweet and savory miso glaze, then broiled to perfection. Served with a side of pickled vegetables and steamed jasmine rice.

MONGOLIAN BEEF

Tender slices of beef, wok-seared with fresh garlic, ginger, and scallions in a rich soy-based sauce, finished with a hint of sweetness. Served soba noodles and asian greens

BLACK SESAME TART WITH YUZU CURD

A delicate black sesame tart filled with tangy yuzu curd, offering a perfect harmony of nutty and citrus flavors.

MANGO STICKY RICE

Sweet and creamy coconut sticky rice served with ripe, juicy mango slices, topped with a drizzle of coconut milk and a sprinkle of toasted sesame seeds.