

## 'SONGKRAN' THAI NEW YEAR SPECIAL MENU

Enjoy Executive Chef/Owner Aulie Bunyarataphan's

Available April 10<sup>th</sup> – 17<sup>th</sup>, 2022

*We invite you to take part in the water pouring ritual. Refresh and renew your spirit for the Thai New Year of the tiger, the Buddhist Era year of 2565. The year of the tiger is thought to be a sign of new beginnings, intensity, and social upheaval. May this year be especially auspicious for you, and may you be blessed with long life, beauty, happiness and strength.*

### HERB INFUSED THAI SPIRIT (YADONG)

**1,000 HORSEPOWER (MAH-KRATUEB-ROHNG)** *(Known for nourishing the body, improving blood circulation, and easing tense muscles)* Served with mixed nuts, house pickled veggies, and Singha beer. Tasting available upon request.

15

### FIRST COURSE

**SAKU SAI MOO**  *(One of the oldest hors d'oeuvres, original since King Rama I and became one of the most popular dishes in Thailand.)* Tapioca dumplings filled with caramelized chicken, sweet pickled radish, roasted peanuts and Thai herbs. Paired well with fresh Thai pepper, lettuce greens, cilantro, and crispy garlic.

12

**PLA MEUK YANG**   *(A popular Bangkok street food)* Grilled whole marinated squid with Thai spicy seafood dipping sauce.

14

### MAIN COURSE

#### **GANG FUG THONG CLAY POT**

Traditional pumpkin curry with chicken thigh, kaffir lime and basil leaves.  
Steamed jasmine rice on the side.

21

#### **PLA JIEN**

Crispy fried whole fresh tilapia topped with spicy ginger-black bean-mushrooms sauce, sweet bell peppers, onion and scallions. Steamed jasmine rice on the side.

25

#### **SPAGHETTI KEE MAO**

Wok stir-fried chicken, shrimp and beef drunken style with thin spaghetti, Asian broccoli, young peppercorns, bell peppers, basil, onion and scallions.

23

### DESSERT

#### **KHANOM KROK - THAI COCONUT GRIDDLE**

Hot coconut rice cake with variety of traditional toppings

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