

Here at Mezzanine we serve delicious authentic Thai cuisine, using the freshest herbs and ingredients. We use fresh coconut milk made in our kitchens daily and when dishes need a little sweetness, we use natural, raw sugar 'piloncillo' giving our dishes their unique rich flavors. Our Thai resident chef Garn Surasak takes great pride in bringing to life the traditional dishes from his country using the recipes of our Thai cuisine expert Dim Geefay learned from her mother growing up in Bangkok.

STARTERS

MX

Pangas , endives, tofu, shiitake, mango, nuts, seeds, chili, lime	\$170
Chicken dumplings , tequila, shiitake, soy ginger sauce	\$190
Crispy money bags , shrimp, jicama, ginger, soy, sambal	\$235
Vegetarian spring rolls , shiitake, tofu, noodles, cabbage, mango mint chutney	\$170
Sautéed mushrooms , cashews, oyster sauce, chili, rice	\$200
Chicken satay , peanut sauce, pickled cucumber salad	\$160
Fresh roll , pork, rice noodles, vegetables, peanut sauce wrapped in rice paper	\$180
Beng Pan Tarn Rak (Share, Eat & Love) , large shared platter of our favorite Thai street food For 2 people is a full meal / For 4 to 6 people is a great form of appetizer	\$1,200



Spiciness level: Tourist | Expatriate | Truly Thai

+ **Chicken** \$80 | + **Beef** \$100 | + **Fish** \$100 | + **Shrimp** \$115

SOUPS

MX

Tom yum , lemongrass, mushrooms, tomato, kaffir, chili	\$110
Tom kha , coconut milk, lemongrass, mushrooms, cabbage, kaffir, chili	\$110
Riverboat , chicken broth, rice noodles, tofu, peanuts, bean sprouts, chaya, pickled jalapeños	\$120

SALADS

MX

Thai queen salad , grilled shrimp, rice noodles, mango, jicama, coconut, peppers, cashews, jalapeño, onion, garlic, mint, rice wine vinegar	\$330
Tulum garden salad , kale leaves, young coconut, avocado, tomato, mango, cashews, citrus dressing	\$250
Larb gai , minced chicken, mint, cabbage, lettuce, onion, radicchio, lemon chili sauce	\$200





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SPECIALITIES

MX

All curries are cooked in homemade coconut milk

Red or green curry , eggplant, bamboo, kaffir, basil, chili	\$200
Massaman curry , potatoes, cardamom, cinnamon, sweet onions, peanuts	\$200
Yellow curry , sweet potatoes, turmeric, cucumber salad	\$200
Panang curry , French beans, red peppers, carrots, basil, peanuts, kaffir	\$200
Pad thai , rice noodles, tofu, egg, bean sprouts, cabbage, garlic, onion, peanuts, chili peppers, tamarind	\$225
Drunken noodles , holy basil, onions, broccoli, tomatoes, cabbage, garlic, jalapeños & tamarind sauce	\$215
Kao pad fried rice , holy basil, jalapeños, garlic, peppers	\$190
Pad krapao , minced chicken, fried egg, holy basil, pepper, carrots, cucumbers, rice	\$210
Issan Tray , pork slices, spicy noodle salad, with a tomatoe sauce, crispy pork rind & hard boiled egg.	\$270
Som tam , fried beef strips, green papaya tomato salad, peanuts, coconut rice	\$315
Shrimp , cashews, mango or pineapple, chili, yellow curry sauce, rice	\$360
Crying tiger , 350 g thai marinated ribeye, rice, tropical salad & spicy soy sauce	\$630
Fish Filet in banana leaf, mushrooms, sweet peppers, rice, habanero lime sauce	\$440

