






## SPECIALS

**Spiciness level:** Tourist | Expatriate | Mexican

+ **Tofu** \$70 | **Chicken** \$100 | + **Beef** \$130 | + **Fish** \$120 | + **Shrimp** \$140

	MX
<p><b>Monday</b></p> <p>Curry Pina Mango panang curry, coconut milk, pineapple, mango, grapes, basil</p>	\$230
<p><b>Tuesday</b></p> <p>Kho Samui fish fillet, peppers, shiitake, tamarind sauce</p>	\$490
<p><b>Wednesday</b></p> <p>Beef &amp; Broccoli flank steak, garlic, broccoli, oyster sauce, jasmine rice</p>	\$420
<p><b>Thursday</b></p> <p>Yam Tua Plu green bean salad, shrimp, boiled egg, coconut, peanut sauce</p>	\$420
<p><b>Friday</b></p> <p>Pad Prik Deaud pan fried fish, mushrooms, pepper, ginger, spicy tamarind sauce</p>	\$520
<p><b>Saturday</b></p> <p>Thai Baby Pork Ribs lemongrass, pepper, cilantro, coconut milk, red curry</p>	\$540
<p><b>Sunday</b></p> <p>Whole Fried Fish mango salad, habanero, peanuts, jasmine rice</p>	\$610

# LUNCH & DINNER

## STARTERS

	<b>MX</b>
<b>Pangas</b> endives, tofu, shiitake, mango, cashews, seeds, chili, lime	\$200
<b>Chicken Dumplings</b> tequila, shiitake, soy ginger sauce	\$230
<b>Crispy Money Bags</b> shrimp, jícama, ginger, soy, sambal	\$270
<b>Vegetarian Spring Rolls</b> shiitake, tofu, noodles, cabbage, mango mint chutney	\$210
<b>Sautéed Mushrooms</b> cashews, oyster sauce, chili, rice	\$220
<b>Chicken Satay</b> peanut sauce, pickled cucumber salad	\$210
<b>Fresh Rolls</b> pork, rice noodles, vegetables, rice paper, peanut sauce, mango or pineapple	\$240
<b>Beng Pan Tarn Rak</b> (Share, Eat & Love) large shared platter of our favorite Thai street food As a main course for 2 people. As an appetizer for 4 to 6 people.	\$1,200

## SOUPS

<b>Tom Yum</b> lemongrass, mushrooms, tomato, kaffir, chili	\$180
<b>Tom Kha</b> coconut milk, lemongrass, mushrooms, cabbage, kaffir, chili	\$180
<b>Riverboat</b> chicken broth, rice noodles, tofu, peanuts, bean sprouts, chaya, pickled jalapeños	\$190

## SALADS

<b>Thai Queen Salad</b> seared shrimp, rice noodles, mango, jicama, coconut, cashews, jalapeño, onion	\$380
<b>Tulum Garden Salad</b> kale, young coconut, avocado, tomato, mango, cashews, citrus dressing	\$270
<b>Larb Gai</b> minced chicken, mint, cabbage, lettuce, onion, radicchio, lemon, chili sauce	\$260

## SPECIALITIES

<b>Red or Green Curry</b> eggplant, tofu, bamboo, kaffir, basil, chili	\$230
<b>Massaman Curry</b> potatoes, tofu, cardamom, cinnamon, onions, peanuts	\$230
<b>Yellow Curry</b> sweet potatoes, tofu, turmeric, cucumber salad	\$230
<b>Panang Curry</b> green beans, red peppers, carrots, basil, tofu, peanuts, kaffir	\$230
<b>Pad Thai</b> rice noodles, tofu, egg, bean sprouts, cabbage, garlic, onion, peanuts, chili, tamarind	\$270
<b>Drunken Noodles</b> Thai basil, onions, broccoli, tomatoes, cabbage, garlic, jalapeños, tamarind	\$270
<b>Kao Pad</b> fried rice, Thai basil, jalapeños, garlic, peppers	\$270
<b>Pad Krapao</b> minced chicken, fried egg, Thai basil, pepper, carrots, cucumbers, rice	\$270
<b>Issan Tray</b> pork slices, spicy noodle salad, tomato sauce, crispy pork rind, hard-boiled egg	\$350
<b>Som Tam</b> fried beef strips, green papaya tomato salad, peanuts, coconut rice	\$380
<b>Cashew Shrimp</b> mango or pineapple, chili, yellow curry sauce, jasmine rice	\$440
<b>Crying Tiger</b> 12 oz Thai marinated ribeye, rice, tropical salad, spicy soy sauce	\$740
<b>Fish Filet banana leaf</b> , mushrooms, sweet peppers, jasmine rice, habanero lime sauce	\$490

Spiciness level:  Tourist |  Expatriate |  Truly Thai  
 + Tofu \$70 | Chicken \$100 | + Beef \$130 | + Fish \$120 | + Shrimp \$140



**MEZZANINE**  
RESTAURANT • BAR • HOTEL