

DINNER

RAW

- Chili Naked Shrimp, *vodka, lime* 14
- Salmon, *lemongrass tartare* 15
- Brandied Filet Mignon, *tartare* 18
- Oysters on the ½ Shell \$3 each

SMALL PLATES

- Curry Puff, *chicken or vegetable* 6
- Black Potato Fritters, *cucumber relish* 8
- Steamy Edamame 5
- Chicken Satay, *peanut cucumber relish* 9
- Panned Seared Shishito Peppers 6
- Crispy Veggie Roll 6
- Shrimp Roll 8
- Turmeric Garlic Chicken Wings, *sweet chili peanut dip* 9
- Steamed White Wine Lemongrass Mussels, *basil* 14
- 'Shroom Summer Roll 7
- Lemongrass Roasted ¼ Chicken 10
- Crispy Garlic Herb Smelt, *anchovy, pineapple* 10
- Shrimp Coconut Relish Vegetable Crudités 12
- Mussel Pancake, *garlic chive, bean sprouts* 12
- Shrimp Coconut Crepe, *cucumber relish* 13

SOUP

- Mushroom & Tofu Tom Yum, *lemongrass* 6
- Tom Kha Kai: Chicken, *galangal, coconut milk* 8
- Shrimp Wonton 7
- Tom Yum Kung: Spicy Shrimp, *lemongrass, lime* 8

SALADS

- Papaya with Roasted Peanuts 7
- Chicken Jicama, *grapefruit, roasted coconut dressing* 12
- Chopped Cucumber Tomato 7
- Organic Mixed Greens, *tamarind glaze* 8
- Seafood Papaya 12
- Spicy Grilled Beef, *mint, lime* 15

SLIDERS

- Veggie, *pickle tabbouleh salad* 14
- Salmon, *chopped salad* 15
- Beef, *French fries & greens* 15

DINNER

NOODLES

- Pad Thai:** *your choice, vegetarian, shrimp, or chicken* 12
Warm Chicken, *spinach noodles, roasted peanuts* 12
Beef Rice Noodles, *tomato gravy* 12
Drunken Noodles: *your choice vegetable, shrimp or chicken* 12

NOODLE SOUPS

choice of vegetable, shrimp or chicken

- Duck Shitake Mushroom,** *egg noodles* 12
Chicken Khao Soi, *curry, egg noodles* 13
Tom Yum Chicken Noodle Rice, *shrimp ball, peanuts* 14
Roasted Chicken, *rice noodles* 12

CURRIES

- Chicken Bamboo,** *kabocha squash, green curry* 19
Salmon Panang 19
Short Rib or Chicken, *maksamun curry* 19
Shrimp Yellow 19

FRIED RICE

choice of vegetable, chicken, shrimp

- Pineapple Curry** 12
Drunken 12
Tomato Garlic 12
SAMUI Crab 15

BIG PLATES

- Clay Pot Baked Shrimp,** *bean noodles* 17
Crispy Chicken, *chili garlic* 22
Filet Mignon, *roasted tomato chili* 29
Manila Clams, *sautéed chili jam, basil* 23
Seafood, *julienned ginger & chili', green peppercorn* 25
Sautéed Chicken, *mushroom pineapple cashews* 17
Lemongrass Roasted ½ Chicken 19
Steamed Chili Garlic Branzino, *lime* 27
Crispy Red Snapper, *mango salad or tamarind peanut* 27
Grilled Black Cod, *miso jalapeno marinade* 29
Roasted Sake Ginger Chilean Sea Bass, *scallion* 32
T Bone for 2, *garlic chili* 95

SIDES

- Jasmine Rice** 3
Jasmine Brown Rice 3
Sticky Rice 3
Oong Choi Black Bean Garlic Chili 8
Green Chinese Broccoli, *oyster & soy* 8

COCKTAILS

\$12

SIAM MARTINI

Maekong Thai Whiskey, Chambord, Pineapple

FORBIDDEN COCKTAIL

Cognac, Crème de Vanille, White Crème de Cocoa

METROPOLITAN

Black Currant Vodka, Cointreau, Cranberry, Lime

SAMUI SUNSET

Thai Whiskey, Pineapple/Orange, Cilantro

CHILI MARGARITA

Tequila, Jalapeno, Pineapple, Lime

COOL SAMURAI

Cold Sake, Cucumber

SPRITZ

Prosecco, Aperol, Club Soda, Orange

MOJITO

Dark Rum, Brown Sugar, Mint, Lime

SAKE

Hoyo "Sawayaka Junmai"
Miyasaka "Yawaraka Junmai"
Kamoizumi "Nigori Ginjo"
Seitoku "Junmai Ginjo"
Dewazakura "Oka" Ginjo
Kokuryu, Junmai Ginjo"
Tedorigawa Kinka"