

east borough dinner -

pork rinds, vinegar & curry

crispy daikon cakes, sambal & hoisin aioli

imperial rolls, traditional garnishes

spring rolls, shrimp and pork, peanut sauce

daily oysters & king crab w/ thai basil & birds eye mignonette & calamansi mayo

fried cauliflower & long beans with fish sauce, lime, sugar cane & mint

green papaya & cucumber salad, spicy nuoc cham, cashews & beef jerky

black kale, toasted coconut, lime, pickled green mango, cashews & red

turmeric rice crepe, shitakes, bean sprouts, crab boston lettuce & nuoc cham

beef tartar, scallions, peanuts, quail egg, mint & cilantro dressing, bahn mi toast

red kuri squash, coconut, tamarind, cilantro & sambal

tamarind glazed lamb ribs, crushed peanuts, sriracha & cilantro

bao buns, nuoc cham glazed pork belly with pickled mustard greens

share

head on blue shrimp, pomelo & crab paste butter served with ginger rice

hoisin hangar steak, crispy daikon cakes, au poire

jasmine fried rice, salt cod, shrimp, broccolini & charred scallions

whole fish roasted, grilled pineapple & anchovy vinaigrette, bloomsdale spinach

pork shank, crab paste, lettuce cups, pickles & multiple condiments

whole or half chicken, crisp lettuce, peanuts, chilies, tamarind, mae ploy

phocatini, oxtail, hoisin, sambal, white onion, cilantro