

Restaurant Week Lunch Menu January 27 - February 2

Appetizers:

a choice of

Squash & Apple Salad
walnut bagna cuada, chicories

Shrimp Sate
chili sate, buerre blanc, sourdough toast

Summer Roll
andouille sausage, woven rice noodles, herbs

Mains:

a choice of

Chicken Katsu
confit chicken, yellow curry, garlic rice

Tumeric Catfish
marinated blue catfish, fish sauce caramel, garlic rice

Puffy Tofu
spicy tomato, mushroom, chickpea tofu

Dessert:

a choice of

4 Leches
coconut milk, rice milk, soy milk, condensed milk, green thai tea spongecake

Chè
vietnamese snowball, pink pineapple, tapioca, young coconut, pandan jellies

\$35 per person for dinner, not including tax and gratuity

A 20% service fee will be added to your bill, of which 100% is distributed to all non-management front of the house employees in the form of wages and benefits.

Tips are distributed amongst all hourly employees who work throughout the day to create your dining experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.