



APPETIZERS

Shrimp Tod Mon Pla
Cucumber Peanut Relish
13

Vietnamese Spring Roll
Lobster, Shrimp and Pork
11

Spicy Thai Fried Chicken Wings
Mango and Mint
15

Tempura Bass Steamed Buns
Crispy Herbs and Peanuts
13.50

Grilled Chicken Satay
Spiced Peanut Sauce
12

Lobster Summer Roll
Citrus-Dill Gelée, Sriracha Emulsion
17

Charred Chili Rubbed Rib Eye Skewer
Thai Basil Dipping Sauce
15

Spiced Chicken Samosas
Cilantro Yogurt
11.50

Black Pepper Shrimp
Sun Dried Pineapple
15.50

Crispy Pork Belly
Tamarind Nouc Cham
14

Fragrant Mushroom Egg Rolls
Galangal Emulsion
9.50

Steamed Mussels
Rice Cakes, Black Bean Sauce
17

Shrimp Dumplings
Lobster and Shitake Mushroom Sauce
16.50

Crispy Cauliflower Steamed Bun
Korean Chili Sauce
11



RAW

Hamachi Sashimi
Soy Dashi, Yuzu and Chili
16.50

Salmon Tartare, Soy Ginger Dressing
Radish and Avocado
11.50

Crispy Sushi with Chipotle Mayonnaise
Chefs Selection of Fish
18

Raw Bar Platter
Salmon Tartare, Hamachi Crispy Sushi
Uni, Maine Scallop, Soy Cured Salmon
35



SALADS

Spicy Thai Slaw, Asian Pear
Crispy Shallots, Mint
10

Fennel Cucumber Salad
Yuzu Chili Vinaigrette
10

Avocado and Radish Salad
Chinese Mustard, Tempura Onions
10



SOUP DISHES

Chicken and Coconut Milk Soup
9

Spiced Carrot Soup
Spring Pea and Miso Dumplings
9



LUNCH PRIX FIXE
Monday - Friday
3 Courses
27 Per Person

All of our dishes are served family style



SEAFOOD

Striped Bass
Wok Fried Napa Cabbage
Jicama and Cucumber
28

Maine Lobster
Butter Fried Garlic, Ginger and Dried Chili
40

Salmon Cha Ca La Vong
Rice Noodles, Turmeric Peanut Broth
28

Steamed Red Snapper
Tomato Dashi, Charred Corn and Basil
31

Cod with Malaysian Chili Sauce
Thai Basil
22



MEATS

Red Curried Duck
Pineapple Sambal
26

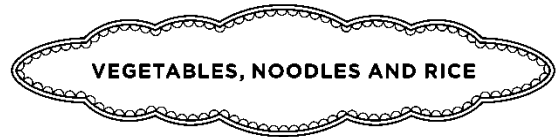
Char Grilled Chicken
Citrus Lemongrass Dressing
24

Pork Vindaloo, Crispy Herbs and Leeks
Lemon Yogurt
20

Miso Grilled Rib Eye
Garlic, Coriander and Sesame
46

Vietnamese Chicken Curry
Snap Peas and Cilantro
24

Onion and Chili Crusted Short Ribs
Egg Noodles and Pea Shoots
27



Market Corn and Broccoli
Lemongrass and Chili
9

Roasted Seasonal Vegetables
Green Curry Sauce
14

Wok Charred Greens
Jalapeno and Smoked Tofu
13

Pork Belly Ramen
Soft Cooked Egg, Pickled Radish
18

Vegetable Fried Rice
Garlic Chives, Smoked Tofu
11

Chili-Garlic Egg Noodles
Seared Shrimp and Star Anise
16

Ginger Fried Rice
11

Kimchi Fried Rice
Spicy Short Rib and Lime
16

Coconut Sticky Rice
Steamed in Banana Leaf
4



SPICE MARKET MENU

85 Per Person

43 Wine Pairing