

# DINNER MENU

**\*NY STRIP CARPACCIO.....20**  
suya . peanuts . cucumber

**CRISPY RICE SALAD.....15**  
herbs . tomato . cucumber .  
serrano vinaigrette

**PORK DUMPLINGS.....9**  
soy . chili . black vinegar .  
crispy shallot

**SALT AND PEPPER SQUID.....15**  
basil . garlic . nam jim . serrano

**FRIED BRUSSELS SPROUTS.....14**  
pickled shiitake mushrooms .  
sweet soy . sambal

**BEST PART OF THE RICE.....22**  
beef cheek . sesame . carrot

**WOK-FRIED NOODLES.....20**  
mushroom xo . shiitake .  
king trumpet mushroom

**EDIBLE GOURD SEASON.....22**  
cornbread stuffed delicata .  
spaghetti squash . smoked butternut

**PAN ROASTED OCTOPUS..... 30**  
cashew miso . radishes . rice crackers

**GULF FISH LAGUNA.....33**  
braised beans . biscuit gremolata .  
shishito tabasco

**\*BAVETTE STEAK.....32**  
berbere . chickpeas . pickled okra

**GLAZED PORK BELLY..... 29**  
fish sauce caramel . braised radish .  
cipollini onions . pickled chiles

**HALF FRIED CHICKEN .....42**  
tikka masala . paratha . pickle slaw .  
veggie

**WHOLE ROASTED FISH.....MP**  
banana leaf . \*achiote mayo .  
taco fixin's

**VIETNAMESE  
SHORT RIB FAJITAS.....70**  
slow cooked 44 farms short rib .  
lots of stuff on the side

THANK YOU FOR CHOOSING TO DINE WITH US, AND ACCEPTING THE INHERENT RISK  
ASSOCIATED WITH ANY INDOOR GATHERING, NO MATTER HOW CONTROLLED.

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness.