

## Appetizers

### Soup

<b>Tom Kha Gai</b> – Thai coconut and galangal soup with chicken	7
<b>Tom Yum Goong</b> – Thai lemongrass soup with prawns	8

### Salad

<b>Yum Neur</b> – Thai beef sirloin salad	10
<b>Hijiki</b> , watercress, and jicama salad with goji berries	8
<b>Soba</b> noodle salad	8
<b>Warm</b> tofu salad with watercress, arugula, and peanut dressing	8

### Raw Bar

<b>Fresh</b> oysters	half dz. 15, one dz.
<b>Mia</b> Raw Sampler – hamachi, ahi tuna, and salmon	26
<b>Ahi</b> tuna with yuzu sauce and wasabi micro greens	10
<b>Hamachi</b> sashimi with tamari soy sauce	12
<b>Ginger</b> and tea house cured salmon with cilantro crème fraîche	12
	10

### Rolls and Buns

<b>Crab</b> meat, pork, and Chinese sweet sausage filled crêpe	
<b>Chicken</b> samosas with tamarind sauce	10
<b>Mia</b> barbeque pork buns with pickled daikon	8
<b>Shrimp</b> and pork spring rolls with carrot and daikon dipping sauce	9
	8

### Small Plates

<b>Pan</b> seared tandoori quail with cilantro mint raita	10
<b>Foie</b> gras with plum wine reduction over puff pastry	12
<b>Pan</b> seared prawns with Indian spices and tamarind-mango chutney	10
<b>Mussels</b> steamed in tom yum broth with Thai basil and fresh chili pepper	10
<b>Shrimp</b> satay with Lex's peanut sauce	10
<b>Corn</b> and cilantro pajuns with mint raita	8

## Entrées

### Seafood

<b>Gra</b> Praw Goong – stir fried prawns with snow peas, onion, and fresh chili pepper in Lex's hot Thai basil sauce	20
<b>Panang</b> Goong – prawns, baby corn, and straw mushrooms in Thai Panang curry	20
<b>Prig</b> Pow Goong – prawns in roasted chili sauce with Thai basil	20
<b>Pan</b> fried red snapper Kerala style with southern Indian curry	22
<b>Pan</b> seared sea bass with yuzu-soy butter sauce	24
<b>Ahi</b> tuna steak with wakame miso and Japanese mustard sauce	22
<b>Scallops</b> in Panang curry with baby corn and straw mushrooms	20
<b>Thai</b> spicy seafood bouillabaisse with prawns, scallops, red snapper, clams, and mussels	24

### Meat

<b>Karee</b> Gai – Thai chicken curry	15
<b>Northern</b> Indian chicken masala	15
<b>Roasted</b> half duck served with Asian greens and shiitake mushrooms, in a five-spice duck demi-glace	22
<b>Pork</b> tenderloin in Thai Panang curry	17
<b>Prig</b> Pow Moo – Pork tenderloin in roasted chili sauce with Thai basil	17
<b>Lamb</b> kofta with Kashmiri spinach sauce	20
<b>Beef</b> sirloin stir fried with mushrooms, scallion and baby corn	18
<b>Mussamund</b> Neur – Thai beef mussamund curry	18
<b>Pan</b> roasted Cowboy steak with arugula salad and cumin-butter fingerling potatoes	28

### Vegetarian

<b>Dahl</b> – northern style Indian chana dahl with spinach	15
<b>Indian</b> sweet and sour "ratatouille" with eggplants, zucchini, yellow squash, raisins, and cashews	15
<b>Wild</b> mushrooms stir fried with Asian greens, baby corn, and snow peas	15
<b>Tofu</b> Gra Praw – stir fried tofu khan, snow peas, onion, and fresh chili pepper in Lex's hot Thai basil sauce	15

### Entrées Served With Rice

**When available we pride ourselves in using local produce, sustainably harvested seafood, and hormone & antibiotic free meats for our Slow Food panasian cuisine**