

Help our neighbors in Hill Country! Donate to Lena's Foundation to provide food, relief, and hope to those in need. Every customer donation will be matched by the restaurant.

3-COURSE DINNER SET MENU \$55

SOUP & SALAD

TOM YUM TALAE: Popular Thai soup with lemongrass, poached scallops, calamari, shrimp, mushrooms, and tomatoes. *contains shellfish

TOM KHA SOUP: Thai classic coconut broth with coconut milk-poached chicken, seasonal mushrooms, and drizzles of chili and cilantro oil. *Gluten-Free, contains dairy, vegan upon request

WATERMELON SALAD: Laab Tang Mo, Fresh watermelon in savory-sweet Laab dressing with Thai herbs, red onion, micro cilantro, vietnamese coriander, and crispy shallots. *Gluten-Free

SHRIMP PAPAYA SALAD: Som Tum Goong Sod, Fresh sliced green papaya and carrots with string beans and cherry tomatoes, topped with cashew nuts and steamed shrimp *Gluten-Free upon request, contains shellfish, peanut, tree nuts

🍷 Little Darling Sauvignon Blanc 🍷 Les Caves, Cremant De Bourgogne Brut Rose

DESSERT

DESSERT WONDERLAND: (+\$5) Lin Gee Tai Ton Mai, Rich chocolate soil, Lychee rosewater sorbet, mango gel, raspberry gel swirls and edible moss. Topped with a whimsical chocolate tree and fluffy cotton candy clouds.

COCONUT ICE CREAM FANTASY: I-Tim Kra Tee Butterfly Pea Flower infused coconut ice cream with fruit jelly and creamy, salt-cured egg yolk *Gluten-Free, vegan upon request

MANGO STICKY RICE: Khao Neaw Ma Muang, ripe mangoes served with coconut sticky rice topped with house-made butterfly pea infused coconut ice cream. *Gluten-Free, vegan upon request

GALANGAL CREAM BRULEE: A rich, creamy dessert infused with the exotic warmth of Galangal. Served with fresh seasonal tea *contains dairy, Gluten-Free upon request

🍷 Fess Parker Riesling

ADD \$19 FOR 3-GLASS (4 OZ EACH) WINE PAIRING

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MAIN COURSE

NORTH EASTERN STEAK: (+\$5), Nua Yang Filet Mignon with North-Eastern Thai homemade sauce served with fresh vegetable in ice bath and butterfly pea sticky rice.

🍷 Bordeaux, Chateau Cantenac, Gran Cru

SHORT RIBS IN HOT STONE: Khao Soi Curry, Braised short ribs in a Northern-style yellow curry broth, alongside soft and crispy egg noodles. Topped with pickled green mustard, red onion, quail egg and chili oil. Served sizzling in a hot stone bowl. *vegetarian upon request

🍷 Hermitage, Etienne Becheras, France

ESAN PORK RIBS: Moo Jim Jaew, Northeastern Thai Grilled Baby Back Ribs with Jeaw Glaze, Served with Coconut-Marinated Grilled Sweet Corn Nibblers *Gluten-Free

🍷 Annabella, Pinot Noir, Russian River Valley

ROYAL PAD THAI LOBSTER: "Sen Chan" noodles combined with lobster tail, spiced tofu, chives, bean sprouts, sweet radish, shallots, crushed peanuts, and chili flakes, all tossed in tamarind topped with an egg net. *contains peanut, shellfish, Gluten-Free upon request

🍷 Lapis Luna Chardonnay

SALMON ROYALE: Panang Pla Tod, Butter poached salmon bathed in Panang curry. Served with fragrant purple jasmine rice and cucumber. Topped with black caviar and coconut gel *Gluten-Free, contains dairy, shellfish.

🍷 Italo Cescon, Beneto, Italy

ADD \$19 FOR 3-GLASS (4 OZ EACH) WINE PAIRING

2-COURSE LUNCH SET MENU \$25

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MAIN COURSE

THAI BASIL CHICKEN

Kra Prao Gai Kai Dao, Flavorful minced chicken stir-fry with long beans, serrano pepper, Thai basil, dry chili, and garlic. Served with a Thai fried egg and purple jasmine rice, garnished with cucumber. *contains shellfish, includes undercooked egg

GARDEN BOWL

Taohu Pad Pak Ruam, Fresh baby kale, tofu steak, carrots, seasonal mushrooms, and tri-color bell peppers, topped with crispy tofu skin chips. Served with fragrant purple jasmine rice. *Gluten-Free upon request, vegan upon request, contains shellfish

CHICKEN PUMPKIN CURRY

Panang Kai Fak Tong, Delightful fusion of tender chicken, sweet pumpkin, vibrant tri-colored peppers, aromatic Thai basil, and succulent eggplant, a delicious blend of textures and flavors.

BEEF MASSAMAN CURRY

Massaman Nue Premium, Sliced beef simmered in coconut milk with traditional Thai spices, crunchy nuts, and tender sweet potatoes, creating a harmonious blend of flavors. *contains peanuts

PAD SEE EW

Stir-fried flat rice noodles and Chinese broccoli, and marinated slices of chicken, tossed with dark soy sauce. *Gluten-Free upon request, vegan upon request, contains shellfish