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satay dipping sauce, rice cake and pickled cucumbers

malay chicken 6 skewers - 13. GF
Marinated in lemongrass, ginger, shallots and spices.
Served with a peanut dipping sauce.

singapore beef 6 skewers - 18.
Marinated in lemongrass, shallots, garlic and ginger.
Served with a peanut dipping sauce.

nonya pork 6 skewers - 15.
Local pork is marinated in turmeric and spices, then grilled and served with a pineapple peanut sauce.

thai mushroom 4 skewers - 16.5 V GF
Fresh local shiitake mushrooms are marinated in coriander, garlic and spices. Served with a chili vinegar dipping sauce.

starters

siam lettuce cups 32. GF
Sea bass, jicama, roasted peanuts, Thai basil, lime juice, chili, and tamarind. Served with butter lettuce leaves for wrapping.

tuna bruschetta* 24.
Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds served with shrimp crackers.

thai spring rolls (3) 12. V
Crispy spring rolls filled with vegetables and mushrooms.
Lettuce, thai basil, cilantro and bean sprouts provided for wrapping.
Served with a sweet-hot dipping sauce.

chicken potstickers (6) 18.
House-made potstickers filled with chicken and mushroom.
Served with a black vinegar dipping sauce.

soup & salad

seven element soup 20.
One of the unique culinary soup wonders of the world; a rich coconut curry chicken soup with fresh egg noodles, topped with crunchy fried noodles, lime juice and soy sauce.

chicken chieu salad 18.5 GF
Thinly sliced cabbage, shredded chicken, red onion, carrot, peanuts and aromatic herbs with a slightly spicy Vietnamese dressing.

green papaya salad 18.5
Fresh green papaya is shredded and mixed with carrot and herbs.
Served with a spicy fish sauce dressing.

Add any of the following to your salads: chicken - 4. prawns - 9.

noodles

mongolian noodles 24.
House-made egg noodles wok-fried in a spicy Mongolian chili sauce, julienne vegetables, mushrooms, crushed peanuts, cucumber noodles.
Add flank steak for 9.

thai seafood noodles 28.5
Wide rice noodles are wok-fried with prawns, squid, mussels, and light soy sauce with hints of basil and chili.

chicken pad thai 22. GF
A classic Thai noodle dish with chicken, fried tofu, egg, peanuts, chives and thin rice noodles. Vegetarian version also available for 21.

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V = **vegan** GF = **gluten free**

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD & EGG
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

mains

fragrant duck 26. / 48.
Twice cooked fresh duck spiced with Sichuan peppercorn and five spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. A house specialty.

seven flavor beef 28.5
Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

indonesian beef 31.
Beef short rib is slow cooked in a soy and ginger sauce until tender.

northern style pork 29.
A classic from the Golden Triangle. Pork shoulder and belly are slow cooked in a aromatic sauce with hints of mace, cinnamon, cardamom and pickled garlic.

nam's lamb chops 37.
Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

sea bass with peanuts & fresh herbs 45. GF
Marinated in house-made fish sauce, pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

black pepper scallops 42.
Scallops are quickly seared and coated with soy sauce and black pepper.

singapore breakfast shrimp! 31.
This unique Chinese style dish features succulent prawns that are flash-fried with dried oats and garlic.

assam prawn 29. GF
When we say assam we mean irresistibly sour. Prawns are wok fried in a tamarind sauce with shallots, garlic and turmeric.

seabass cha ca 50. GF
The key ingredient in this Vietnamese dish is galangal, the close cousin of ginger. Seabass is marinated, wok fried, and served over rice noodles with five fresh herbs.

hanoi tuna* 48. GF
Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, served with almonds and dill.

indian butter chicken 25. GF
Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

kung pao chicken 23.
Wok-fried chicken with peanuts, red and green bell peppers, onions, chilies and soy sauce.

green curry chicken 23. GF
A classic Thai curry rich in green chili, galangal and kaffir lime peel. Finished with coconut milk.

chinese sausage & shrimp fried rice 24.
Diced green beans, carrots, egg, scallions, ginger and topped with a fried egg.

chickpea and cauliflower curry 19. V GF
An Indian inspired vegan dish using our house made curry powder. Chickpeas and cauliflower are slow cooked in a classic masala of onions, ginger, garlic and tomato.

sayur lodeh 23. V GF
Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra, served with pandan turmeric rice cake.

thai passion tofu 19.
Fried tofu, eggplant, soy sauce, kaffir lime leaf and basil.

sides

sichuan green beans 16. V

bok choy with ginger & garlic 15. V GF

jasmine white rice or

california brown rice 2.5 / 4.5 V GF

house specialties

wild ginger daquiri 13.

white rum, lime juice, mango puree, triple sec

lychee mojito 13.

white rum, lime juice, lychee puree, triple sec, soda

cracked coconut cooler 13.

coconut rum, pineapple juice, lime juice, coconut cream

pink peony 13.

gruet brut rose sparkling wine, pueblo viejo tequila, luxardo, lemon, simple syrup, peychaud's bitters

portico sour 14.

amaro ramazzotti, ruby port, lime, simple syrup

classics remixed

ginger martini 13.

ginger infused vodka, lillet blanc

thai chili margarita 13.

house infused spicy tequila, grapefruit, lime, agave syrup, lime salt rim

onyx manhattan 15.

chinese orange peel infused bourbon, amaro montenegro, angostura & orange bitters

non-alcoholic mocktail

emerald breeze 8.

jasmine & green tea infusion, lemon, rose water, lavender simple syrup

dessert

chocolate mousse 8.5

housemade topped with whipped cream

coconut sago 8.5 V GF

with pandan coconut cream

seasonal ice cream and sorbet 7.5

dessert wine

royal tokaji company

Tokaji Aszu 5 Puttonyos Red Label · 2013 19.

dönnhoff Schloßböckelheimer Kupfergrube Auslese

Gold Cap Riesling · 2006 17.

falchini Podere Casale Vin Santo del Chianti · 2012 15.

fortified

broadbent Rainwater Madeira NV 10.

taylor fladgate 20 Year Tawny Port 17.

graham's Late Bottled Vintage Port 2017 14.

sake

yuho eternal embers junmai

14. / 4oz 68. / 720ml bottle

momokawa pearl nigori junmai ginjo

29. / 300ml bottle

gekkeikan horin junmai daiginjo 40. / 300ml bottle

WILD GINGER

drafts

manny's pale ale 8.

kirin 7.5

elysian super fuzz 8.5

pfriem pilsner 8.

reuben's brews crikey ipa 9.

rotating draft 8.5 ask your server or bartender

bottles

coors light 6.5

guinness 7.

heineken 7.

corona 7.

seattle cider odyssey 8.

crux nø mø non-alc hazy ipa 7.

non-alcoholic

lemonade 5.

thai tea 6.

juice (pineapple, orange, cranberry, grapefruit) 5.

boylan sodas (birch beer, black cherry, root beer) 7.

sodas (pepsi, diet pepsi, ginger ale,

sierra mist, soda, tonic) 6.

bundaberg ginger beer 7.

san pellegrino small 6. large 9.

acqua panna - still 1L 9.

hot tea 5.

starbucks verona regular or decaf 5.

No split checks for parties of 8 or more. Automatic gratuity of 20% is added to all checks of 7 or more.