



**APPETIZERS**

Shrimp Tod Mon Pla  
Cucumber Peanut Relish  
12

Vietnamese Spring Roll  
9.50

Spicy Thai Fried Chicken Wings  
Mango and Mint  
9

Pork Satay, Pickled Vegetables  
11

Chicken Skewer, Lime Dipping Sauce  
9

Black Pepper Shrimp  
Sun Dried Pineapple  
14.50

Charred Chili Rubbed Beef Skewer  
Thai Basil Dipping Sauce  
14

Spiced Chicken Samosas  
Cilantro Yogurt  
10.50

Fragrant Mushroom Egg Rolls  
Galangal Emulsion  
9.50

Lobster Summer Roll, Citrus-Dill Gelee  
Sriracha Emulsion  
15

Salmon Tartare, Soy Ginger Dressing  
Avocado and Radish  
10.50

Mussels Steamed with Lemongrass  
Thai Basil, Dried Chili  
and Coconut Juice  
11.50

Shaved Tuna, Chili Tapioca  
Asian Pear and Lime  
12.50

Peekytoe Crab Dumplings  
Sugar Snap Peas and Aromatic Spices  
13.50



**SALADS**

Mango Salad with Cherry Tomatoes  
Crystallized Tamarind  
9

Avocado and Radish Salad  
Chinese Mustard, Tempura Onion Rings  
8.50

Crunchy Squid Salad  
Ginger, Papaya and Cashews  
11

Market Green Salad with Radishes  
Cherry Tomatoes, Sesame Seed Vinaigrette  
7.50



**SOUP DISHES**

Shrimp Dumplings, Shiitake and Dill  
Fragrant Lemongrass Broth  
8.50

Chicken and Coconut Milk Soup  
7.50

Sweet Pea Soup  
Thai Chili and Mint  
7



BENTO BOX  
20 MINUTE LUNCH EXPRESS  
12PM TO 4PM  
\$24.07

All Of Our Dishes Are  
Served Family Style



**SEAFOOD**

Crispy Salt and Pepper Skate  
Thai Basil and Lime  
18

Halibut Cha Ca La Vong  
Herb Salad  
25

Steamed Lobster, Butter Fried Garlic  
Ginger and Dried Chili  
35

Striped Bass  
Wok Fried Napa Cabbage  
Water Chestnut and Cucumber  
21

Nonya Seafood Laksa  
Gulf Shrimp and Scallop  
20

Steamed Red Snapper  
Shiitake Mushrooms, Ginger  
Scallion and Tarragon  
27

Cod with Malaysian Chili Sauce  
Thai Basil  
19



**MEATS**

Red Curried Duck  
19

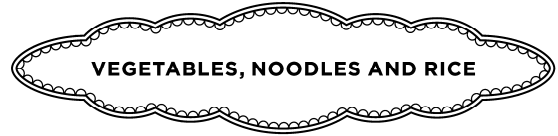
Char Grilled Chicken  
Kumquat Lemongrass Dressing  
18

Pork Vindaloo  
16

Grilled Strip Steak  
Garlic, Coriander and Sesame  
36

Vietnamese Chicken Curry  
17

Onion and Chili Crusted Short Ribs  
Egg Noodles and Pea Shoots  
22



**VEGETABLES, NOODLES AND RICE**

Snap Peas  
Shiitake and Water Chestnut  
8

Baby Corn and Broccoli  
Lemongrass and Chili  
8.50

Stir Fried Market Beans  
Sweet Chili Glaze  
9

Vegetables in Green Curry  
9

Spicy Shanghai Soup Noodles  
Chilled Silken Tofu, Garlic and Herbs  
9

Chili-Garlic Egg Noodles  
Seared Shrimp and Star Anise  
14.50

Silken Tofu  
"Pad Thai" Flavor  
8

Ginger Fried Rice  
7

Coconut Sticky Rice  
Steamed in Banana Leaf  
2

Brown/Jasmine Rice



**SPICE MARKET MENU  
48 PER PERSON**

**Chef/Owner** - Jean-Georges Vongerichten  
**Chef de Cuisine** - Anthony Ricco