

### Brunch Menu

Food may contain traces of nuts, dairy, and other allergens. Please always inform your server of any allergies, restrictions, or preferences.

An auto-gratuity will be applied to the final bill for groups of 6-9 (18%) for groups of 10+ (20%)

(Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions.)







### • NON ALCOHOL •

Cold Pressed \$12
Green apple / Red apple / Orange

Coconut Water \$7

Soft Drink \$4

Club Soda / Ginger Ale / Sprite / Coke / Coke Zero / Diet Coke / Nestea Thai Iced Tea \$8

Thai iced tea with whipping cream

Sparkling Water \$7
Perrier 330 ml

Green tea \$4 Jasmine tea \$4 Ginger tea \$4

BEERS • ALCOHOL •	Pint	Pitcher
Singha	\$9	\$25
Asahi	\$9	\$25
Pilsner Urquell	\$9	\$25
WHITE WINE	Glass 6 oz	Bottle 750 ml
Demetra Falanghina 2021	\$18	\$65
Reif Chardonnay 2023	\$14	\$50
Volratz Riesling 2021	\$17	\$62
Riesling Schloss Neuweier	\$17	\$62
RED WINE	Glass 6 oz	Bottle 750 ml
Reif Estate Pinot Noir 2021	\$14	\$50
Silvia Cellars Cabernet Sauvignon 2019 Ø	\$18	\$65
L'aura Chianti Classico 2022	\$19	\$70

### • OTHER SPIRITS

Vodka 1 oz.	\$9	Long Island	\$18
Gin 1 oz.	\$9	Espresso Martini	\$16
Rum 1 oz.	\$9	Margarita	\$16
Tequila 1 oz.	\$9	Mojito	\$16





### · COCKTAIL ·



Calamansi, yuzu, clementine, blood orange and prosecco 5 oz

### Ube Smoky \$18

ube syrup

#### Mezcal Brew \$20

Mezcal espresso martini \$20: Mezcal 1.5 oz, coffee liquor 1 oz, "PLEARN" cold brew coffee

### Floral Sangria \$19

Red wine 1.5 oz, coconut rum 1 oz, rose water, coconut water

### Berry Spritz \$20

Aperol 1.5 oz, triple sec 0.5 oz, Prosecco 4 oz, seasonal berries, soda water

#### Matchacha \$18

Cachaca rum 2 oz, Amarula 1 oz, Peach liquor, Thai iced tea, ceremonial matcha

Taro infused bourbon 2 oz, angostura bitters,









Candy cane \$18 Gin 1 oz., Triple sec 0.5 oz., Santa's secret ingredients.





# Brunch

### · APPETIZER ·

Mushroom Spring Rolls \$13 @
Char sui sauce, taro, cucumber, dark soy vinaigrette

Tuna Ceviche \$17 )

Northern-style larb spice, Thai herbs, fresh vegetables

Fried Tofu, Corn, Taro \$14 @ Peanut, tamarind sauce

Pan-Roasted Shishito \$14 **JJ & G**Shishito peppers, young coconut meat, crispy banana, fried garlic

Shrimp Pa Tong Goh \$16 Chinese donut, sweet potato sauce, fresh-pickled cucumber





### · SALAD ·

Green Goddess of Le Lert Salad \$15 @ Baby romaine, spinach, green apple, nori, mushroom furikake, garlic-tofu dressing

Miang Khum Citrus Salad \$17 Betel leaves, pomelo, romaine, cashew nuts, coconut, lime, sun-dried shrimp, ginger, sweet pepper, red onion, Asian pear, miso-soy-coconut dressing







### Brunch

### ·SOUP ·

Mushroom & Pork Soup \$27

Pork dumpling, crispy pork, shiitake mushroom,
Chinese celery, crown daisy, jasmine rice

Prawn Tom Yum Soup \$32 **JJ** Straw mushroom, lemongrass, kaffir lime leaves, galangal, roasted chile, cilantro, lime, served with rice on the side

### ·BRUNCH ·

Holy Basil-Grilled Pork Benedict \$19 Grilled Pork shoulder, shishito, poached egg, Hollandaise sauce, pain au croissant, greens, balsamic vinaigrette

Roasted Chile Prawn Benedict \$21 Sautéed tiger prawns, tomato, poached egg, Hollandaise sauce, pain au croissant, greens, balsamic vinaigrette

Omelette Over Rice
Roasted eggplant relish, greens, ikura, choice of
Northern Style Sausage Patties \$18 (67)
Grilled Pork jowl \$23
Pan-Grilled Striploin \$25
Roasted Chicken Thigh \$24
Grilled Mix Mushrooms \$22 (67)







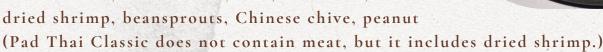


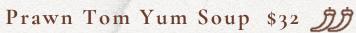
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### • MAIN COURSE •

Pad Thai Classic \$19 Pad Thai Prawn \$26 P Pad Thai Chicken \$26 P

Rice noodles, dried radish, tofu, red onion, dried shrimp, beansprouts, Chinese chive, peanut





Straw mushroom, lemongrass, kaffir lime leaves, galangal, roasted chile, cilantro, lime, served with rice on the side

Spicy Inked Spaghetti 26 力力 Sauteed squid, holy basil, garlic, lesser ginger, squid ink

Vegetable Gang Garee \$27 (F) Grilled cauliflower, enoki mushrooms, butternut squash, mixed potatoes, lotus root, lotus seeds, longan, onions,

and cucumber relish, served with rice on the side



### · DESSERT ·

Mango Sticky Rice \$17 @ @ Rose coconut sticky rice, fresh mango, pandanous-pistachio white chocolate, jasminecoconut milk sauce, butterfly pea rice cracker

### Pink Tres Leches \$18

Sala flavored tres leches cake, vanilla bean iced sweetened milk, brown butter corn flake crumble, toasted hazelnut, cotton candy \*contains alcohol if flambe



