



# SUMMERLICIOUS

## Seasonal Brunch Menu

Join us for Toronto's summer dining celebration with a specially curated **\$34** Thai brunch menu, three courses with bold flavors and a modern twist.

\*The price is per person.

\*Beverages, taxes, and gratuity are not included.

\*Please let your server know of any food allergies or dietary preferences

### APPETIZER

\* **Fried Taro**

Taro, peanut, tamarind sauce (Can Be Nut-free)

**Green Goddess Salad**

Baby romaine, spinach, green apple, nori, mushroom furikake, garlic-tofu dressing

**Herb Crusted Chicken Wings**

Fried chicken wings, garlic, cilantro, black pepper, fish sauce, oyster sauce, lime leaves, roasted rice, chili flakes

### MAIN

**Pa Loh Braised Pork Belly**

Five spice-coconut sugar braised pork belly, shiitake mushroom, bok choy, soy-cured boiled egg, jasmine rice

\* **Classic Pad Thai**

\* Dried shrimps, rice noodles, dried radish, tofu, red onion, bean sprouts, Chinese chives, egg, peanuts (Can Be Vegan, Can Be Nut-free)

**Skillet Eggs**

Thai sausage, northern Thai sausage patties, bacon, toasted plain croissant

### DESSERT

**Fried Banana Coconut Ice Cream**

Fried banana, coconut ice cream, berries, whipped cream, caramel crumble, icing sugar

**Thai Tea Cake**

Thai tea sponge cake, whipped cream, Thai tea-white chocolate ganache, candied pecan

**Coconut Pudding Mixed Fruit**

Coconut milk, gelatin, mixed fruit



# SUMMERLICIOUS

## Seasonal Dinner Menu

Join us for Toronto's summer dining celebration with a specially curated **\$45** Thai dinner menu, three courses with bold flavors and a modern twist.

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\*Beverages, taxes, and gratuity are not included.

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### APPETIZER


#### Shrimp Toast

Chinese donut, sweet potato sauce, fresh-pickled cucumber

#### Fresh Roll

Lettuce, avocado, Thai basil, culantro, cilantro, pickled carrot, daikon, rice paper

#### \* Mango Salad


 \* Mango, green apple, red onion, sawtooth coriander, garlic, chili, lime, peanut, cashew nut, crispy anchovies (Can Be Vegan, Can Be Nut-free)

### MAIN

#### \* Pad See Ew Kua Sen

(Choice of Chicken, Pork, Beef, Mushroom) Big flat noodle, cabbage, black soy sauce, oyster sauce\*, sugar, garlic, fresh chili, egg\*, Chinese broccoli (Can Be Vegan)

#### \* Classic Pad Thai

 \* Dried shrimps, rice noodles, dried radish, tofu, red onion, bean sprouts, Chinese chives, egg, peanuts (Can Be Vegan, Can Be Nut-free)

#### \* Roasted Chicken Thighs Gang Garee

Roasted chicken thighs, mixed potatoes, lotus root, lotus seeds, longan, onions, cucumber relish, jasmine rice (Can Be Vegan)

### DESSERT

#### Banana Brownie

Fried banana, coconut ice cream, kaffir lime-orange sauce

#### Thai Tea Cake

Thai tea sponge cake, whipped cream, Thai tea-white chocolate ganache, candied pecan

#### Coconut Pudding Mixed Fruit

Coconut milk, gelatin, mixed fruit