



APPETIZERS

Vietnamese Spring Roll
8.50

Fragrant Mushroom Egg Rolls
Galangal Emulsion
9

Crispy Squid
Yuzu Dip and Pickled Chili
9

Chicken Skewer
Lime Dipping Sauce
8

Black Pepper Shrimp
Sun Dried Pineapple
13

Charred Chili Rubbed Beef Skewer
Thai Basil Dipping Sauce
12

Spiced Chicken Samosas
Cilantro Yogurt
9.50

Peekytoe Crab Dumplings
Sugar Snap Peas and Aromatic Spices
15

Tuna Tartare
Spicy Radish, Avocado
Ginger Marinade
14



SALADS

Spicy Thai Slaw, Asian Pear
Crispy Shallots, Mint
9

Market Green Salad
Radish, Cherry Tomato
Sesame Seed Vinaigrette
7.50



SOUP DISHES

Chicken and Coconut Milk
7

Shrimp Dumplings, Shitake and Dill
Fragrant Miso Broth
7.50



**SPICE MARKET MENU
5 COURSES OF 10 FLAVORS
\$48 PER PERSON**

All of Our Dishes are
Served Family Style



SEAFOOD

Steamed Lobster with Butter Fried Garlic
Ginger and Dried Chili

34

BBQ Grouper
Cucumber and Mint

24

Sautéed Red Snapper
Spaghetti Squash and Sesame Broth
Chili Oil

24

Cod with Malaysian Chili Sauce
Thai Basil

20



MEATS

Char Grilled Chicken
Kumquat Lemongrass Dressing

18

Pork Vindaloo

16

Onion and Chili Crusted Short Ribs
Egg Noodles and Pea Shoots

21

Grilled Strip Steak
Garlic, Coriander and Sesame

32



VEGETABLES, NOODLES AND RICE

Wok Charred Eggplant
Sweet Chili Glaze and Peanuts

9

Vegetables in Green Curry

8.50

Spicy Shanghai Noodles
Chilled Silken Tofu
Garlic and Herbs

12

Chili-Garlic Egg Noodles
Seared Shrimp and Star Anise

15

Ginger Fried Rice

8.50

Coconut Sticky Rice
Steamed in Banana Leaf

3

CHEF / OWNER

Jean-Georges Vongerichten

*Advisory: Food such as meat, poultry, fish, shellfish or eggs
which may contain harmful bacteria, may cause serious illness.