



Tuesday | Thai Night

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Sample Menu*

Garden Green Papaya Salad | 15

green cabbage, local green beans, green mango, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit & mango dressing

Thai Green Curry Tofu | 15

steamed rice, sweet potato, pumpkin, local peppers, garden greens, crispy shallots

Chicken Satay | 16

pickled garden vegetables, spicy peanut sauce, lime

Shrimp Pad Thai | 18

rice noodles, bean sprouts, toasted peanuts, kaffir lime



*Please note that due to our farm-to-table philosophy our ingredients and menu items change daily. All prices are subject to change as we proudly source the freshest homegrown and local ingredients. For your convenience a 15% service charge will be applied to your final bill.

All events attract an additional 5%.

GF - gluten free | DF - dairy free | NF - nut free | V - vegetarian | Vg - vegan