

Kembara

CHEF'S WEEK MENU - \$55

FIRST COURSE

CHOICE OF

*Tuna Thai Jewel | ปลาทูน่าดิบ

Jicama, Thai Basil, Lemongrass-Ginger Broth GF

Steamed Pork Dumplings | 豬肉餃子

Scallion, Sesame, Cabbage, Soy SH

Green Papaya Salad | มะละกอดิบ

Salted Egg, Tomato, Charred Beans, White Soy ️ V

SECOND COURSE

CHOICE OF

Crab Fried Rice | Nasi Goreng Ketam

Lump Crab, Sugar Snap Pea, Curry Leaf, Oyster Sauce ️ SH

Beef Rendang | Rendang Lembu

Braised Wagyu Short Rib, Coconut, Lemongrass & Fresno Chili Sambal ️ GF

Vegetable Lo Mein | 撈面

House Made Eggless Noodles, Carrots, Ginger, Scallions, Dark Soy VG

THIRD COURSE

CHOICE OF

Vietnamese Coffee Donuts | Bánh rán cà phê Việt Nam

Lens Coffee, Condensed Milk V

Halo Halo | Halo Halo

Seasonal Citrus Shaved Ice, Freeze Dried Strawberry, Lychee Popping Boba, Tapioca

Pudding, Flan GF V

CHEF'S WEEK PAIRING - \$30

CHOICE OF TWO

Wild Swans | Haku Vodka, Ming River Baiju, Goji Berry, Guava, Lemon

Joy Luck Club | Angel's Envy Bourbon, Pusser's Rum, Coconut Milk, Yuzu

Lieu Dit 2022 | Santa Barbara, Sauvignon Blanc

Caduceus Cellars Chupacabra Red 2020 | Arizona, GSM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



️ Spicy

SH: Shellfish

VG: Vegan

V: Vegetarian

GF: Gluten Free