



S I L L I
K O R I

STARTERS/

CORN FRITTER LEMONGRASS BATTERED, TAMARIND SAUCE	6
AVOCADO TEMPURA TOGARASHI & SEA SALT	6
GYOZA CHICKEN, PORK OR VEGETABLES	6
MOO PING GRILLED MARINATED PORK SHOULDER	5
CRISPY ROLL , VERMICELLI, PEANUTS & CILANTRO	8

SALAD/

TOMATO SALAD CHERRY TOMATOES, CILANTRO, SESAME OLIVE DRESSING	5
ENDIVE SALAD GRANNY SMITH APPLE, HARD BOILED EGG, CANDIED WALNUT & COCONUT LIME DRESSING	8

ENTRÉES/

SOI KHAOSAN PAD THAI STRAIGHT FROM BANGKOK, WRAPPED WITH EGGS, CHICKEN OR TOFU (SUB BEEF 13, SHRIMP 14)	11
CRISPY CURRY RICE SALAD CHICKEN OR TOFU, RICE, RED CURRY PASTE, PEANUTS, WITH GINGER LIME DRESSING	11
KORI'S FAVORITE NOODLE CHICKEN & TOFU, THIN RICE NOODLES, BEANSPROUT, COCONUT BEAN SAUCE	12
KAO SOI BEEF STEWED IN NORTHERN THAI CURRY, EGG NOODLES, PICKLED MUSTARD GREENS & GARLIC	13
TOM YUM RIVER PRAWN CREAMY LEMONGRASS SPICED BROTH OVER GLASS NOODLES, MUSHROOMS & CILANTRO	13
SON IN LAW EGGS FRIED SOFT BOILED EGGS, SPICY BASIL BEEF RICE BOWL & SWEET TAMARIND SAUCE	14
PAN SEARED SALMON PINEAPPLE CHUTNEY, TAMARIND REDUCTION, CHARRED BOKCHOY WITH JASMINE RICE	15
MASSAMAN CURRY BRAISED CHUCK ROLL, CUMIN, PEARL ONION, POTATO CONFIT WITH JASMINE RICE	15

SIDES/

BROWN RICE/ STICKY RICE	3
JASMINE RICE	1.5
POTATO CONFIT	4
ROASTED VEGETABLES	4