

GLIN THAI BISTRO

\$40

APPETIZER

PLA SCALLOPS

Grilled scallops, lemongrass, galangal, scallion, cilantro, mint, and kaffir lime with chili lime dressing

TUNA TARTARE

Raw tuna, sesame leaf, mint, shallot, scallions, culantro, and roasted coconut with chili lime dressing

BRUSSELS SPROUTS

Brussels sprouts and garlic stir-fried with house sauce

MAIN COURSE

KHAO OBB MORDIN (CLAY POT RICE)

Rice, Thai sausage, crab meat, raisins, ginkgo, cilantro, cashews, fried garlic and fried shallot

KUA SCALLOP (SPICY)

*Grilled scallops, pomelo, long hot chili, basil, coconut milk and southern curry
*spice level can be adjusted**

GAI TOD HAT YAI

Fried, crunchy Hat Yai chicken thighs topped with crispy shallot served with sweet chili sauce and sticky rice

DESSERT

PUMPKIN CUSTARD

Pumpkin egg custard topped with milk foam

THONG MUAN LAVA

Crispy wafer with homemade daifuku and salted egg yolks

Please remember to tip 