

LULA MAE

\$35

FIRST COURSE

TAHINI CABBAGE SALAD (VEGAN)(GF)
*Tahini, pomegranate dressing, red cabbage, fresh herbs,
Asian pear, pomegranate seeds, fried shallots, &
roasted walnuts*

CRISPY TOFU (VEG)(GF)
*Soy Chianking vinegar dressing, pickled carrots, edamame,
scallions & roasted walnuts*

SECOND COURSE

LOK LAK (GF)
*Hanger steak, radicchio, endives, fresh herbs,
cherry tomatoes, & cured egg yolks*

STIR-FRY MORNING GLORY (VEGAN)
*Water spinach, firm tofu, confit garlic, salted soybeans,
& red chili*

THIRD COURSE

LORT CHA (VEG)
*Stir fried pin rice noodles, fresh vegetables, wood ear
mushrooms, fried egg*

KRUENG SHRIMP FRIED RICE (GF)
Fresh herbs & fried garlic

Please remember to tip 