



Beans & Greens

Seasonal greens sautéed with fresh garlic, tomato, olive oil, and Canellini beans.



Isan Chicken

Inspired by the aromatic and flavorful seasonings of Thailand's culinary regent, the meat is, savory, succulent, and juicy.



Cacao Energy Balls

Made with raw cacao, coconut, walnuts, goji berries, and molasses. Minimum order is two dozen (24 pieces).



Egg & Tofu

Keeping breakfast healthy with extra tofu for added protein and a bit of tumeric for added antioxidant benefits.



Crispy Pork Saute

Crispy bits of pork belly with jacobs tears, scallions, and seasonal greens.



Kitchari w/Tofu

A porridge made with an organic jasmine rice trio, tofu, and fresh mint. A great way to ease into or out of any length of fast.



Cauliflower Saute

Fresh cauliflower sautéed in butter until golden brown seasoned with pork, scallion, and cumin leaf.



Fried Rice

The perennial Asian favorite made with seasonal vegetables, corn, and egg. made without meat or with pork, chicken, crab, or shrimp.



Legume Kofta Curry

Our homemade vegetarian kaftan (sea below) with vegetables and chilies in a creamy yellow cocaut curry sauce.



Mushroom Poha

Traditional flattened rice made with fresh king oyster mushrooms, goji berries, spinach, and fresh herbs.



Multi-Grain Egg Fried Rice

Not your ordinary fried rice. Organic, jasmine rice trio and barley stir-fried with egg, scallions, peppers, and other seasonsl vegetables.



Pork Pies

Delicate homemade pastry with savory pork filling and aspic,

Minimum order is two dozen (24 pieces)



Multi Grain & Legume Koftas

A great meatless source of protein with eggs, herbs and spices, Minimum order is two dozen (24 pieces)



Pork Taco Meat

A mix of ground pork and chicken seasoned with cumin, paprika, garlic, peppers, scallions, and crispy shallots.with soft, flour tortillas.



Poha

Variant of the Indian favorite made with dates and seasoned with tumeric, cumin leaf, and cilantro.



Prawn & Barley Porridge

Creamy barley porridge with fresh prawns, scallions, Thai basil, and cilantro.



Prawns & Corn

Fresh tiger prawns deveined but cooked in partial shell for best flavor and easy to peel-and-eat with fork and knife. Stir-fried with sweet corn and coriander.



Tomato & Tofu Curry

Fresh tomatoes, egg, and tofu cooked with spinach and basil with creamy yellow coconut curry sauce.



Pumpkin & Egg

Sautéed with our multi grain and legume kaftan, pumpkin and egg make a healthy meal any time of day.



Tomato & Cucumber Salad

Crisp fresh vegetables with soybeans for added nutrition and creamy Japanese sesame dressing.



Short Rib

Imported Black Angus beef short rib, cooked on the bone for 48 hours in sous vide. By the piece, minimum order is 500 grams.



Tuna Nicoise

Saku tuna seasoned with black pepper and flash seared. Served with watercress salad, cooked egg, olives, potato, beans, and herb dressing.



Salmon Filet

Cooked to the perfect temperature in sous vide and seared for freshness. All you need to do is sear and eat.



Vegetable & Legume Curry

Seasonal favorites gently simmered in coconut flavored mild curry sauce with kaffir lime leaves, ginger, and fresh basil.