$19 Weekday Lunch Tasting

• Available Mon-Fri 11-3pm •

DESIGNED FOR A QUICK 45-60 MIN LUNCH

STARTERS (CHOOSE ONE)

KHAO YUM⭐

• Crispy Rice Salad •

A NORTHERN THAI CRISPY RICE SALAD WITH FRESH HERBS, MANGO, AND VIBRANT SHRIMP PASTE LIME DRESSING. LIGHT, CRUNCHY, AND REFRESHING.

CRISPY FISH SAUCE WINGS

• Golden fried wings marinated in fish sauce and garlic, finished with sticky-sweet fish sauce glaze •

AMATA SPICY CUCUMBER SALAD

• crisp persian cucumber, nam yum, pickled Szechuan peppers, peanuts •

ADD AN ADDITIONAL APPETIZER +6

ENTRÉE

PAD THAI, DRUNKEN NOODLES, OR PAD SEE EW (CHICKEN OR BEEF, SHRIMP +4)

CRISPY BANGKOK BEEF🔥

• Crispy beef coated in a sticky Thai tamarind-chili glaze with fragrant Makrut lime leaf •

CRISPY CHICKEN CASHEW NUT

• Thai Chili Jam, garlic, cashew nuts, bell peppers •

OPTIONAL UPGRADE: BLACK TRUFFLE & GARLIC FRIED RICE +5

SPICY BASIL STIR-FRY (CHICKEN OR BEEF, SHRIMP +4)

OPTIONAL UPGRADE: BLACK TRUFFLE & GARLIC FRIED RICE +5

BLACK PEPPER NOODLE W/ JUMBO PRAWNS +7

• Signature Black Pepper sauce, Jumbo Prawns, Bell Peppers, Onions •

AMATA BASIL SHORT RIBS FRIED RICE +6

• Slow-braised short rib, thai basil, garlic, chili. Bold, smoky, and intensely savory •

(add fried egg +4)

SWEET FINALE

CHEF'S SELECTION OF SEASONAL DESSERT

AMATA THAI GREEN TEA (ICED) | THAI ICED TEA | THAI ICED COFFEE

4

LYCHEE BLOSSOM WHITE SANGRIA +9

• A refreshing blend of Lychee, Yuzu, Korean Pear, Ripe Mango, Lemongrass •