# Under The Sea

## A Dive into Tradition and Innovation

In Chef Anita and Weeraya's hometown, seafood is saved for important celebrations like Songkran and the New Year. These joyful times with family over special meals inspired the chefs to bring that spirit to guests at Khaosan this summer. "This menu celebrates the connection between food, culture, and family," said Chef Anita. "We wanted to share the sensory richness of Thai coastal traditions, reimagined with an American twist."

"Growing up, seafood was a symbol of joy and togetherness. "With 'Under The Sea,' we wanted to show the magic of those moments. We think of the shining coral reefs, the salty breeze, and the laughter at the table," said Chef Weeraya.



## From Shore to Seafloor. A Symphony of Flavors.



### Spaghetti Soft Shell Crab with Southern Sriracha Sauce

A celebratory seafood dish awaits you. It features Southern Thai Sriracha, a sauce made in house. The dish is complemented by sweet onion, bell pepper, and fresh basil. Additionally, chili flakes, lime leaf, and young pepper add a delightful kick. It is a bold fusion of Thai tradition and Italian comfort.



### Grilled Black Pepper Pork with Truffle Mushroom Sauce

Pork loin marinated Thai-style, served with a smooth American-style mushroom sauce and rice. The creamy texture evokes the feel of the ocean floor, blending East and West beautifully.



### Crispy Pork Belly with Tamarind Glaze

Golden, crispy pork belly stir-fried and glazed in sweet-tangy tamarind sauce with crispy shallots. The dish features organic vegetables, reflecting a Thai dining tradition that emphasizes the balance of flavors

### Crispy Spicy Chicken Zabb (Isan Style)

A bold Northeastern Thai salad featuring crispy chicken tossed in chili-lime dressing, toasted rice powder, and herbs. The crunch mimics rocky coastlines, while the zesty heat mirrors ocean spray



## Summer Special Cocktails



### Red Biscus

Sake, hibicus, and aromtic lime

### Tropical Twist

Sake, yuzu, rose, purple mouse, lime, and grapefruit

### Spicy Mami

Sake lime, rosemary syrup, lime, long hot chili, mint, and spicy salt

### Cucumber Blossom

Sake lime, cucumber, yuzu, lemon , and mint

## Special Cocktails



### Bloody Moon

Sake, cinnamon syrup, blackberry syrup, yuzu, and cherry

### Lunar

Sake lime, blood orange, lime, egg white, topped with soda

### Naked Lady

Soju, grenadine, grapefruit, yuzu, pineapple juice

### Pear No. 1

Sake lime, pear syrup, grapefruit, aroma

## Sangria



### White Lychee Sangria

Glass / Pitcher

## Mocktails



### Nemo Splash

Pineapple syrup, honey, lime, topped with soda

### Little Mermaid

Blue Hawaii, chipotle lime, mint, topped with soda

### Shark Attack

Strawberry, yuzu, lemonade, and lime

### Mango on The Beach

Mango juice, cucumber, lime, topped with soda

## Classic Cocktails



Lychee Martini

Aperol Spritz

Mango Mojito

## Slushies



Watermelon Slush

Mango Slush

## Special Soft Drinks



Passion Fruit Juice

Thai Ice Tea

Lychee Fizz

Lime Thai Tea



Lychee Purple Lemonade

Mango Juice

Honey Lemon Yuzu

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Valid Until October 31, 2025