

Restaurant Week **Taste of Thai**
Dinner
Three course meal \$ 20 per person

First Course Choices (Choose one of the following)

Appetizer Plate

(1)Satae Chicken, (1)Shrimp Sarong, (1)Gyoza, (1)Spring Roll

or Soup

Choice of Vegetarian, or Chicken, or Beef, or Shrimp

Tom-Khar

Coconut milk, galanga, green pepper, or
onion & lime juice

Tom-Yum

Lemon grass,
mushrooms, green pepper,
onion, chili & lime juice

or Salad

Thai Salad

Bean sprouts, hard boiled egg, lettuce, or
cucumber, red onion with peanut dressing

Som-Tum

Fresh green shredded papaya
with dried shrimp

Second Course Choices (Choose one of the following)

Entree

Thai Asparagus

Sautéed fresh asparagus with mushroom
in garlic & oyster sauce with a choice of
chicken, shrimps or vegetarian

Ped Krob Kraprao

or Crispy Boneless Duck, oven baked
topped with chili, garlic,
and thai basil

Gaeng Mussaman

Tender Chicken breast with potato, carrots or
& cashew nuts in traditional southern
Thai curry, Served with cucumber salad

Pad Cha Seafood

or A variety of tasty seafood,
shrimp, squid, scallop, mussels,
sole-fillet sautees with Thai herbs
spices, chili, green pepper corns,
garlic, kachai, lemon grass, and lime leaves

All served with steamed Jasmine or Brown rice

Third Course Choices (Choose one of the following)

Dessert

Housemade Non-Dairy Coconut IceCream or Fried Banana

**NOTE : Beverages, tax and gratuity are not included \$ 10 Fee For splitting or sharing tickets
Not valid with any other offers.**