

CHEDI THAI BISTRO

STARTERS

Dinner

Chef recommended

Thai Fish Cakes: *Ground fish mixed with spiced, green bean, kaffir lime leaf, served with cucumber relish.*

King Triangles: *Crunchy thin flatbread filled with ground chicken, onion, potato, with sweet chili sauce.*

***Green Papaya Salad:** *Julianne green papaya, tomato, green bean, chili, cashew nut, lime dressing*

Mock Chicken Salad: *Wheat gluten, romaine heart, cucumber, tomato, spicy sweet tangy dressing*

Steamed Vegetable Dumplings: *Shitake mushroom, sweet corn, tofu, spinach, peanut, garlic chip*

Galangal Soup with Tofu or Chicken: *Coconut milk broth, cabbage, onion, wild mushroom.*

ENTREES

Spicy level: *Mild **Medium ***Spicy

Served with Jasmine rice, Brown Rice add \$1, Sticky Rice add \$1, Quinoa add \$3

Rice is not included with noodles dishes and fried rice

Main courses substitutions for \$20 are available with Vegetable, Tofu, Chicken, Angus Beef at no charge

\$20

\$30

****Drunken Noodles with Beef**

Broad rice noodle, bell pepper, onion, Thai basil, water chestnut, bok choy, chili-garlic puree

***Green Curry with Chicken** *Popular*

String bean, bell pepper, bamboo shoot, eggplant, Thai basil, coconut milk

Pad Thai with Shrimp

Rice noodles, egg, tofu baked bean curd, chives, peanut

*****Pad Ped Tofu**

Stir-fried tofu, Thai eggplant, bamboo shoot, green bean, bell pepper, green pepper corn sauce

***Lamb Black Pepper** *Chef recommended*

Sliced boneless lamb meat, onion, sugar snap pea, red bell pepper, and black pepper sauce

***Yellow Curry with Chicken**

Carrot, potato, onion, coconut milk

***Red Snapper** *Popular*

Crispy boneless whole fish, bok choy, snow pea, cherry tomato, and our three favor sauce

Siam Duck

Stewed duck meat with Thai herbs, bok choy, shitake, Chinese broccoli, and five spice sauce

Rainbow Trout Cha Cha *Chef recommended*

Steamed boneless trout, Napa cabbage, Shitake mushroom, bell pepper, onion, yellow bean sauce

Grilled Skirt Steak

Marinated beef, sauteed cauliflower, string bean, with chili tamarind sauce

***New Zealand Rack of Lamb**

Braised New Zealand rack of lamb, onion, carrot, potato, peanut, string bean, coconut milk, Massaman curry sauce

Pan Roasted Chilean Sea Bass

Sauteed wild mushroom and kaffir lime soy sauce

DESSERTS

Taro root Custard

Home made traditional Thai dessert from our homeland

Nutella Cheese Cake

Tax, beverages and gratuity are additional. No splitting or sharing, 18% service charge will be added for parties of six or more.