

Restaurant Week

Three Course Dinner for \$20

Starters (choose one)

Chicken Satay

Marinated chicken skewers grilled and served with a cucumber chutney and peanut sauce

Fresh Spring Rolls w/shrimp

Fresh vegetables, shrimp, tofu, thin rice noodles, basil and mint wrapped in rice paper

Tom Kha Soup (Chicken or Vegetable)

Creamy coconut milk broth flavored with lemongrass, cabbage, mushrooms, onions, bell peppers, and lime juice, topped with cilantro

Som Tom Salad

Refreshing shredded green papaya, tomatoes, green beans & peanut tossed in lime juice & fish sauce

20 % Off

**Selected Bottles
of Wine**

**Large Singha
Beer & Small**

Sake \$ 7

Entrée (choose one)

Tofu, Vegetable, Chicken, Pork, Beef, Shrimp, Calamari

Noodles

Pad Thai

Stir fried rice noodles with bean sprouts, egg, tofu and green onions topped with crushed peanuts

Ra-Ka Noodles

Flat noodles stir fried with bacon, chicken, bell peppers, onions, scallions and garlic

Rice

Drunken Fried

Rice

Basil, bell peppers, broccoli, onions and egg stir fried with jasmine rice

Curry Fried Rice

Stir fried rice with curry powder, raisins, peas, carrots, onions, garlic & egg served with a cucumber chutney

Stir Fry

Hot Basil

Stir fried basil leave with bell peppers, onions, zucchini, carrots & garlic topped with a Thai style fried egg

Ka Pow

Stir fried peanuts, carrots and onions in sweet tangy sauce

Curry

Panang

Sweet and spicy curry with bell peppers, pineapple and basil leaves

Red Curry

Bamboo shoots, basil, peas, carrots, eggplant & bell peppers in a red coconut curry

Dessert (choose one)

Coconut Sticky Rice with Fresh Mango (Add \$2)

Coconut Sticky Rice with Egg Custard

Deep Fried Bananas with Vanilla Ice Cream topped with Peanuts

Coconut Sticky Rice with Vanilla Ice Cream topped with Peanuts

*Gluten free and vegetarian options available

*No substitutions or sharing

*Not valid with any other offer or coupon

*Restaurant week 20% gratuity