

RESTAURANT WEEK



DINNER PRIX FIXE MENU

SET 1

3 COURSE MEAL \$20/PERSON

(PLEASE SELECT ONE FROM EACH COURSE)

COURSE 1

- TOM YUM SOUP with TOFU
Hot & Sour lemongrass broth.
- TOM KHA SOUP with CHICKEN
Spicy herbs coconut milk broth.

COURSE 2

- CRISPY CHICKEN WITH RED CURRY SAUCE
Sliced crispy chicken, peas & carrots, zucchini, onion, bell peppers, mushrooms and basil, in a house red curry sauce.
- DUCK NOODLE SOUP
Sliced roasted duck, shrimp, rice noodles, bean sprouts, cilantro, scallions, fried garlic, served in a house made duck broth.
- PUMPKIN CURRY
Kabocha pumpkin with chicken, peas & carrots, bell peppers, basil in a house Red curry sauce.

COURSE 3

- MANGO ICE CREAM
Homemade mango ice cream.
- COCONUT GELEE
A dairy free dessert made with coconut and soy milk with a homemade pineapple puree and topped with seasonal fruit.

SET 2

DINNER PRIX FIXE \$30/PERSON

(PLEASE SELECT ONE FROM EACH COURSE)

COURSE 1

- CRISPY CALAMARI
Breaded deep fried calamari, served with sweet & sour sauce and Tamarind sauce.
- COCONUT SHRIMP
Shrimp breaded with coconut flakes, served with crispy vegetables and three style dipping sauces.
- LEMON GINGER SEAFOOD SOUP
Shrimp, Squid, Mussels, and Scallop in lemongrass and ginger broth.

COURSE 2

- SPICE & RICE SALMON
White Jasmine rice sautéed with a spicy combination of egg, bell peppers, chili, garlic and basil leaves, topped with grilled wild Salmon, served with cool cucumbers.
- SPICY SEAFOOD WITH BASIL
Sautéed shrimp, scallop, squid, mussel with bell peppers, fresh garlic, basil in a house chili garlic paste, served with eggplants.
- JUMBO SHRIMP WITH CURRY LOBSTER SAUCE
Fresh jumbo shrimps and ground pork sautéed with unforgettable Yellow curry lobster sauce, egg, scallions and fresh garlic.
- GREEN SALMON
Grilled wild Salmon, avocado, sautéed spinach, green bell peppers, carrots, topped with fried taro and a house Green curry sauce.

LUNCH PRIX FIXE MENU

2 COURSE MEAL \$10/PERSON

(PLEASE SELECT ONE FROM EACH COURSE)

COURSE 1

- TOM KHA SOUP CHICKEN
Spicy herbs coconut milk broth.
- THAI SALAD
Egg, lettuce, tomato, cucumber, topped with peanut dressing.
- GOLDEN MOON
Minced chicken and potato wrapped with egg paper, golden fried, served with cucumber salad.

COURSE 2

- HOT BASIL with SHRIMP
Sautéed bell peppers, onion, basil, in a house chili garlic sauce.
- CASHEW NUT with TOFU
Sautéed onion, carrot, cashew nut, roasted chili, in a house chili paste.
- GREEN CURRY with CHICKEN
Bamboo shoots, peas & carrots, bell peppers, eggplant, and basil, in a coconut Green curry sauce.
- PANANG CURRY with TOFU
Green beans and bell peppers in a Panang curry paste.
- PAD THAI with SHRIMP
Thin rice noodles sautéed with egg, tofu, beansprout, crushed peanuts, scallion, in a Tamarind sauce.
- SPICY BASIL NOODLE with CHICKEN
Flat rice noodles sautéed with egg, bell peppers, and basil, in a house chili garlic sauce.

**No meat substitute to any dishes on this prix-fixe menu

**Tax and gratuity are NOT INCLUDED

**No splitting and sharing

**18% service charge will be added for parties of six or more.

COURSE 3

- MANGO WITH SWEET STICKY RICE
Sliced mango served with homemade pandan flavored sticky rice, topped with roasted mung bean seeds.
- PANDAN PANNA COTTA
Pandan infused Italian custard made with cream, served with Mango puree sauce and topped with seasonal fruit.
- COCO ROTI
A Thai style crepe, drizzled with chocolate syrup and condensed milk, served with Coconut ice cream.

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*** Glass of house wine
or Spice&Rice Beer**
With Prix Fixe Menu
ONLY \$5/glass