**Restaurant Week**

**Kin Da Thai**

**S17 two- course dinner menu**

**Appetizer**

* Yun Ped Yang

Roasted Duck tossed with red onions, cucumber, tomato, and green onions in spicy lime suace

* Pla Goong

Shrimp tossed with lemongrass, red onions, peppermint leaves, and green onion in chili oil sauce on bed of lettuce.

* Tofu Sam Rod

Fried Tofu topped with three flavor sauces.

* Hed Tood

Deep - Fried Portabella mushroom served with sweet and sour sauce.

**Entrée**

* Mussamun Chicken

Chicken with potato, carrots, onions, and peanut in Mussamun Curry

* Goong Pad Curry

Shrimp sautéed with egg, onion, celery, bell pepper, scallion, and half & half in yellow curry sauce.

* Crispy Eggplant

Deep -Fried eggplant topped with minced chicken or soft tofu, bell pepper, basil leaves, finger pepper, and onion in chili and garlic sauce.

* Tunk Tak Puu

Thin rice noodles sautéed with egg, bean sprout, and green onion in chef’s special sauce topped with real crab meat.

* Prew Wan Pla

Tilapia sautéed with bell pepper, scallion, carrots, onions, and tomato in sweet and sour sauce.