

RESTAURANT WEEK MENU

TWO - COURSE DINNER \$ 17.00

APPETIZERS

TOFU YEN

cold organic soft tofu topped with katsuobushi, green onions, ginger, corn, wakame and season with house soy sauce

SUM TUM KAO POD

sweet corn, carrots, cherry tomatoes and string bean mixed w/chili & garlic lime sauce topped w/ cashew nut

GAI TOD

crispy fried chicken wings (5 pc.) tossed w/ red chili sauce

GOONG HOM PHA

Deep Fried Shrimp wrapped w/ egg noodles served w/ sweet & sour sauce

LARB HED

Shiitake, button, paddy straw, Enoki, & oyster mushrooms mixed w/ toasted rice powder, red onions, scallions in spicy lime sauce

ENTREE

MASSAMAN CURRY CHICKEN W/ ROTI

tender chicken thigh w/ potatoes, peanut, carrot, & onions in Massaman curry served w/ roti bread

PLA RAD PRIK

batter-fried flounder topped w/ three-flavored sauce (sweet, sour, & spicy) served w/ steamed broccoli and steamed rice

SPAGHETTI KEE MAO SHRIMP

shrimp stir - fried w/ cherry tomatoes, young pepper corn, carrot, mushroom, bell pepper, basil leaves & spaghetti in red chili and garlic sauce

KAO PAD RUM MIT

brown and red rice stir - fried w/ egg, green onions, carrot, goji berry, red bean, shiitake mushroom, & edamame

KAO NA GAI

tender chicken thigh & mushroom stew in chef's special gravy sauce served w/ steam rice, Chinese sausage, finger pepper & green onions