

DINNER SPECIAL

APPETIZER

Basil Lettuce Wraps

Minced chicken lightly saute' with Thai basil, onion and water chestnut.

Served with Cups of Iceberg lettuce and Thai Peanut Sauce.

9

Duck Salad

Roasted duck tossed with onion , mint leaves , cucumber ,roasted rice powder , chili and garlic lime dressing.

Served on a bed of iceberg lettuce.

13

Tod Mun Pla - Thai Fish Cake

Fried fish patties topped with crispy Thai Basil.

Served with peanut - cucumber plum sauce

9

ENTRÉE

Roasted Duck Curry with Asparagus

Roasted Duck in red curry sauce with asparagus , pineapple , cherry tomatoes, bell pepper and Thai basil.

22

Crying Tiger

Grilled USDA proved rib eye topped with garlic lime sauce ,grilled asparagus and steamed broccoli.

20

Baby Back Ribs Green Curry

Baby back ribs in green- peanut curry sauce with bell pepper , eggplant and Thai Basil.

20

Organic Special

Organic broccoli , cabbage , carrot , cauliflower and ok choy saute with house garlic sauce.

14

Trout with Mango Salad

Grilled Whole Trout topped with Mango Salad.

(Mango tossed with onion, mint leaves, cherry tomatoes, chili, cashew nuts and garlic lime dressing.)

20

Seafood Hot Plate

Scallop, Salmon, Shrimps and Mussel saute with mild chili paste, eggplant, bell pepper, lemongrass and kiffir lime leaves.

Served over sizzling plate.

22

Seafood Pumpkin Curry

Prawns , Scallop , calamari and pumpkin in red curry with bell pepper , Thai Basil and Kiffir lime leaves.

20