

## DINNER SPECIAL

### APPETIZER

#### Yum Nam Kao Tod

#### Crispy Rice Salad

Crispy rice , minced chicken, roasted chili, onion , green onion, mint, cilantro ,coconut meat , kiffir lime leaves, house lime dressing ginger, roasted peanut and romaine lettuce.

13

#### Basil Lettuce Wraps

Minced chicken lightly saute' with Thai basil,onion & water chestnut. Served with Cups of Iceberg lettuce &Thai peanut sauce.

12

#### Fried Calamari

Served with house peanut-plum sauce and house salad.

12

### ENTRÉE

#### Halibut Green Curry

Halibut in green curry with eggplant , greenbean ,bell pepper and Thai basil.

25

#### Khao Mok Lamb

Grilled rack of lamb ,yellow curry rice,grilled asparagus ,peanut sauce, garlic lime sauce and cucumber soup.

16

#### Crab Fried Rice

Choice of Jasmine White Rice or Brown Rice

17

#### Khao Soi Gai *new*

#### Northern Style Curry Noodle

Free range chicken,egg noodle , beansprout,shallot,pickle cabbage, lime ,crispy noodle ,oil chili paste and cilantro.

15

#### Organic Special

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

15

#### Garlic pepper Trout

Trout saute' with onion ,young peppercorn, bell pepper,garlic lobster sauce topped with crispy basil.

17

#### Grilled Australian Lamb

Grilled australian lamb. Comes with grilled asparagus , onion , bell pepper and pineapple.

Served with garlic lime sauce and Thai peanut sauce.

23

#### 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.)

22

#### 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.

23

#### Seafood Pumpkin Curry

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

21