

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.

11

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.

15

Crab Fried Rice

Choice of Jasmine White Rice or Brown Rice

16


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 pepperTrout

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

16

Grilled Australian Lamb

Grilled australian lamb. Comes with grilled asparagus , onion , bell pepper and pineapple.
Served with garlic lime sauce and Thai peanut sauce.

22

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.)

21

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