

## LUNCH 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.

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### Organic Special

Organic broccoli, cabbage, carrot, cauliflower and bok choy saute with house garlic sauce.  
choice of Jasmine White rice or Brown rice

10/10.75

### Kao Ob Mor Din

#### (Bake Rice in Clay Pot)

Chicken and Prawns with green pea, carrot, baby corn, mushroom, ginger and garlic gravy sauce over choice of White rice or Brown rice.

10/10.75

### Garlic pepper Trout

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

Choice of Jasmine White Rice or Brown Rice

12/12.75

### Gai Yang Somtum

Thai style BBQ Chicken. Served with papaya salad, house plum sauce and sticky rice.

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### Halibut Green Curry

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

Choice of Jasmine White Rice or Brown Rice

13/13.75

### Kao Mok Rack of Lamb

Grilled Australian Rack of Lamb. Served with yellow curry rice, grilled asparagus, lime sauce and winter melon soup

Choice of Jasmine White Rice or Brown Rice

13/13.75

### Kao Pad Kratium Salmon

(Garlic Fried Rice with Grilled Salmon)

Served with grilled asparagus, shiitake mushroom, and house garlic lime sauce.

Choice of Jasmine White Rice or Brown Rice

12/12.75

### Pumpkin Curry

Chicken and Prawns in red curry with pumpkin, bell pepper, Thai Basil and Kaffir lime leaves.

Choice of Jasmine White Rice or Brown Rice

11/11.75

### Bamee Gaew Nam

#### (Crab Noodle Soup)

Egg noodle soup with Crab meat, shrimp wonton, bean sprout, bok choy, green onion and crispy garlic.

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