

## 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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### Kao Nuer Yang

Grilled USDA rib eye comes with grilled asparagus, steamed broccoli and spicy garlic lime sauce.

choice of Jasmine White rice or Brown rice

13/13.75

### 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.

11/11.75

### Roasted Duck Curry with Asparagus

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

Choice of Jasmine White Rice or Brown Rice

13/13.75

### 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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### 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

13/13.75

### 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

12/12.75

### 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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