

## DINNER SPECIAL

### APPETIZER

#### Yum Nam Kao Tod **NEW**

#### 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.

11.9

#### 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.

11

### ENTRÉE

#### Halibut Green Curry

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

25

#### Khao Mok Lamb **NEW**

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

15

#### Crab Fried Rice **NEW**

Choice of Jasmine White Rice or Brown Rice

15

#### Organic Special

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

14

#### Grilled Australian Lamb

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

Comes with garlic lime sauce and Thai peanut sauce.

22

#### Garlic pepper Trout

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

15

#### 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