

## DINNER SPECIAL

### APPETIZER

#### Duck Salad 🥕

Roasted duck tossed with onion , mint leaves , cucumber ,roasted rice powder , chilli and garlic lime dressing.

Served on a bed of lettuces.

13

#### Basil Lettuce Wraps

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

9

#### Fried Calamari

Served with house peanut-plum sauce and house salad.

9

### ENTRÉE

#### Halibut Green Curry 🥕

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

25

#### Roasted Duck Curry with Asparagus **EW** 🥕

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

23

#### 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.

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.)

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