

DINNER SPECIAL

APPETIZER

Pla Goong - Thai Prawn Salad

Grilled prawns Tossed with onion , cucumber , mint , lemongrass ,garlic ,chili and garlic lime dressing.

Served over a bed of iceberg lettuce.

10

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

Pad Pongkaree Seafood **New**

Prawns, scallop and calamari saute with yellow curry spices, egg, onion, chinese celery, green onion , red pepper and coconut milk.

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