

THAILAND

Greetings! We continue our culinary tour in the balmy tropical climate of Thailand. Thai food is all about being fresh, fast, and intensely flavorful. Our menu captures the four essential Thai tastes: sweet, salty, sour and hot. Grab your forks and join us for a splendid evening of fun, food and conviviality...

Gentle Dining at Cafe DiCocoa

125 Main Street Bethel
March 16th, 2019 one seating @ 6:45pm BYOB
By Reservation... (207) 824-5282
www.cafedicocoa.com

Starters

Fresh Spring Rolls

Soft rice wrappers filled with crisp cucumbers, avocados, carrots, thin vermicelli noodles, fresh mint, cilantro and basil.

Dipping sauces:

Peanut Sauce, Sweet Chili Sauce, and Tamarind Sauce

Mar Hor – Galloping Horses

Sweet, spicy, salty bites of dressed up pineapple!

Seared Thai-spiced Brussels Sprouts

Salad

Green Papaya Salad

Green papaya with Chinese long bean, spring onions, cherry tomatoes in a sweet and sour dressing and topped with peanuts.

Noodles

Tom Kha with Red Curry & Rice Noodles

A compelling aromatic broth made with lemongrass, fresh peppery galangal root, kaffir lime leaves, and coconut milk. Poured over an array of delicately steamed vegetables and a soft cooked egg. The scent of this broth is sure to send you to the southern hemisphere.

Rice

Savoury Fried Rice

Coconut fried rice with cashews, baby bok choy, and asparagus.
Served with seared marinated tempeh, Nam Prik chili condiment, lime wedges, and cilantro.

Dessert

Lemongrass & Coconut Ice Cream with Steamed Forbidden Rice

This pleasantly chewy whole-grain rice is served for dessert in Thailand and cooks up to be a beautiful deep purple color. Perfectly paired with cream coconut ice cream.

A perfect ending with your choice, Sweet **Thai Tea** or Fragrant **Jasmine Tea**