

RESTAURANT WEEK 2023 MENU | \$25 per PERSON

Choice of Appetizer

Fried or Steamed Vegetable Dumpling (4 pieces)

Thai style dumpling served with honey ginger soy sauce.

Spring Roll (2 rolls)

Thai style spring rolls stuffed with mixed vegetables and served with sweet and sour sauce.

Chicken Satay (3 Skewers)

Sliced chicken marinated in coconut milk with Thai spices, then charbroiled. Served with peanut sauce & cucumber salad.

Crab Rangoon (4 pieces)

Deep fried wonton filled with seasoning cream cheese, crab meat, and served with plum sauce.

Beef Meat Ball (4 pieces)

Deep fried homestyle beef ball marinated in Thai spice, served with Spicy Sweet Sauce.

Choice of Entree

Choose your meat options | Chicken | Shrimp | Vegetable and Tofu (No Substitution!)

Red Curry

Thai sweet spicy Red curry in coconut milk with bamboo shoot, green beans, bell pepper, eggplants, and sweet basil.

Green Curry

Thai Green curry in coconut milk with green beans, eggplants, bamboo shoot, bell pepper, and sweet basil.

Pad Thai

Thin rice noodles stir—fried with tofu, egg, chive, and bean sprouts in our original Pad Thai sauce, served with lime and roasted ground peanuts.

Pad Kee Mao (Drunken Noodle)

Stir-fried flat rice noodles with onions, bell peppers, mushroom, mix of vegetables, and sweet basil in a garlic chili sauce.

Pad Kra Pow (Pad Basil)

Sautéed mix of peppers, carrots, mushrooms, and onions in Thai sweet basil chili pepper sauce.

Choice of Sweet Treat Desserts

Thai Ice Tea or Thai Ice Coffee Homemade Coconut and Pineapple Sorbet