



** Menu Items Subject
To Change Based on
Availability*

Restaurant Week 2017: August 12 – 26, 2017

Lunch Menu - \$15

First Course

Tom Kha Chicken Soup

Coconut milk, lemongrass, galangal, lime juice, mushrooms and cabbage

Second Course (Choose One - Tofu/Chicken/Beef/Pork/Shrimp)

Spice Levels: 1 thru 5+

Pad Thai

Rice noodles, egg, bean sprouts, peanuts, tamarind sauce

Mango Delight

Fresh cut mango, ginger, carrots, onions, bell peppers, fresh basil

Mixed Vegetables

Napa cabbage, broccoli, zucchini, carrots, celery, onions, bean sprouts

Massaman Curry (Lowest Spice Level = 3)

Massaman curry, tamarind, potatoes, onions, peanuts, coconut milk

Third Course

Mango Sticky Rice

Fresh mango, sticky rice and coconut milk

**Tax & Gratuity Not Included - No Substitutions*

(Cannot be combined with any other coupon, offer, specials or promotions)



** Menu Items Subject
To Change Based on
Availability*

Restaurant Week 2017: August 12 – 26, 2017

Dinner Menu - \$35

First Course

Mussels

Red curry, white wine, chili paste, lemongrass, lime juice

Second Course (Choose One)

Lemongrass Lamb

Grilled lamb chops, lemongrass-tamarind sauce served w/ coconut, jasmine rice

Lobster Tail & Shrimp - Thai, Cherry Tomato Spaghetti

Local farm tomatoes, garlic, onions, fresh Thai basil, angel hair pasta

NY Strip Steak

Grilled 10 oz. NY Strip from local 44 Farms w/ Thai dipping sauce (*Jaew*) served w/ papaya salad and Jasmine Rice

Third Course

Mango "All Night Long"

Fresh cut mango, homemade mango ice cream, mango jello

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Red Curry Mussels



Lemongrass Lamb



Pad Thai Noodles



Spicy Mango Delight



Tom Kha Soup



Massaman Curry