



** Menu Items Subject
To Change Based on
Availability*

Restaurant Week Summer 2016: August 13 – 27, 2016

Lunch Menu - \$10

First Course

Tom Yum Chicken Soup

Lemongrass, kaffir lime leaves, lime juice, mushrooms, tomatoes

Second Course (Choose One - Tofu/Chicken)

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

Red Curry

Red curry, bell peppers, fresh basil, coconut milk

Third Course

Fresh Cantaloupe Shaved Ice

Fresh cantaloupe, tapioca, milk, syrup, shaved ice

**Tax & Gratuity Not Included - No Substitutions*



** Menu Items Subject
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Availability*

Restaurant Week Summer 2016: August 13 – 27, 2016

Dinner Menu - \$25

First Course (Choose One)

Tom Yum Shrimp Soup

Lemongrass, kaffir lime leaves, lime juice, mushrooms, tomatoes

Ma Hor (Galloping Horses)

Popular Thai appetizer – seasoned, caramelized, minced pork on fresh pineapple base

Second Course (Choose One)

Spice Levels: 1 thru 5+

Khao Soi Chicken (Famous Northern Thai Curry Noodle Soup)

Egg noodles, pickled mustard greens, shallots, lime in coconut, curry soup

Khao Kha Moo

Thai-style, braised pork with five spices, steamed Chinese broccoli

Mango Delight Shrimp

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

Emerald Salmon (Lowest Spice Level = 2)

Atlantic salmon, asparagus, avocado, green curry, tamarind sauce, coconut milk

Third Course (Choose One)

Jack Daniel's Coconut Custard

Fresh Cantaloupe Shaved Ice

Pair your meal with one of our craft cocktails: Hibiscus Martini or Tito's Thai Iced Tea - \$6

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Tom Yum Shrimp Soup



Ma Hor (Galloping Horses)



Khao Kha Moo



Spicy Mango Delight



Emerald Salmon



Khao Soi