

Specials

6/22/18 - 6/28/18

Soup: Talad Nam

Cup: \$3 Bowl: \$5

Soup stock flavored with lime, served with ground pork, bean sprout, spinach and ground peanut. Topped with scallions, cilantro, and fried garlic.

Appetizers

Green Mango Salad \$5

Shredded mango and shrimp mixed with tomato, red onion, cucumber, lime leave, cilantro, red bell pepper, and peanut.

Served in flavorful (sweet-spicy) lime dressing.

Kanom Gui Chai \$6

Similar to our pan-fried chive dumpling, but this version is made with less dough and more chive! Served with ginger-flavored soy sauce

Side Order: Nam Prik Ong \$6

A Northern Thai treat. Sweet-spicy chili dip made from pork, tomato, garlic and red onion. Served with vegetables & fried pork rinds.

Entrée

Soft-shell Crab Pong Garee \$20

Crisp fried soft-shell crab stir fried in a mild and aromatic yellow curry sauce with garlic, celery, onions and bell peppers.

Served with Jasmine Rice

Curry of the Day: Chu Chee Curry \$12

A medium spicy Chu Chee curry with pineapple, assorted vegetables and your choice of meat (chicken, pork, beef or tofu).

Add \$2 for shrimp, \$5 for crispy Tilapia, \$7 for crispy duck

Desserts

Kanom Tuay \$5 Steamed coconut-rice cakes. Served in four tiny bowls.

Thai Custard \$6 A rich coconut-milk custard steamed inside a Buttercup Squash. Served a slice with sweet sticky rice.