

# Specials

12/14/18 - 12/20/18

## Homemade Chicken Wonton Soup

Cup: \$3 Bowl: \$5

Topped with fresh scallions, cilantro and fried garlic.

## Appetizers

**Laab Ped Todd \$12**  

Spicy sliced crispy duck salad with chilies, mint, shallots, and lime juice dressing. Served with Sticky Rice

**Crispy Calamari \$6**

Calamari dipped in tempura batter and deep-fried.  
Served with sweet and sour 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: Khao Soi Nua \$16** 

The famous noodle dish from Chiang Mai. A mild mixture of red curry paste, yellow curry powder and coconut milk with tender stewed beef.

Served over ba-mee egg noodles, and garnished with fried noodles, fried shallots, cilantro, pickled mustard greens, spicy homemade rustic chili oil with a wedge of lime.

**Curry of the Day: Red Curry \$12**  

A medium spicy Red curry with assorted vegetables and your choice of meat (chicken, pork, beef or tofu).  
Add \$2 for shrimp, \$5 for crispy Tilapia, \$7 for crispy duck

## Sweet Treats

**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.