

# Specials

10/13/17 - 10/19/17

## Soup: Homemade Chicken Wonton

Cup: \$3 Bowl: \$5

Topped with scallion, cilantro, and fried garlic.

## Appetizers

### Laab Pla Salmon \$9

Spicy cubed Salmon salad with red onion, mint, cilantro, saw-tooth coriander and Thai lime dressing. Served with sticky rice.

### Haw Gao \$4.50

Traditional Chinese steamed shrimp dumplings (5).  
Served with ginger-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.

### Side Order: McIntosh & 'Nam Pla Wan' \$3

Vermont fruit meets a traditional Thai favorite.

Instead of tart green mango, we serve local McIntosh apple slices with 'Nam Pla Wan' - a sticky sweet and spicy fish sauce dip made with pungent shrimp paste and fried shallot.

## Entrée

### 'Three Sisters' Curry with Kanom Jeen \$20

A spicy red curry featuring 'Three Sisters' vegetables - Buttercup squash, corn and green bean - and other assorted vegetables all served with shrimp, crispy fish, and pork.  
Served with Kanom Jeen (Thai spaghetti noodle).

### 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

## Desserts

**Kanom Tuay \$4.50** Steamed coconut-rice cakes. Served in four tiny bowls.