



Menu

SERVED FAMILY STYLE

(\$75 per person not including tax and gratuity)

First Course

Pick Four

Thai Herbal Wrap (Toasted coconut, ginger, shallots, peanut, lime, sweet-salty sauce)

Thai Peanut Crudités (Fresh veggies, crispy wontons, house peanut dipping sauce)

Thai Tomato Salsa Crudités (Fresh veggies and crispy wontons, grill tomatoes salsa)

Crispy Calamari (Strip-cut calamari deep fried served with our sweet and sour)

Fresh Summer Rolls Chicken (rice paper, verminchilli noodle, carrots, lettuce, mint, shrimp peanut sauce)

Grilled Chicken Satay (marinated and grilled chicken skewers, peanut sauce, cucumber chutney)

Thai Grilled Beef (Flank steak marinated, spicy Thai chili sauce)

Crispy Shrimp Rangoon (Shrimp, cream cheese in wonton skin, deep-fried, sweet and sour sauce)

Asian Chopped Salad (Organic mixed greens, tomatoes, cucumber, carrot, peanut sauce)

Papaya Salad (green papaya, tomatoes, carrots, long green beans, peanuts, chili lime dressing)

Second Course

Pick Two

Spicy Tuna Crisp (Spicy tuna, cucumber, mango, onions)

Ceviche (Fresh salmon, chili lime yuzu sauce, onions, toasted chili)

Sushi Samples Maguro Tuna, Hamachi Yellowtail, Unagi Eel, or Sake Salmon

Yuzu Spoons (Yellowtail, salmon, or tuna, yuzu sauce, jalapeno, cilantro)

Soup

Pick One

Tom Yum Soup (Thai spicy-lime soup, chicken, tomato, scallions, mushrooms)

Tom Kha Soup (A smooth Thai coconut-milk soup, chicken, tomato, scallions, mushrooms)

Seafood Bouillabaisse (This flavorful seafood soup flavors of lemongrass, lime, ginger and hot chili)

Miso Soup (A warm vegetable broth, noodles, bean sprouts, green onions)

Entrees

Pick Two

Cashew Chicken (medium spiced sauce, cashews, onions, carrots, mushrooms, cabbage, snap peas)

Sriracha Chicken (Chicken, Sriracha sauce, green and white onions, carrots, cabbages, peanuts, dry chili)

Ginger Chicken (fresh ginger sauce, carrots, mushrooms, white and green onions, cabbage, snap peas)

Mongolian Beef (Frank steak, broccoli, carrots, scallions)

Pick Two

Pad Thai (Shrimp, tamarind sauce, rice noodles, egg, green onions, bean sprouts, peanuts)

Pad Kee Mow Beef (wide rice noodles, egg, bell peppers, tomatoes, lettuce, spicy This chili-basil sauce)

Panang Chicken (Chicken, coconut milk, green bean, basil, Red bell peppers)

Pick One

- Crispy Snapper Chili sauce** (Crispy Snapper, sweet and sour chili sauce, carrots, bok choy, broccoli)
- Steamed Sea bass** (wild caught sea bass, lime ginger sauce, broccoli, bok choy, mushrooms, bell peppers)
- Grilled Salmon Curry** (wild caught salmon, red curry, broccoli, red bell pepper, basil)

Sides

Pick One

- Crabmeat Fried Rice** (Crabmeat, jasmine rice, scallions, egg)
- Veggies Fried Rice** (Jasmine rice, egg, onions, corn, carrots, green peas)
- Veggies Basil Fried Rice** (Fried , Thai chili sauce, corn, carrots, green peas basil, egg, and bell peppers)
- Veggies Stir-Fried** (broccoli, bok choy, mushrooms, snap peas, carrots, onions, bamboo shoots, cabbage)
- Charred Bok Choy** (Grilled bok choy, Teriyaki sauce)

Dessert

Chefs choice assorted house made desserts from our pastry chef

Includes iced tea, soda, hot coffee, hot tea