



Fine Thai cuisine and Washington's first dumpling bar

2009 Summer Restaurant Week

August 24th – 30th

Thai people believe that in addition to providing nourishment, food can also serve as an “alternative medicine.” In that spirit, many of the dishes featured on this menu make use of traditional Thai herbs and a fresh approach to cooking, including steaming, broiling and grilling, to create a healthy and fulfilling meal.

3-Course Lunch Special \$20.09

First Course

Grilled Chicken Soft Rolls

Thai Herb and Romaine Lettuce with Spicy Chili-Lime Dip

or

Steamed Mussels Thai Style

With Cherry Tomatoes, Lemongrass, Galanga, Kaffir Lime, Tomatoes, Sweet Basil, Red Onions and Cilantro

Main Course

Spicy Drunken Seafood Noodles with Chinese Lomein, Sweet Basil in Chili-Garlic-Black Bean Sauce

or

Grilled Turmeric and Lemongrass Marinated Chicken Thai Style with Sticky Rice in Banana Leaves and Spicy Green Papaya Salad

or

Broiled Cashew Crusted Salmon with Grilled Summer Vegetables, Tartar Sauce and Fresh Herb

or

Baked Giant Prawn Stuffed with Jumbo Lump Crabmeat, Yellow-Curry Ginger Sauce, Baby Asian Greens and Black Sticky Rice

Desserts

Assorted Homemade Ice Cream or Sorbet (please choose 3 flavors)
Honey-Ginger, Coconut, Cappuccino, Taro root, Mango, Lychee or Strawberry

3-Course Dinner Special \$35.09

First Course

Grilled Chicken Soft Rolls

Thai Herb and Romaine Lettuce with Spicy Chili-Lime Dip

or

Steamed Mussels Thai Style

With Cherry Tomatoes, Lemongrass, Galanga, Kaffir Lime, Tomatoes, Sweet Basil, Red Onions and Cilantro

Main Course

Grilled Chilean Sea bass in Banana Leaves, Served with Grilled Summer Vegetables, Steamed Jasmine Rice and Spicy Garlic-Lime Sauce

or

Grilled Turmeric and Lemongrass Marinated Chicken Thai Style with Sticky Rice in Banana Leaves and Spicy Green Papaya Salad

or

Broiled Cashew Crusted Salmon with Grilled Summer Vegetables, Tartar Sauce and Fresh Herb

or

Baked Giant Prawn Stuffed with Jumbo Lump Crabmeat, Yellow-Curry Ginger Sauce, Baby Asian Greens and Black Sticky Rice

Desserts

Assorted Homemade Ice Cream or Sorbet (please choose 3 flavors)
Honey-Ginger, Coconut, Cappuccino, Taro root, Mango, Lychee or Strawberry

“Thank You for Dining with Us Today, Enjoy!!”

Aulie Bunyarataphan – Executive Chef/Owner