

BEST THAI KITCHEN TASTING MENU

SEPTEMBER 12 & 13

49.95 PER PERSON

APPETIZERS

MOO SARONG

Ground pork wrapped in egg noodle
and served with house sauce.

THUNG TONG

Ground pork and shrimp, perfectly seasoned and wrapped
in wonton skin. Deep fried and served with our plum sauce.

KHANG KHAW PHUAK

Ground shrimp fried with taro
and served with cucumber sauce.

SALADS

YUM SALMON

Steamed salmon mixed with lemongrass,
onions, mint, lime, and other seasoning.

SALAD ROLL

Rice paper wrap filled with various greens, cucumber,
crab stick and carrots. Served with our Best Thai spicy sauce.

YUM KAI TOM

Ground chicken mixed with celery,
green, white, and red onions, Thai chili peppers,
lime and fish sauce served over sliced boiled egg.

SOUPS

EGG SOUP

A Thai classic, soup with celery,
scallions, garlic, cilantro, and egg.

TOM JUUD GIA SAAP

Chicken based soup made with a savory
herbal infused broth and ground chicken.

SMALL PLATE

MOO TAUT

Perfectly seasoned and grilled pork ribs.

ENTREES

HA MOK PLA

Fresh fish and red curry over cabbage.
Served with Jasmine rice.

GOONG OPE WOON SEN

Clear noodles and shrimp, mixed with oyster sauce, ginger,
garlic, red pepper and other seasonings perfectly steamed.

KANA PAD NAMAN HOI

Specially marinated beef, stir fried, then served
over Chinese kale. Served with Jasmine rice.

DESSERTS

BA BIN

Freshly grated coconut "cookies" served soft and warm.

MA GANG PHUAK

Taro and egg custard.

SA KOO CAU POTE

Refreshing and light mixture of
sweetened coconut milk and corn.