



THAI & MALAYSIAN




Valentine's day

3 COURSE PRIX-FIXE

with a glass of sparkling wine
\$49.95 per person (plus tax and gratuity)

APPETIZERS

Select one

-  CHICKEN SATAY
marinated chicken strips on skewers: peanut sauce: cucumber onion ajat
-  SHRIMP TOM YUM 
lemongrass broth-lime leaves-chili-galangal-oyster mushroom-tomatoes
- CALAMARI semolina dusted: thai sweet chili sauce
- CRISPY SPRING ROLLS
shredded veggies wrapped in spring roll skin: sweet chili sauce
- CURRY PUFFS malay curry puffs with spiced potatoes

ENTRÉES

Select one

Accompanied with house fried rice
(jasmine rice-garlic-onions-scallions-tomatoes-eggs) for the table

-  CHICKEN- GREEN CURRY 
coconut milk-bamboo shoots-basil-lime leaves-thai eggplant-green beans
- RED SNAPPER FILLET CHILI GARLIC
crispy whole fish-chili garlic reduction
-  LAMB MASSAMAN CURRY
lean free range lamb-coconut cream-onions-carrots-potatoes-peanuts
- THAI BEEF & BROCOLLI
Marinated tender beef stir fried-oyster sauce-garlic
-  PENANG DUCK roasted boned duck-tomato-panang sauce-pineapple
-  PAD THAI SHRIMP
rice noodles-smoked tofu-eggs-bean sprouts-scallions-tamarind sauce
- DRUNKMAN NOODLES 
spicy rice noodles-chili garlic-baby corn-carrots-greens-chicken-basil leaves

 Spicy  Very Spicy  Gluten Free

please inform your server of any allergies
20% gratuity will be added to parties of 6 or more



DESSERTS

Select one

- MANGO MOUSSE
seasonal fresh berries
- CHOCOLATE DELIGHT
dark chocolate sauce
- STICKY RICE
with fresh fruits

