



Restaurant Week

January 13th- 27th, 2025
Three Course Menu
\$35 per person

First Course (choice of one)

Chicken Satay (gluten free)

Grilled chicken on a skewer marinated with Thai herbs and spices served with peanut sauce and cucumber salad.

Veggie Cake (gluten free)

Flash fried vegetable cake served with spicy dark soy.


Curry Puff

Puff pastry filled with chicken, potatoes, and onions served with cucumber salad.

Second Course (choice of one)

Pad Sen Jan (gluten free)

Chanthaburi province style sauteed rice noodle in coconut milk crab meat red curry topped with crab meat garnished with fresh bean sprout and scallion.

Crying Tiger  (gluten free available) served with Jasmine rice
Grill sliced beef tenderloin marinated with roasted chili sauce.

Inferno Chicken (gluten free available) served with Jasmine rice

Half Chicken, steam broccoli & carrots in a sweet & sour crushed peppers sauce topped with flaming rum.

Siam Bay Shore (gluten free) served with Jasmine rice

Steamed seafood in lemongrass & lime juice broth with fresh basil, onions, peppers & napa cabbage.

Tofu Feast (gluten free) served with Jasmine rice

Fried battered sliced soft tofu over steamed veggie with your choices of sauce (Tamarind, Peanut, Basil or Ginger).

Third Course

Golden Bananas with Vanilla Ice Cream

Bananas wrapped in crispy rice crepe served with ice cream.

Beverage

Choice of Thai Ice Tea or Thai Ice Coffee

No substitution please