



Restaurant Week

January 12th- 25th, 2026
Three Course Menu
\$35 per person

First Course (choice of one)

Tofu Tod (GF)

Fried tofu with a side of sweet chili crushed peanut sauce.

Kanom Jeeb

Steamed or fried chicken dumplings wrapped in wonton pastry with sweet dark soy.

Calamari (GFA)

Crispy battered calamari with a side of sweet chili crushed peanut sauce.

Second Course (choice of one)

Crying Tiger 🍖 (GFA) served with Jasmine rice

Grill sliced beef tenderloin marinated with roasted chili sauce.

Tofu Feast (GFA) served with Jasmine rice

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

Tilapia Basil (GF) served with Jasmine rice

Fried fillet tilapia fresh basil, peppers, onions & garlic.

Chili Noodle Pork 🍖

Stir fried flat noodle with egg, roasted chili sauce, peppers and onions.

Curry Noodle Chicken 🍖 (GF)

Egg noodles, bok choy in a spicy yellow curry broth

Third Course (choice of one)

Golden Bananas

Bananas wrapped in crispy rice crepe

Vanilla Ice Cream

Beverage

Choice of Thai Ice Tea or Soft Drink

(GF) Gluten Free
(GFA) Gluten Free Available
please

No substitution