



** Menu Items Subject
To Change Based on
Availability*

Restaurant Week 2018: August 11 – 25, 2018

Lunch Menu - \$15

First Course

Tom Kha Chicken Soup

Coconut milk, lemongrass, galangal, lime juice, mushrooms and cabbage

Second Course (Choose One - Tofu/Chicken/Beef/Pork/Shrimp)

Spice Levels: 1 thru 5+

Pad Thai

Rice noodles, egg, bean sprouts, peanuts, tamarind sauce

Mango Delight

Fresh cut mango, ginger, carrots, onions, bell peppers, fresh basil

Mixed Vegetables

Napa cabbage, broccoli, zucchini, carrots, celery, onions, bean sprouts

Massaman Curry (Lowest Spice Level = 3)

Massaman curry, tamarind, potatoes, onions, peanuts, coconut milk

Third Course

Black Rice Pudding w/ Coconut Cream

**Tax & Gratuity Not Included - No Substitutions*

(Cannot be combined with any other coupon, offer, specials or promotions)



** Menu Items Subject
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Restaurant Week 2018: August 11 – 25, 2018

Dinner Menu - \$35

First Course (Choose One)

Soft Shell Crab

Fried soft shell crab, julienne green apples, cashew nuts in Thai lime vinaigrette

Beer Battered Shrimp

Fried, beer-battered shrimp, avocado, mango coulis

Second Course (Choose One)

Texas Red Fish

Pan-seared Texas Red fish fillet in a red curry, white wine sauce with vegetable medley

Lemongrass Lamb

Grilled lamb chops, lemongrass-tamarind sauce served w/ coconut rice

Third Course (Choose One)

Jack Daniel's Coconut Custard

Fried Ice Cream

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Beer Battered Shrimp



Lemongrass Lamb



Spicy Mango Delight



Pad Thai Noodles



Soft Shell Crab Salad