

RESTAURANT WEEK \$45

CHOICE OF ONE OF EACH COURSE

APPETIZERS

CRISPY TOFU BITES (V)

served with herb salad and spicy sambal sauce

SPICY SHREDDED GREEN MANGO & PAPAYA SALAD (V)

chili cashew dressing, watermelon radish, peanuts

COLD NOODLE SALAD

crushed peanuts, fried shallots, chili, sesame,
mint, cilantro

ENTREES

RED CURRY CHICKEN

chicken thighs, heirloom baby tomatoes, coconut rice

GREEN CURRY SALMON

asian greens

PEANUT STREET NOODLES (V)

bean sprouts, vegetables, chili peanut sauce, cilantro,
chilies, sesame seeds

FRIED CHICKEN CHOW FUN

hoisin glaze, bean sprouts, chilies,
cilantro, sesame seeds

SPICY CHILI GARLIC HO FUN NOODLES (V)

flat wide noodles, mushrooms, snap peas
carrots, cilantro, chilies

DESSERTS

VANILLA ICE CREAM

thai coconut caramel sauce,
crushed peanuts (dairy free option available)

MANGO SORBET

RASPBERRY SORBET

our entire menu is gluten free

