



SPICED-UP THAI CHICKEN + RICE

CHICKEN & RICE DOESN'T HAVE TO BE BORING

LEMONGRASS GRILLED CHICKEN

The beauty in making our grilled chicken is in the marinating process. Integrated with a combination of herbs, spices, and assorted Thai soy sauces; we grill them to perfection until the skin is crispy and the meat is juicy. Each chicken in each dish serves as the "main character," with the herbs and spices portraying the supporting roles.

CRISPY + AIRY FRIED CHICKEN

Great fried chicken must be crispy. However, we take it to another level with this particular fried chicken. With our Crispy & Airy Fried Chicken, one can enjoy freshly-battered chicken that is not too "heavy" and is able to properly digest without giving anyone the feeling of overeating. It can be enjoyed with either ginger or sticky rice.



★★★★★ TENDER ★★★★★ POACHED CHICKEN

With the chicken slow-cooking at a constant temperature, the meat is able to cook while preserving its juice, keeping it nice and tender. Served with ginger rice, garlic ginger sauce, cucumber, and cilantro garnish, with clear chicken soup on the side. **In Thai, it's called Khao-Mun-Gai or Hainanese Chicken.**

IT'S A STICKY RICE SITUATION

Sticky Rice has several names, but the two most common -- sweet rice and glutinous rice -- can be misleading due to their lack of sweetness and gluten. Hence the word "sticky" in its name, grains of rice cling together and is used as a utensil in Northeastern Thailand. Instead of the usage of a fork or spoon, the sticky rice is rolled into a small ball, then pinched to form a scoop for salads, sauces, and any meats.



Ginger Rice

Instead of plain white rice, we add a twist to the popular side dish by preparing it with ginger, chicken stock, and garlic. Ginger rice pairs up great with the chicken dishes to add a more aromatic glamour to the experience.

OUR PROMISES TO YOU

- ★ **MADE FROM SCRATCH** Everything will be freshly prepared meticulously from the batter-making process to the marinating procedure. Great food should be cared for starting from the very first step.
- ★ **DETAIL-ORIENTED** No matter how many times it is made, each dish is treated as a masterpiece, focusing on every detail to perfection.
- ★ **LEGENDARY SERVICE** Your 100% satisfaction is what we aim for. Whether a customer visits for the first time or the 50th times, our customer service goal is to ensure each visit is provided with excellent care and hospitality.
- ★ **HAPPY WORK ENVIRONMENT** We stand by the Golden Rule - Treat others like we want to be treated. We work diligently to ensure everyone inside our establishment is there because they want to be.

ZAB SEASONING

In Thai cooking, various types of seasoning are used from sour to salty, to sweet to spicy. The one-of-a-kind ZAB seasoning has all of these taste receptors, from its bright appearance to its strong aroma. ZAB Seasoning can be considered the icing on the cake, resulting in a final dish that can be enjoyed and savored.



"HELLO"
IN THAI



OUR BIRDS

We care about what's on your plate. We believe "good eats" starts from sourcing our chicken from responsible farms. Our birds are fed non-GMOs feed starting from the second day after hatching. Choosing meat and poultry raised without antibiotics is an important way for individuals to help fight back against antibiotic resistance.

★ **Non-GMOs
No Hormones
No Antibiotics** ★

★ OUR STORY ★

DISHES FROM STREET OF THAILAND
TO THE UNITED STATES

After observing Thai restaurants and noticing their repetitive menus, we were aware that Thai food was so much more than just Pad Thai or curry. As a ubiquitous and versatile ingredient, we wanted to introduce an innovative chicken dish that was both distinctive and faithful to the Thai background. We also wanted to introduce sticky rice and ginger rice to the public, a common staple in Thailand due to its deliciousness and unique way of eating. We want to bring that to the spotlight.

Welcome to Three Roosters, where chicken and rice just became interesting.

SUSTAINABLE ECO-FRIENDLY

Sustainability in an ever-evolving society is important to us because we want to leave the environment a great, if not better, place than we found it. We strive to be a nearly zero-waste company that uses 100% compostable take-out packaging.



OUR SECRET IS IN THE SAUCE

The secret to our chicken and rice dishes is in the sauces. We offer a variety of flavor profiles from sweet to tangy to spicy or all of the above. Our not-so-secret ingredients include ginger, garlic, vinegar, chili, and more.



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