



# KHAO GAENG

## FOUR-COURSE DINNER FOR \$25

Enjoy appetizer, salad or soup, Build-your-own Thai bowl or your favorite entree, and dessert.

### 1 - APPETIZER

- CRISPY SHRIMP with Sriracha cream sauce
- COCONUT SHRIMP
- EGG ROLLS or VEGGIE ROLLS
- FRESH SUMMER ROLLS

### 2 - SALAD/SOUP

- MIXED GREENS with peanut dressing
- TOM YUM SOUP (Thai famous lemon grass soup)

### 3 - ENTREE (Choice of Chicken, shrimp, or tofu)

- PAD THAI
- PAD KHEE MOW (Drunken Noodle)
- PAD SEE EW (Brown Noodle)
- THAI FRIED RICE
- GAI YANG (Grilled Chicken with Peanut Sauce)
- PRA RAM LONG SONG  
(Grilled Chicken with Sweet Chili Sauce)
- RED CURRY CHICKEN
- GREEN CURRY SHRIMP
- MUSSAMUN CURRY BEEF

### 3 - BUILD-YOUR-OWN THAI BOWL

#### Selecting a base:

- Jasmine rice
- Brown rice
- Vermicelli (Rice noodle)
- Zucchini noodle

#### Add a protein:

- 5-spice Beef
- Larb pork
- Grilled chicken satay
- Tofu

#### Add some vegetables:

- Green bean
- Bamboo shoot
- Pineapple
- White onion
- Broccoli
- Bell pepper
- Baby corn
- Bean sprout
- Mushroom
- Potato
- Green peas

#### Select your favorite sauce:

- Red curry
- Green curry
- Orange tamarind (Sweet & Sour)
- Peanut sauce
- Mussamun curry
- Lad prig (Sweet Chili)

#### Finish with some garnishes:

- Chrispy garlic
- Basil
- Chrispy shallot
- Cilantro

### 4 - DESSERT

- BANANA FRITTERS with vanilla ice cream
- GREEN TEA ICE CREAM