



DATE NIGHT WEDNESDAY SPECIAL

STARTERS (Choose Two)

Vegetable Spring Rolls

Cabbage, Glass Noodles, Carrots, and Onions in a Crispy Pastry with Sweet and Sour Sauce.

Garden Summer Rolls

Tiger Shrimps or Vegetables Only, Lettuce, Mint, Bean Sprouts, Cucumber, Carrots, and Rice Noodles Wrapped in a Delicate Rice Paper with Sweet and Sour Sauce.

Crab Rangoon

Crispy Wontons stuffed with Cream Cheese and Imitation Crab Meat with Sweet Chili Sauce.

Mango Salad

Mango, Carrots, Bell Peppers, Mint, and Cashew Nuts, in a Mango Dressing. Choose Chicken or Tofu.

Glass Noodle Salad

Clear Glass Noodles, Bell Peppers, Cilantro, Mint, and Red Onions in our Signature Medium Chili Lime Dressing. Choose Chicken or Tofu.

DINNER ENTREES (Choose Two)

Rama Chicken (Medium)

Chicken, Broccoli, and Chinese Broccoli, Wok-Fried with our House Peanut Curry Sauce with Jasmine Rice.

Spicy Beef (Medium)

Beef, Mushrooms, Tomatoes, Onions, Thai Bird Chilies and Thai Basil in our House Gravy Sauce with Jasmine Rice

Spicy Vegetables (Medium)

Tofu, Bamboo, Nappa Cabbage, Sugar Snap Peas, Long Beans, Mushrooms, and Carrots in our House Vegetarian Sauce with Jasmine Rice.

Choose Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp Upgrade: Add \$3

Pad Woon Sen

Clear Glass Noodles, Black Woodear Mushrooms, Zucchini, Carrots, and Green Onions.

Red Curry (Mild) or Green Curry (Medium)

Thai Curry in a Coconut Milk sauce with Bamboo Strips, Green Beans, Pineapple Chunks, and Thai Basil with Jasmine Rice.

Mango Tango (Mild)

Mangoes, Bell Peppers, Carrots, Onions, and Cashew Nuts in our sweet Mango Sauce with Jasmine Rice.

SHARED DESSERT

Coconut Fried Bananas with Vanilla Ice Cream

\$80 (House White Wine or House Red Wine)

\$60 (Dinner only, House Wine not included)

Please Inform Your Server of Any Food Allergies or Dietary Restrictions Prior To Ordering