



SEATTLE RESTAURANT WEEK

April 14-27



Menu

DINNER | \$35

APPETIZER

3 pcs of Mini Wings

Deep-fried marinated mini-wings, served with sweet chili dipping sauce

2 pcs of Crunchy Spring Rolls

Cabbage, taro root, glass noodle, topped with cashew nut & coconut flakes, served with sweet and sour plum sauce. Contains Nuts

MAIN

Di Fiora Signature Carbonara

Organic Spaghetti, tiger prawns, bacon, mushroom, Asian herb, white onions, heavy cream, egg yolk, and masago caviar

BEVERAGE

Freshly made Thai Iced Tea



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Menu

DINNER | \$50

APPETIZER

3 pcs of Mini Wings

Deep-fried marinated mini-wings, served with sweet chili dipping sauce

2 pcs of Crunchy Spring Rolls

Cabbage, taro root, glass noodle, topped with cashew nut & coconut flakes, served with sweet and sour plum sauce. Contains Nuts

Tom Yum Soup with Chicken

Mushrooms, kaffir lime leaves, lemongrass, galangal, chilli, cilantro, tomato, onion, shallots and garlic

MAIN

Crab Fried Rice

Fresh seasonal crab meat, white onion, egg, radish, dill, cherry tomato, and house made lime sauce

BEVERAGE

Freshly made Thai Iced Tea