

# WILD GINGER

McKENZIE

Seattle Restaurant Week Lunch | \$20  
Served Tuesday - Friday

## satay starter (choose one)

3 skewers, accompanied by rice cake, pickled cucumbers

### malay chicken satay (gf)

Marinated in lemongrass, ginger, shallots and spices.  
Served with a peanut dipping sauce.

### wagyu beef satay

Marinated in lemongrass, shallots garlic and ginger.  
Served with a peanut dipping sauce.

### thai mushroom satay (gf) (v)

Fresh local shiitake mushrooms are marinated in ground coriander, garlic and spices. Served with a chili vinegar dipping sauce.

## entrée (choose one)

entrées are served with your choice of jasmine white or california brown rice

### green papaya salad

Fresh green papaya is shredded and pounded with carrot and herbs. Served with a spicy fish sauce dressing.

### tom yum seafood soup (gf)

A spicy rich chicken stock fragrant with lemongrass, galangal, lime leaf and fresh chili is the base for this seafood soup with prawns, fish and squid

### 7 element soup

This is one of the unique culinary soup wonders of the world; a rich coconut curry chicken soup with fresh egg noodles, topped with crunchy fried noodles, lime juice and soy sauce.

