



## SEATTLE RESTAURANT WEEK MENU

### DINNER \$35

#### STARTER (CHOOSE 1)

##### TAO HU TOD

-deep fried tofu pillows, sweet chili dip, crushed peanuts

##### THUM TANG

-cucumbers, tomatoes, fresh garlic, crushed peanuts in fish sauce vinaigrette

##### BEEK GAI TOD

-deep fried chicken wings, jaew dip

##### NANG GAI TOD

-deep fried marinated chicken skins, spicy tamarind and toasted rice dip

#### ENTRÉE (CHOOSE 2)

##### KHAO MUN GAI

-poached chicken, fragrant rice, winter melon soup, home made ginger soy bean sauce

##### PAD THAI TOFU

-stir-fry rice noodles in tamarind sauce, egg, bean sprouts, and Chinese chives, Garnished with crushed peanuts & limes.

##### KHAO SOI

-northern Thai-style curry broth, egg noodles, shredded chicken; accompanied with pickled mustard & shallots

##### 2-THAI ICE TEA

