



# SEATTLE RESTAURANT WE K

## Theary Cambodian Foods

### SRW Dinner / \$50 (serves 2)

Includes the following dishes:

#### **Combination Plate**

One coconut chicken quarter with skin and bone, one stuffed chicken wing, two meatballs with a side of rice steamed in bananas leaf and Khmer vegetables pickle. Topped with fresh chopped herbs, fried garlic, and Theary's chili oil paste. All ingredients are made from scratch.

#### **Khmer Salad**

Mixed vegetables of cabbage, onion, green papaya, carrots, cucumber, baby bean sprouts, bean clear vermicelli noodles, tossed with Theary's tamarine dressing. Topped with fresh chopped herbs, fried garlic, Theary's chili oil paste, and optional roasted peanuts.

(Can be made Vegetarian & Vegan per request)

#### **Me Ga Tunk**

Sauteed chicken, egg, Chinese broccoli, and wide silky noodles. Topped with fresh chopped herbs, fried garlic, Theary's chili oil paste, coconut cream paste, and roasted peanut.

(Chili oil contains shrimp powder and soy bean)



Spice Bridge is home to the Food Innovation Network's Food Business Incubator program, which helps South King County women of color and immigrants start and grow thriving businesses.