

NUE

RESTAURANT WEEK MENU

3 COURSE MEAL \$35!

1 SELECT COURSE 1

■ Dutch Patat Oorlog

Fries Topped with Mayo, Peanut Satay, Red Onions & Sambal Oelek (V, VE*)

■ Brazilian Acarajé

Black-Eyed Pea Fritter, Split and Stuffed with Vatapá, a mixture of Prawns, Ginger, Habanero and Peanut. Topped with Onion and Cilantro

■ Syrian Kale & Carrot Salad

Kale, Shredded Carrot, Lime, Pomegranate Dressing, Shattered Dates, Feta & Toasted Almonds. (Vegetarian, Gluten Free)

■ House Wine, Beer or Limau Asam Boi

2 SELECT COURSE 2

■ Malaysian Dhal

Coconut Milk, Makrut Lime Leaf, Lemongrass, Curry Leaf, Ginger, Lemon. Garnished with Cilantro and Chili Oil. Served with Choice of Roti or Rice. (Vegan, Gluten Free w Rice).

■ Portuguese Cachorrinho

House-made Pork Sausage Seasoned with Smoked Paprika, Garlic, and Red Wine. Pressed and Grilled Directly into a Split Baguette with Edam Cheese and our House-Pickled Hungarian Goat Horn Peppers. Finished Crisp, Melty, and Packed with Smoky, Tangy Flavor

■ Taiwanese Turkey Rice

Shredded Turkey Served Over Steamed Short-Grain Rice, Drizzled with a Savory Soy Jus, Rich Turkey Drippings and Pickled Daikon (Gluten Free)

3 SELECT COURSE 3

■ Carribean Pineapple Cornbread

■ Danish Drømmekage Dream Cake