

IN **THAILAND**, MEALS ARE MORE THAN JUST FOOD—THEY'RE MOMENTS OF CONNECTION. FRIENDS AND FAMILY GATHER AROUND A TABLE WITH RICE AT THE CENTER, SURROUNDED BY FLAVORFUL DISHES TO SHARE. INSPIRED BY THIS TRADITION, WE'VE CRAFTED A RESTAURANT WEEK MENU THAT BRINGS THE SOUL OF THAI STREET FOOD TO YOUR TABLE.

ไทยสตรีท BAITONG THAI STREET

SEATTLE
RESTAURANT
WEEK

AVAILABLE ALL DAY

SET

\$35

A JOURNEY THROUGH CLASSIC COMFORT:

- BBQ PORK & CRISPY PORK BELLY OVER RICE WITH SAVORY GRAVY – CRISPY, JUICY, AND SERIOUSLY ADDICTIVE.
- THAI PORK MEATBALL SOUP – LIGHT AND SAVORY, THE PERFECT BALANCE.
- DESSERT: BUA LOY (STICKY RICE DUMPLINGS IN SWEET COCONUT MILK) OR BLACK STICKY RICE – AGENTLE, SWEET ENDING.

BANGKOK

SET

\$35

CRISPY, GOLDEN, AND DEEPLY SATISFYING:

- HAT YAI FRIED CHICKEN WITH GINGER RICE – A FLAVORFUL THAI STREET CLASSIC.
- THAI PORK MEATBALL SOUP – A COMFORTING COMPANION.
- DESSERT: BUA LOY OR BLACK STICKY RICE – BECAUSE NO THAI MEAL IS COMPLETE WITHOUT SOMETHING SWEET.

THAILAND

SET

\$35

FOR THOSE WHO LOVE BOLD FLAVORS:

- STIR-FRIED CHINESE BROCCOLI WITH CRISPY PORK BELLY OVER RICE – SMOKY, GARLICKY, WITH A PERFECT CRUNCH.
- THAI PORK MEATBALL SOUP – SOOTHING AND FLAVORFUL.
- DESSERT: BUA LOY OR BLACK STICKY RICE – A SWEET NOTE TO CLOSE THE STORY.

OCTOBER 26TH – NOVEMBER 8TH, 2025

A FEW THINGS
TO KNOW

- Dine-in only – This menu is meant to be enjoyed fresh at the table with friends, not for takeout.
- One set per guest – Each person gets their own tasty journey.
- No swaps, sorry! – The dishes are designed to shine just the way they are.
- Tax & tip not included – These will be added at checkout.