



PING YANG

SEATTLE RESTAURANT WEEK
OCTOBER 18TH - 31ST



3 COURSE DINNER: \$65



APPETIZERS

GRILLED CALAMARI

GRILLED WHOLE CALAMARI WITH NAM-JIM SEAFOOD SAUCE

OR

LARB TUNA CEVICHE

LIGHTLY GRILLED DICED TUNA, NAM-JIM JEAW, BROWN RICE
POWDER, MINT, ONIONS, TOMATOES, CORN CUPS

MAIN COURSE

SQUID INK SEAFOOD RISOTTO

LOBSTER TAIL, WHITE WINE, COCONUT BROTH, SQUID INK, ONIONS, PARMESAN

OR

MASSAMUN WAGYU FLAT IRON

GRILLED WAGYU FLAT IRON, TRUFFLE MASHED POTATO, GRILLED SEASONAL
VEGGIES, MASSAMUN CURRY REDUCTION

DESSERTS

THAI GREEN TEA TIRAMISU

OR

THAI TEA CRÈME BRÛLÉE

