

2020 North Shore Restaurant Month



LUNCH \$20

Available on Mondays - Thursdays

CHOICE OF BITES & GREENS

Monika's Ginger Bourbon Popcorn Chicken, ไก่ทอด house-made from her secret recipe.

House Made Pandan Tapioca Pearl Crackers, ข้าวตัง with relish of minced chicken and shrimp with peanuts and tamarind-coconut sauce. ♦

Frisée, Fried tofu สลัดแขก, egg, accented by shaved Persian cucumber, sliced beets, crunchy bean curd sheet and toasted chili-tamarind coconut cream dressing. *(Contains peanuts and available in Gluten-Free)*

Vegetarian Scallop ผัดน้ำพริกเผา, medallion of an Eringi king mushroom with house made chili jam. ♦

CHOICE OF NOODLE & RICE

All-natural chicken with rice noodle ก๋วยเตี๋ยวไก่, with green beans, carrots, bean sprouts, roasted crushed peanuts, cilantro, roasted Thai chili flakes and garlic oil. ♦

Braised Angus Beef with Bah Mi Noodle ข้าวซอย, in dried chili coconut curry broth, with Thai shallot, lime, house made chili jam, pickled mustard greens and crispy noodles atop. ♦

'Sen Yai' Rice Noodle with Beef Sauce ก๋วยเตี๋ยวเนื้อสับ, crunchy wide rice noodle with ground Angus beef slowly simmered in our home-made Thai style gravy, cherry tomatoes, yellow onion, fresh green and lettuce.

Kale and Tofu แกงคั่ว, coconut-tamarind curry sauce and Kale chips. *(Available in Gluten-Free)*

Stuffed Cabbage Medallions กะหล่ำปลียัดไส้, with mixed mushrooms, glass noodles, carrots, mushroom broth, seasoned with hints of scallion and grilled green onion.

CHOICE OF SWEETS

Chocolate Mousse, with candied pecans and vanilla ice cream.

North Shore Restaurant Month



DINNER \$30

Available on Sundays - Thursdays

CHOICE OF BITES & GREENS

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CHOICE OF MEAT & SEA

Crispy Rice, Iceberg Wedge แงคั่ว, with tofu noodles, shallots, ginger, white jelly mushrooms, peanuts and chili-lime dressing. ♦

Pan Roasted Cauliflower Steak น้ำพริกอ่อน, with Northern Thai Roasted chili-tomatoes tofu Nam Prik. ♦

Grilled Half All-Natural Chicken ไก่ย่าง, served with green papaya salad and spicy tamarind sauce *(Contains peanuts)*.

Coconut-Curry Braised Chicken มัสมั่น, accented by Persian spices, Thai herbs and coconut cream curry, served with roasted fingerling potatoes, pearl onion confit, crispy shredded sweet potato and almonds. ♦

Coconut Poached Seafood (shrimp, mussels and squid) ต้มยำ, with shimeji mushrooms, and Thai chilies in kaffir lime, lemongrass and galangal-infused coconut broth. ♦

CHOICE OF SWEETS

Chocolate Mousse, with candied pecans and vanilla ice cream.



Gluten Free

No Substitutions