

# Seasonal Specials

## Fall & Winter - 2023



- Thai Salmon Cakes** 16.5  
mixed with mild curry, Thai herbs, leeks, celery and bread crumbs. topped with creamy sriracha with cucumber relish
- Chicken Citrus Salad** 18.5  
Shredded chicken breast tossed in tangy sesame soy vinaigrette with cabbage, mixed lettuce, arugula, onions, green apples and fresh herbs. Topped with orange, pomegranate seeds and crunchy mixed nuts.
- Grilled Lamb chops Salad** 20.5  
and grilled veggies tossed in spicy soy dressing. Served over mixed green salad (GF)
- Pram Long Song - Chicken** 22.5  
Sliced chicken breast, steamed spinach and tender greens. Topped with house creamy peanut sauce and fried onions. Steamed jasmine rice (GF)
- Spicy Fish N Chips** 24.5  
Crispy fried fillets of white fish in spicy curry oil and basil. Served with crispy fries in hot n sour seasoning. (GF)
- Tamarind Prawns or Salmon Fillet** 25.5  
Choice of crispy fried breaded prawns or salmon fillet in house sweet n sour tamarind sauce with sauteed eggplants and basil. Topped with fried onions and green apple. Steamed jasmine rice. (GF)
- Pu Pad Karee** 26.5  
Crispy fried breaded soft-shelled crab in mild creamy yellow curry sauce with onions, leeks, sweet peppers, celery, peas and carrots. Served with steamed jasmine rice
- Spicy Seafood and Garlic Noodles** 27.5  
Fresh noodles, shrimp, scallops, calamari, mussels and fish fillet sautéed in spicy garlic soy sauce and roasted curry with onions, wild ginger, sweet peppers, green peppercorns and Thai basil.
- Khao Soi Noodles Soup and Lamb Chops** 28.5  
Northern Thai noodles soup in mild creamy coconut curry broth with beansprout, tender greens and grilled marinated lamb chops. Served with pickled green mustard, lime and crispy chillies.



### Sides



**Garlic Fried Rice**  
with roasted garlic and butter

6.5

**Sauteed Beansprout**  
with garlic chives and oyster sauce

9