

# JASMINE RICE

## ~ Dinner ~

### Starters

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*Crispy Spring Rolls* ~ Cellophane noodles, carrots and cabbage, with tangy sweet chili dipping sauce.

*Green Curry Mussels* ~ Fresh mussels in spicy green curry coconut sauce with fresh Thai basil.

*Thot Man Kung* ~ Panko crusted shrimp cakes, served with plum ginger dipping sauce.

### Soups or Salads

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*Beef Salad* ~ Sliced grilled beef tossed in fresh lime juice, chillies, ground roasted rice, shallots, and mint.

*Dumplings Soup* ~ Delicate shrimp and pork wonton in clear broth.

### Signatures

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*Seared Salmon* ~ Wok-sears filet of salmon in green curry coconut sauce with angel hair pasta.

*Bourbon Beef* ~ Braised beef in bourbon massaman curry sauce, fried shallots, and peanuts.

*Drunken Duck* ~ Crispy duck in Apple Brandy Curry Coconut sauce with steamed broccoli.

*Ho Mok Talay* ~ Steamed seafood curry (salmon, shrimp, calamari, and mussels), made from a mousse-like mixture of seafood, red curry paste, and coconut milk.

### Sweets & Beverages

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*Baby White Elephant* ~ Vanilla ice cream with banana in crispy pastry topped with Cinna-Rum syrup.

*Homemade Coconut Custard* ~ With palm sugar, pandan juice, tapioca and rice pudding.

Thai Iced Tea • Thai Iced Coffee • Unsweetened Iced Tea • Soft Drink

*Dinner Menu : 3pm - 10pm*

Upon request some dishes can be prepared gluten free or vegetarian.

*Gratuity will be added to the check.*