

Restaurant Week

LUNCH MENU

\$24 PER PERSON

A P P E T I Z E R

Thai Chicken Coconut Soup

lemongrass poached chicken, coconut milk, straw mushroom, cherry tomato, galangal, kaffir lime leaf

~or~

Thai Pomelo Salad

coconut, peanut, dried shrimp, kaffir lime leaf, lemongrass, mint, shallot

M A I N

Thai Chicken Buddha Bowl

brown rice, chicken, mixed vegetables, house made peanut sauce

~or~

Thai Steak Tacos

topped with Asian slaw and house made salsa

~or~

Crunch Thai Noodle Salad

rice noodle, green cabbage, red cabbage, carrot, bell pepper, cucumber, green onion, radish, sesame seed, peanut, and house made peanut dressing

D R I N K S

Pakpao Coco \$14

Rumhaven coconut rum, housemade lemongrass syrup, fresh lime juice

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Mango Mule Mocktail \$8

honey, cucumber mango puree, ginger beer



Restaurant Week

DINNER MENU

\$39 PER PERSON

A P P E T I Z E R

Spicy Lemongrass Soup

lime, shallot and cilantro

~or~

Thai Pomelo Salad

coconut, peanut, dried shrimp, kaffir lime leaf, lemongrass, mint, shallot

M A I N

Crispy Thai Basil Beef

long bean, garlic, bird's eye chili

~or~

Crispy Coconut Shrimp

breaded jumbo shrimp with coconut flakes, Asian slaw, sweet & sour sauce

D E S S E R T

Thai Lychee Shaved Ice

served with vanilla ice cream

~or~

Thai Donuts

beignet style with fresh fruit

D R I N K S

Pakpao Coco \$14

Rumhaven coconut rum, house made
lemongrass syrup, fresh lime juice

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Mango Mule Mocktail \$8

honey, cucumber mango puree, ginger beer

