



# THAI ESCAPE FOR TWO

4 Course Dinner

---

## APPETIZERS

*choose one each*

### THAI CALAMARI Pla Muk Tod ☞

Marinated in coconut milk and deep fried until golden brown a light batter with hint of curry powder; served with sweet chili garlic dipping sauce.

### SATAY (3 PC) S'tay GF

Chicken, beef and pork, marinated in coconut milk with a hint of curry powder; served with peanut sauce and a tangy cucumber salad.

### FRESH SPRING ROLL Porpia Sot GF

Chicken or Vegetarian: bean sprouts, bean curd, soft rice paper; served with sweet plum sauce.

### THAI SPRING ROLLS (3 PC) Porpia Tod

Chicken, glass noodles, vegetables; served with sweet plum sauce.

### TIGER SHRIMP ROLLS (3 PC) Goong Tod ☞

Plump tiger shrimp, crispy spring roll paper, sweet chili; served with garlic dipping sauce.

## SOUPS & SALADS

*choose one each*

### COCONUT CHICKEN SOUP Tom Kha Gai ☞

Chicken breast, coconut broth, lemon juice, lemongrass, lime leaf, kha root, fresh white mushrooms, chili paste, fish sauce.

### LEMON SHRIMP SOUP Tom Yum Goong ☞

Tiger shrimp, fresh white mushrooms, lemongrass, lime leaf lemon juice, prik kii nuu chilies.

### VEGETABLE SOUP Gang Juut Pak Woon Sen GF

Green vegetables, glass noodles, mushrooms, vegetable broth, crispy garlic.

### GREEN PAPAYA SALAD Som Tam GF

Green papaya, garlic, lemon juice, fresh tomatoes, peanuts.

### MANGO SALAD Yum Mamuangy GF

Green mango tossed with shallots, coriander, red pepper, mint, peanuts and toasted coconut.

### GLASS NOODLE SALAD Yum Woon Sen

Thin translucent noodles with mushrooms, spring onions, shallots, coriander, chili paste and tangy lemon juice.





## THAI ESCAPE FOR TWO

4 Course Dinner

---

### MAIN

*choose one each*

#### GRILLED LEMONGRASS CORNISH HEN Gai Yang Ta Krai (GF)

Cornish Hen (deboned), garlic, lemongrass, fresh spices; served with orange dipping sauce.

#### SIAMESE BEEF Nua Yang (GF)

Beef, fresh Thai spices, spicy dipping sauce.

#### GRILLED RAINBOW TROUT Pla Yang (GF)

Trout fillet tossed in fresh Thai spices, chili garlic sauce and a hint of red curry paste wrapped in banana leaves and grilled; served with Thai seafood sauce.

#### PAD THAI SEAFOOD WITH RED CURRY Pad Thai Talay (GF)

Rice noodles stir-fried with chicken, shrimp, egg, bean sprout, bell peppers and green onion. Sprinkled with chopped peanuts. Try vegetarian or vegan.

#### EMERALD CURRY WITH CHICKEN Geang Kioh Waan (GF)

House made Green curry with coconut milk, fresh basil, peppers and lime leaves. A powerful and popular curry designed to stimulate all the taste centers at once. Try vegetarian.

#### BASIL SHRIMP STIR-FRY Goong Pad Bai Ga Prow (GF)

Thai basil and black Tiger shrimp join forces with hot chilies. We will make it as hot or as mild as you like. (Chicken, pork or Beef may be substituted)

### DESSERT

*choose one each*

#### BANANA FRITTERS

Deep fried bananas, coconut ice cream, honey

#### COCONUT CRÈME BRÛLÉE (GF)

Coconut milk, egg, vanilla, coconut cream

#### MANGO PANACOTTA (GF)

Grilled mango, cream

#### SRIRACHA CHOCOLATE MOUSSE (GF)

Dark Belgian chocolate, coconut milk

#### BANGKOK COCONUT CREAM

Lemongrass, Coconut cream, Graham Crumble

Please inform your server of any allergies and we will do our best to accommodate them, however we are unable to guarantee an allergen free environment.

---

( Some heat ( Hot (GF) Gluten Free