

# {Khe-Yo}

## Passed Hors D'oeuvres:

- Lollipop Chicken Wings, Sweet Chili & Thai Basil Glaze
  - Yellow Fin Tuna Tartar & Curried Shrimp Chips
- Lemongrass Pork Sausage Skewers & Sweet Peanut
  - Chili Prawns, Scallion-Ginger Toast
  - Crunchy Coconut Rice, Kaffir Lime Sausage
  - Lobster Spring Roll – Peanut Hoisin
- Char-Siu Glazed King Salmon with Garlic Rice

## Dessert:

- Assortment of Chocolate Truffles

## Beverage:

- Beer, Sparkling, Sake, Red, and White Wine
- Open Bar with 3 Specialty Cocktails designed for your group

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## **Cocktail Party Followed by a Sit-Down Dinner**

### **Passed Hors D'oeuvres**

Yellow Fin Tuna Tartar & Caviar with Shrimp Chips  
Sesame Beef Jerky, Pickled Radish & Smoked Chili Sauce  
Lollipop Chicken Wings, Thai Basil, Sweet Chili Sauce

### **Appetizers/Family Style**

Crunchy Coconut Rice, Kaffir Lime Sausage, Honey Sambal  
Creekstone Farms Beef Tartar & Bone Marrow, Crispy Chips  
Bamboo Ginger Quail, Bang-Bang & Gai-lan  
Grilled Laos Style Sausage, Star Fruit and Sweet Peanut Sauce

### **Entrée & Sides**

Wok-Seared Lobster and Fresh Rice Noodles with U-Choy  
Lemongrass Berkshire Spare Ribs, Smashed Long Bean Salad  
Pork Curry Noodle, Pickled Chili & Banana Flower  
Crispy Brussels Sprouts & Picked Local Chilies  
Wok-Seared Gai-lan & Ginger

### **Desserts**

Chef's Seasonal Selection (TBD)

### **Beverage**

Full Open Bar