



Thai basil
FRESH • AUTHENTIC • THAI



Winter Menu

Aloo Gobi balls (V) 8

Baked Cauliflower, potatoes balls served over creamy marsala tomato sauce. Served with grilled bread.

Spicy fried Brusselsprout (G) 8

With cauliflower in spicy garlic giger, Thai basil and seasalt. Served with coconut mint yogurt

Lobster Potsticker 10

Panfried potsickers filled with lobster meat, chicken, pork, shrimp, water chestnut and garlic chives. Served with roasted garlic soy sauce.

Pumpkin Red Curry (V)(G) 16

Organic Hodo tofu with kobacha pumpkin, sweet peppers, squashes simmered in house made red curry. steamed jasmine brown rice

Gang Quah Phed (G) 19

Braised Maple leaf farm duck breast in rec curry with pineapple, tomatoes, sweet peppers. Steamed jasmine brown rice

Pla Yang (G) 19

Grilled farm raised Salmon fillet, Sauteed spinach and sweet corn. House tamarind sauce. Steamed jasmine rice.

Surf n Turf 26

Grilled marinated New Zealand Lamb chops, Tiger prawns (4) grilled sweet corn & veggies. coconut mith sauce and sweet chilli sauce. Steamed jasmine rice.

Half Carafe of House Wine

Choice of Albariño or Petit Syrah

By Dancing Cayote, Clarksberge, Ca

14 or 15