

# SONGKRAN SPECIAL MENU 2024

## THAI HERBAL DRINK

### PURPLE COCONUT WATER 7

Naturally color of Thai butterfly pea flower.



## FIRST COURSE



### MEANG-KUM <sup>GF</sup> 9

*(One of the oldest hors d'oeuvres which include many ingredients that are low fat and high fiber, served bite-sized. Traditional served among friends and family)* Made with shrimp, toasted coconut, ginger, shallots, roasted peanuts, lime and Thai pepper. Served on collard green bites with lemongrass-coconut palm sugar sauce.



### KAREE PUFF <sup>S</sup> 9

*(The original of this pastry are uncertain and attributed variously to the influences of the British Cornish pastry, the Portuguese empanada and the Indian samosa in the 1800s.)*

Thai puff pastry stuffed with meat or vegetables, potatoes, onions, curry powder served with cucumber ajad. Your choice of chicken or vegetables.

## MAIN COURSE

### KAO SOI NOODLES 21

A popular Chiang Mai turmeric yellow curry noodles with chicken thigh, coconut milk, red onions, sour cabbage, bean sprouts, cilantro and scallions. Side of a lime wedge and aromatic chili oil.



### BOAT NOODLES (GUAYTIEW REUA) <sup>GF</sup> 20

Thai street style noodles with strong beef flavor & a little spicy broth, thin rice noodles, beef slices, braised beef, meat balls, pork rinds, kana greens, bean sprouts, cilantro, and scallions.

### PAD PAK <sup>GF</sup> <sup>V</sup> 15

Stir-fried Asian mixed greens with fresh chili & garlic in a seasoned oyster sauce. Served with steamed jasmine rice.



## DESSERT



### SAKU CANTALOUPE <sup>GF</sup> 8

Tapioca melon dessert with slightly sweetened coconut broth and refreshing cantaloupe balls and coconut meats.

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