

SEASONAL DINNER MENU

Entrées are served with cup of daily soup and white rice

U10 JUMBO PRAWNS 26.99

This sweet and succulent jumbo prawns are world famous, for a real treat select your preparation salt and pepper, Sichuan chili, ginger soy or Sambal chili

SZECHUAN CHILEAN SEA BASS 25.99

Lightly breaded sea bass topped with sweet sour black bean sauce with red and green bell pepper, Onion and pineapple

PANANG CURRY SHRIMP 16.99

Kaffir lime leaves, bell pepper, broccoli onion, carrot, peanut and coconut milk in a thicker red curry paste

THAI GINGER CHICKEN 13.99

broccoli onion carrot snow peas Bell pepper

KUNG PAO FLANK STEAK SCALLOP

Wok fried flank steak, scallop stir fried with string bean, carrot and onion in spicy kung pao sauce. 18.99

PINEAPPLE EGG PLANT SPICY CHILI CHICKEN

breaded chicken and egg plant with sweet sour black bean sauce with bell pepper, onion and pineapple 13.99