



## Plated Dinner Menu

---

**first course: choose one**  
prawn and cucumber salad

~  
cambodian salad

~  
thai beef salad

**second course**

**Entrée Group 1**

**wild ginger 7- flavor beef**

flank steak marinated with garlic, lemongrass, and chili. Wok fried with hoisin, basil and peanuts.

~  
**wild ginger fragrant duck**

marinated in peppercorn salt, steamed and then deep-fried. Served with house made buns.

~  
**triple door noodles**

fresh rice noodles are steamed and served with peanuts and fried garlic.

~  
**kom pot chicken**

washington chicken thighs marinated in lemongrass, kafir lime leaves, thai chilies, and soy sauce.

**Entrée Group 2**

**saigon chef steak**

marinated in garlic, lemongrass, black peppercorns and honey, then grilled to perfection.

~  
**thai style prawns**

large prawns are wok fried in a ginger chili paste, with hints of lemongrass, lime and garlic.

~  
**mongolian lamb chops**

two chops marinated with Hennessy Cognac, and szechwan peppercorns, then grilled and finished with a hoisin sauce with toasted coconut

~  
**thai curry salmon**

Yukon river salmon topped with a delicate curry of galangal, lemongrass, thai chillies, coriander and coconut milk.

**Continued on next page**

**Plated Entree Pricing**  
**(not inclusive of beverages, tax or gratuity)**

---

~ all plated entrees are served with jasmine white rice and sichuan green beans ~  
~ entrée items selected will be plated together ~

**\$40 per person**

Select two items from Group 1.

**\$45 per person**

Select one item from Group 1 and one item from Group 2.

**\$50 per person**

Select two items from Group 2.