

\$35



Galangal

1st Course

Edamame

Young soybeans steamed in the pod, with salt.

Goi Cuon - Vietnamese Summer Rolls

A refreshing cold rice paper roll filled with arugula, julianned carrots, cucumber, diakon, purple basil and rice vermicelli, served with Nuoc nam sauce.

SaTay

Marinated and grilled chicken breast skewer with House-made peanut sauce.

Tom Ka Gai

Thai style brothy chicken coconut soup with galangal, lime juice, chili, mushrooms, chicken, cilantro and cherry tomato. The best! - Made to order.

Mixed Field Greens

Local seasonal greens with a Ginger Emulsion.

!! Papaya Salad

Local green papaya, shredded and dressed with lime juice, garlic and chili's. Tossed with local long beans, peanuts and cherry tomatoes.

2nd Course

With the Massaman, Red & Green Curries you have a choice of Beef, Chicken, Pork or Tofu

! Massaman Curry !

A rich mélange of spices, fresh vegetables, butternut squash, herbs and coconut milk. Accompanied w/peanuts.

!! Red Thai Curry !!

Red chilies, spices, fresh vegetables and coconut milk.

!!! Green Thai Curry !!!

Fresh Green chilies, fresh vegetables, & coconut milk.

!! Crispy Tilapia with Dry Prig Khing Red Curry !!

Deep fried - Dry curry denotes less coconut milk

Pad Thai

Classic Thai wokked noodle dish. Specify firm or Crispy Tofu with either Beef, Chicken or Pork, Peanuts on the side.

Fragrant Steamed Tilapia

Ginger, shallots, garlic and fresh herbs steamed with a light coconut lime broth and wrapped in a banana leaf.

Thai Holy Basil and Beef

Tender slices of beef wokked with Thai holy basil and local vegetables.

Cho Cho San Chicken Breast

Pan-roasted 10 oz. butterflied whole "Supreme" cut breast served over stir-fried vegetables featuring Enoki mushrooms and a ginger-citrus broth.

Asian Beef Short Ribs

Gently braised, grilled beef short ribs with soy, ginger, chilis, lemongrass, and pomegranate; - creating delicate aromas and intricacies from Southeast Asia. Recommended with the Spätzel.

Grilled Pork Tenderloin:

Grilled pork tenderloin served over wok-sauteed vegetables and Enoki mushrooms, with a caramelized savory black pepper Grand Marnier sauce

3rd Course

All Desserts Are Made In House Except Vanilla

Ice Cream Flavors

Mango, Green Tea, Ginger or Sorbet of the week

Belgium Chocolate Flourless Cake

with choice of Ice Creams above or Vanilla

Coconut Crème Brûlée



Beverages and Gratuity not included.

PLEASE CALL TO MAKE YOUR #DINEVI RESERVATION!

T. (340)773-0076