



Dine Out Downtown Delray – Restaurant Week August 1st-7th

***Four-Course Dinner Menus
(\$30 & \$40 per person menu options)***

***ONE NIGHT IN BANGKOK MENU
Four-Course Prix-Fixe Dinner, \$30 per person****

Experiencing Thai Authentic Home Cooking

First Course
(Select One)

Tom Yum Goong
Creamy lemongrass soup /young coconut / prawn/cilantro/enoki

Keng Jead Tofu
Clear soup/silky egg tofu/spinach /garlic /chicken balls

Second Course
(Select One)

Som tum
Thai papaya Salad/bird chili/ tomatoes/long bean/peanut/garlic/lime dressing

Nam Prik Pla
Thai Style Salmon Dip/Thai herb/fresh organic green vegetable

Third Course
(Select One)

Goong Makhham
Grilled jumbo river prawn/tamarind reduction /shallot/micro cilantro/spicy lime chili dressing

Pla Samrod
Fried Snapper / pineapple chili jam/bird chili /micro cilantro

Masaman Kea
Lamb stewed for 8 hours /Thai Masaman curry /potatoes/white onion/cashew/roti

Fourth Course
Homemade Thai Dessert



Exotic Tokyo Menu
*Four-Course Prix-Fixe Dinner, \$40 per person**

Offering Japanese Omakase Style

First Course

Agedashi

Fried silky tofu /nori/dashi broth /bonito flake /tongarashi/scallion

Second Course

Morikami Salad

Kale/romaine/enoki/tomatoes/sesame dressing

Third Course

7 premium seasoning

You will be on an adventure of 7 raw premium sushi accompanied with a chef creation garnish and seasonings for the sushi pieces

Fourth Course

Homemade puffy Japanese cheese cake /berry puree

**Prices do not include tax or gratuity.*