

Starters

Basil Wings — 6

Our ginger-marinated wings wok tossed in a spicy chili-garlic-basil sauce.

Spicy Tamarid Wings — 6.75 Crispy wings wok tossed in a caramelized chili- tamarind-palm sugar sauce. Sprinkled with fried shallots & cilantro.

Entrées

Spicy Ginger Eggplant

Chicken or Tofu — 11.25 Shrimp — 12.25

Asian Eggplant stir-fried with bell peppers, carrots, onions, shiitake mushrooms & scallions in a slightly spicy soybean-ginger sauce. Served with jasmine rice. Brown rice +1.50.

Khaeng Makhure

Chicken or Tofu — 11.50 Shrimp — 12.50

Asian eggplant simmered in a spicy green curry-coconut milk broth with string beans, peas & basil. Served with jasmine rice. Brown rice +1.50. (Spicy)

Spicy Chili-Basil Eggplant

Chicken or Tofu — 11.25 Shrimp — 12.25

Asian eggplant sautéed with onions & carrots in a chili-basil-garlic sauce. Served with jasmine rice. Brown rice+1.50. (Slightly Spicy)

Sesame Glazed Wings — 6

Our ginger-marinated wings tossed with a slightly spicy & sweet sesame glaze. Sprinkled with sesame seeds and scallions.

Sesame Glazed Eggplant 7

Crispy panko-encrusted Asian eggplant tossed with a slightly spicy & sweet sesame glaze. Sprinkled with sesame seeds and scallions.

Khaeng Peek Gai — 11.50

A rustic, country-style dish. Crispy chicken wings simmered in a spicy red curry-coconut milk broth with Asian eggplant, bamboo shoots, bell peppers, peas & basil leaves. Served with jasmine rice. Brown rice +1.50.

Roasted Eggplant Salad (Yum Makhure)

Chicken /Tofu — 11.95 Shrimp — 12.95 Roasted Asian eggplant tossed with red onions, lemongrass, mint, basil, carrots, peanuts & cucumbers in a roasted chili-lime dressing. Served with jasmine rice. (Spicy)