

NIAGARA'S
FINEST
Thai

Fabulicious Winter 2018 Dinner Menu

\$42 Choice of Appetizer, Entrée, and Dessert

Appetizers

Yum Ma Muang (Thai Mango Salad)

Julienned Green Mango, Red and Green Onion and Coriander tossed with crushed Peanuts in a Spicy Thai Dressing

Tom Yum Vegetables or Chicken (Soup)

Vegetables or Chicken tips, Thai soup that defines Thai flavor, aromas of galangal, lemongrass, kaffir lime leaves, fresh lime juice and mushroom

Por Pia Tod (spring Rolls)

Classic deep-fried crispy rolls. Served with house made Thai Chilli Sauce

Entrée's

Pad See Ew (Beef or Vegetables)

Sliced Tenderloin Tips or Mixed Vegetables, Stir-fried rice noodles, sweet soy sauce, egg and vegetables

Khao Pad Supparod (Pineapple Fried Rice with Shrimp)

Stir-fried curried rice with egg, onions, fresh pineapple, raisins and cashew nuts.

Pad Ped Prik Tai On (Spicy Peppercorn w/ Chicken)

Sliced Chicken tips, Classic aromatic stir-fry dish of green peppercorn, finger root, chili paste, kaffir lime leaves, Thai Basil and seasonal Thai vegetables with a homemade authentic Thai sauce, served with jasmine rice

Desserts

Gluy Tod (Banana Fritter)

Deep-fried crispy banana served with your choice of ice cream

Ice Cream (ask your server for your choice)