

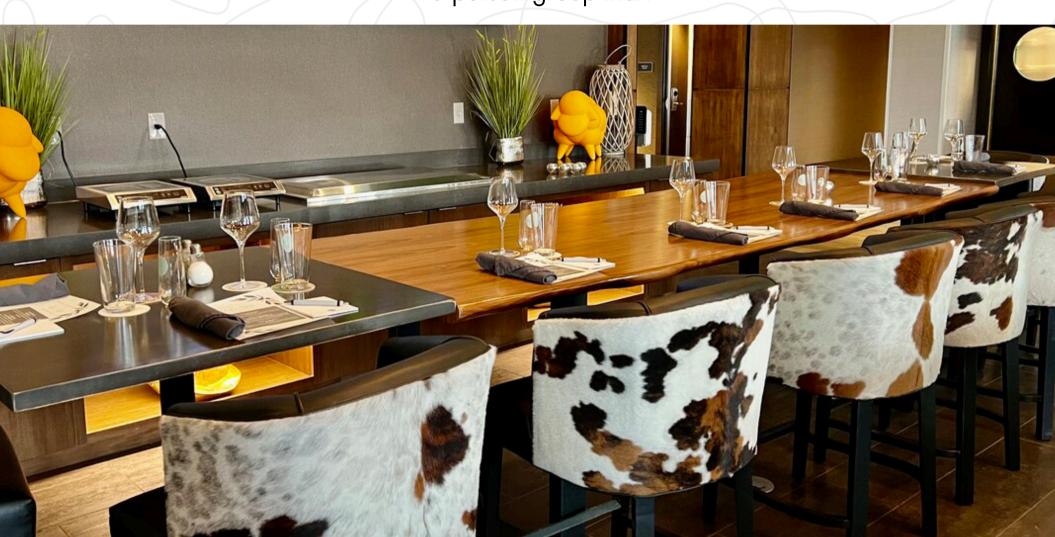
FRIDAY,
APRIL 29TH

SEATING TIME AVAILABLE: 8:00PM

CHEF KALEB IS COOKING UP A THAI FOUR COURSE MEAL EXPERIENCE FOR THE ULTIMATE CHEF'S TABLE DEMONSTRATION

\$50 per person | Open to singles, couples or groups

10 person group max



1ST COURSE

Mango Shrimp Spring Roll

Layers of sweet mango, garden vegetables, vermicelli noodles, tender shrimp and Thai basil wrapped in rice wrapper. Served with a sweet and spiced tamarind sauce.

Shot of grapefruit soju.

2ND COURSE

Bangkok BBQ Pork Skewers

Caramelized BBQ pork skewers served with aromatic rice, side of pickled sesame cucumber salad and chili infused vinegar for dipping.

3RD COURSE

Panang Curry

Rich and creamy peanut curry simmered with aromatic lemongrass, ginger, kaffir lime, galangal and coconut milk. Served with succulent chicken, grilled peppers, sliced carrots, fresh basil and a bed of aromatic rice with crushed peanuts.

4TH COURSE

Layered Coconut Mango Gelée

Coconut and mango gelée wheel with fresh grilled pineapple, toasted coconut and condensed milk caramel.

Thai iced coffee cocktail.

CALL 515.270.2424 TO MAKE A RESERVATION

RSVP