

# PRAI KITCHEN



## DINNER \$20

### Soup

#### **Spicy Lemongrass Soup (GF)\***

Traditional Thai spicy lemongrass soup with shrimp or chicken bell pepper, mushroom, scallion.

#### **Coconut Galangal Soup (GF)**

Coconut milk with chicken, bell pepper, mushroom, scallion.

### Appetizer

#### **Spring Roll**

Vegetarian fried rolls, delicate and crispy.

#### **Crab Rangoon**

Crabmeat and cream cheese in fried wonton wrap.

#### **Vegetable Dumping**

steamed vegetable dumpling served with vinegar soy sauce.

#### **Coconut Shrimp**

Deep fried shrimp coated with crunchy coconut served with sweet chili sauce.

### Main Course

(Choose Choice of Mix Vegetable, Tofu or Chicken, Beef, Shrimp or Duck or Seafood)

#### **Thai Fried Rice**

Stir fried rice, onion, scallion, tomatoes and egg

#### **Pad Thai (GF)**

Stir fried rice noodle, ground peanut, bean sprouts, scallion and egg

#### **Pad C U**

Sautee' flat noodle with sweet soy sauce, egg, Chinese broccoli and broccoli

#### **Drunken Noodle\*\*\***

Sautee' flat noodle, basil, chili, tomatoes, bell pepper, onion and egg

### Dessert

Ice Cream – Choice of Coconut, Green Tea or Vanilla

## DINNER \$30

### Soup

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Traditional Thai spicy lemongrass soup with shrimp or chicken bell pepper, mushroom, scallion.

#### **Coconut Galangal Soup (GF)**

Coconut milk with chicken, bell pepper, mushroom, scallion.

### Appetizer

#### **Shumai Ball**

Deep fried shrimp shumai ball served with sweet chili sauce.

#### **Summer Roll**

Lettuce, mint, carrot and rice vermicelli combined with shrimp in softened rice paper served with peanut and chili vinegar sauce.

#### **Thai Dumpling**

Chicken stuffed with shrimp, crab meat and water chestnut served with vinegar soy sauce.

#### **Coconut Shrimp**

Deep fried shrimp coated with crunchy coconut served with sweet chili sauce.

### Main Course

(Choose Choice of Mix Vegetable, Tofu or Chicken, Beef, Shrimp or Duck or Seafood)

#### **Massaman Curry (GF)**

Massaman paste with broiled coconut milk, potatoes, onion and peanut

#### **Green Curry (GF) \*\***

Green curry paste with broiled coconut milk, eggplant, bell pepper, string bean and basil leaves

#### **Red Curry (GF) \*\***

Red curry paste with broiled coconut milk, bell pepper, eggplant and basil leaves

**Basil Sauce\*\*\***

Sautee' basil, chili, garlic, pepper and mushroom

**Ginger Sauce**

Sautee' ginger, onion, scallion, bell pepper and mushroom

**Spicy Eggplant\*\***

Sautee' spicy eggplant, bell pepper, onion and basil leaves

**Siam Beef**

Marinated beef stir fried with mushroom, onion scallion and sesame seed.

**Prai's Chicken Basil\*\*\***

Stir fried ground chicken with bell pepper, mushroom, string bean, Chili and sunny side egg on top.

Dessert

Coconut Sticky rice A La Mode or Mango with Coconut Sticky Rice

**DINNER \$40**

Soup

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Traditional Thai spicy lemongrass soup with shrimp or chicken bell pepper, mushroom, scallion

**Coconut Galangal Soup (GF)**

Coconut milk with chicken, bell pepper, mushroom, scallion.

Appetizer

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**Coconut Shrimp**

Deep fried shrimp coated with crunchy coconut served with sweet chili sauce.

**Curry Puff**

Homemade pastries stuffed with chicken, onion, and potato seasoned with curry powder (grand mom's recipes).

Main Course

**Lamb shank Massaman Curry (GF)**

Lamb shank with coconut milk, potatoes, onion and roasted peanut.

**Grill Chilean Sea Bass**

Grilled sea bass and asparagus served with home style lemongrass BBQ sauce.

**Prai Rib Eye**

Grilled rib eye and asparagus come with sticky rice and dried chili dipping sauce.

**Short rib Curry (GF)\*\***

Stewed short rib with coconut milk curry, pineapple, tomatoes and basil leaves.

**Duck Tamarind**

Crispy duck with tamarind sauce on steamed mixed vegetable.

**Emperor Duck\*\*\*\*\***

Crispy duck and bok choi topped with spicy tamarind sauce.

Dessert

Coconut Sticky rice A La Mode  
Mango with Coconut Sticky Rice  
Fried Vanilla Ice Cream

Beverage

(Exclude from the pre-fix Menu)

Soda Can (Coke, Diet Coke, Ginger Ale)	\$2
Spring Water	\$2
Hot Coffee, Hot Tea (Thai, Jasmine, Green, Lipton Tea)	\$2
Thai Ice Coffee, Thai Ice Tea, Lychee Thai Ice Tea	\$3
Juice (Orange, Mango, Cranberry, Pineapple, Coconut, Apple)	\$3
Pellegrino Sparkling Water	\$4
Siam Berry Smoothies	\$6
Pineapple Sunshine	\$6

**Spicy \*/ \*\*/ \*\*\*/ \*\*\*\*/ \*\*\*\*\* (GF) –Gluten Free**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition.