

\$18 FOUR-COURSE LUNCH SPECIAL

MON- FRI: 12PM TO 4PM | CHOOSE **ONE** OF EACH CATEGORY

To Start
CHOICE OF:



HOUSE SALAD



SWEET CORN SOUP



TOMATO SOUP



HOT AND SOUR



MISO SOUP

Appetizers
CHOICE OF:



SPRING ROLL
VEG OR CHICKEN



DUMPLINGS
STEAMED OR FRIED
CHICKEN/ VEGETABLE



JADE WINGS
TERIYAKI, SRIRACHA,
OR BOURBON



ROCK SHRIMP
TEMPURA



CALAMARI (+\$2)



KAI CHAI (+\$2)



CRAB RANGOON (+\$2)

VEGETABLE



THAI VEGETABLE CURRY (PANANG)
WOK CHARRED VEGETABLES
PANEER MAKHANI
DAL MAKHANI
PALAK PANEER
MALAIKOFTA

CAULIFLOWER MANCHURIAN
VEGETABLE MANCHURIAN
BAINGAN BARTHA
CHANA MASALA
BHINDI MASALA

Entree
CHOICE OF:

CHICKEN



THAI CHICKEN CURRY (PANANG)
THAI GINGER CHICKEN
CALCUTTA CHICKEN
BUTTER CHICKEN
CHICKEN KORMA
CHICKEN CURRY
BASIL CHICKEN

CHICKEN WITH BROCCOLI
CHICKEN TIKKA MASALA
GENERAL TSO CHICKEN
TANDOORI CHICKEN
SZECHUAN CHICKEN
SESAME CHICKEN

BEEF +\$3



MONGOLIAN BEEF
THAI BEEF CURRY (PANANG)
BEEF WITH BROCCOLI
SZECHUAN BEEF
CRISPY THAI BEEF



LAMB +\$3

THAI LAMB CURRY (PANANG) LAMB VINDALOO
LAMB W/ BROCCOLI LAMB/GOAT CURRY
CHILI FRIED LAMB LAMB/GOAT ROGAN *

SEAFOOD +\$4



THAI SHRIMP CURRY (PANANG)
SHRIMP MANCHURIAN
BASIL GINGER SHRIMP
SHRIMP W/ BROCCOLI
SHRIMP SZECHUAN



HOUSE ROLL +\$4

DRAGON: EEL AVOCADO, TOPPED WITH AVOCADO AND EEL SAUCE
RAINBOW: TUNA, SALMON, AVOCADO, TOPPED WITH TUNA,
SALMON, AVOCADO
GURU: SHRIMP TEMPURA, CUCUMBER, TOPPED WITH EEL,
AVOCADO, SCALLION, RED & BLACK CAVIAR, AND EEL SAUCE
JADE: SPICY SALMON, CUCUMBER, TOPPED WITH EEL, SMOKED
SALMON, SCALLION AND EEL SAUCE

Dessert
CHOICE OF:



CHOCOLATE
FUDGE CAKE



CHEESECAKE



ICE CREAM



GULAB JAMUN

Extras

BOTTOMLESS LUNCH + \$25



ADD 90 MIN OF BOTTOMLESS MIMOSAS,
BELLINI, FOREST HILLS OR BERRY BUBBLY
TO YOUR ENTREE