



BUCKHEAD RESTAURANT WEEK

JULY 22 - 27, 2024 • \$55PP PLUS TAX & GRATUITY

3-COURSE DINNER

1ST COURSE

CHOOSE ONE

TOM-YUM

THAI LEMONGRASS SOUP, MUSHROOM, CILANTRO

TOM-KHA

THAI COCONUT SOUP, MUSHROOM, CILANTRO

2ND COURSE

APPETIZER PLATTER

BRUSSEL SPROUTS

CRISPY BRUSSELS SPROUT, APPLE GASTRIQUE, GOAT CHEESE

THAI SHRIMP SHUMAI

TWO PIECES OF HOME MADE STEAMED DUMPLING FILLED WITH SHRIMP,
CARROT, SCALLION, ONION, SERVED WITH SWEET SOY SAUCE

CHICKEN SKEWER

FOUR PIECES OF THAI STYLE CHICKEN SATAY SERVED WITH PEANUT SAUCE

3RD COURSE

CHOOSE ONE

KING OF THE SEA

IN: SHRIMP TEMPURA, AVOCADO
ON: SNOW CRAB SALAD, RED TOBIKO, BRAVA, SWEET SOY
SIDE: SOFTSHELL CRAB TEMPURA, SWEET CHILI

EGG CREPE PAD-THAI LOBSTER

TEMPURA MAINE LOBSTER TAIL & SHRIMP, SCALLION, BEAN SPROUTS,
PEANUT, W/HOUSE-MADE PAD-THAI SAUCE

CRYING TIGER*

10 OZ. RIBEYE STEAK, GARLIC GREEN BEAN, THAI STEAK SAUCE

* CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS: MEAT, POULTRY, SEAFOOD, SHELLFISH AND OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. 18% GRATUITY FOR PARTY OF 1 TO 4, 20% GRATUITY FOR PARTY 5 AND MORE. \$25 WINE CORK FEE, \$20 CAKE FEE.