

CHEFS SPECIAL

LUNCH 11AM-3PM DINNER 3PM-9PM

C1	NEW BANGKOK DUCK	31
	HALF DUCK BROILED TO A GOLDEN BROWN, TOPPED WITH VEGETABLES IN BROWN SAUCE	
C2	CRISPY DUCK	28
	DEEP FRIED DUCK SERVED WITH SWEET THAI CHILI SAUCE	
C3	PA NANG DUCK	31
	STIR FRIED GREEN PEPPERS AND GREEN PEAS WITH PA NANG CURRY OVER DUCK	
C4	SWEET AND SOUR FISH	21
	FRIED FISH FILLET TOPPED WITH SWEET AND SOUR SAUCE	
C5	THAI ALMOND CHICKEN	L 15 D 18
	DEEP FRIED BREADED CHICKEN ON A BED OF LETTUCE, TOPPED WITH THAI GRAVY	
C6	BANGKOK SPICY EGGPLANT	L 15 D 18
	CHOICE OF MEAT SAUTÉED WITH EGGPLANT, BELL PEPPER AND WHITE ONION IN A SPICY BASIL SAUCE	
C7	SEAFOOD COMBINATION	19
	STIR FRIED SHRIMP, SCALLOP, SQUID, IMITATION CRAB WITH NAPA, BROCCOLI, WATER CHESTNUT, BABY CORN, BAMBOO SHOOT AND MUSHROOM IN BROWN SAUCE	
C8	THREES COMPANY	L 16 D 19
	STIR FRIED SHRIMP, SCALLOP, SQUID, IMITATION CRAB WITH GREEN PEPPER, WHITE ONION, BAMBOO SHOOT AND MUSHROOM IN ZESTY CURRY SAUCE	
C9	STEAMED SHRIMP AND BROCCOLI	19
	STEAMED JUMBO SHRIMPS AND BROCCOLI TOPPED WITH FRESH MUSHROOM AND ZESTY BROWN SAUCE	
C10	TANGERINE CHICKEN	L 15 D 18
	LIGHT BREADED CHICKEN BITS STIR FRIED IN ZESTY ORANGE SAUCE	
C11	SESAME CHICKEN	L 15 D 18
	LIGHT BREADED CHICKEN BITS STIR FRIED IN SESAME SAUCE WITH STEAM BROCCOLI	
C12	KICK BOXING CHICKEN	L 15 D 18
	LIGHT BREADED CHICKEN BITS STIR FRIED WITH PINEAPPLE, GREEN BELL PEPPER AND ONION IN ZESTY SWEET AND SOUR SAUCE	