

# Thai Smile

CUISINE

## Chef's Signature Thai Dinner

Thai dishes we grew up eating, Serves flavors of home

**\$45**

per person

Tax & Gratuity  
not included

### RESTAURANT WEEK 2026

January 31 - February 7

Three - Course Prix Fixe Dinner - each course served as a full portion

\*Add a Thai twist cocktail-- Mekhong Thai Sabai or Lemongrass Plum -- for \$8

Liquor not available on Sunday.

### STARTER

(Select one)

#### **TOM KHA SOUP**

Coconut broth infused with Galangal, kaffir lime, chicken, red onion, tomatoes and mushrooms.

#### **SPRING ROLLS**

Cabbage, clear noodle, carrot served with sweet chili sauce.

### ENTREES

(Select one)

#### **SEAFOOD TOM YUM NOODLE**

Tom yum broth, rice noodle, scallop, shrimps, calamari, mussels, ground chicken, bean sprouts, cilantro, scallion, soft boiled egg and peanut.

#### **TROPICAL DUCK CURRY**

Duck breast, red curry sauce, pineapple, tomatoes, lychee, green bean and basil.

Served with jasmine rice.

#### **CHU CHI SALMON**

8 oz. salmon in aromatic red curry with kaffir lime, steamed veggie & jasmine rice.

#### **CRAB FRIED RICE**

Lump crab meat, egg, rice, onion, scallion.

### DESSERT

#### **MANGO STICKY RICE**

Traditional Thai dessert made with sweet sticky rice, coconut milk, sesame seed and fresh mango.

*\*No substitutions or split plates.*