

Thai Smile

C U I S I N E

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 .*