

SASSI THAI

MENU 2017





Menú 1

House White or Red wine glass

APPETIZER

Pho Pia Tuna

Ahi tuna roll, asparagus, bean sprouts, bamboo shoots, lemongrass reduction and soy emulsion

Or

Tum Tang

Marinated cucumber carpaccio, sweet tomatoes, radish, shallots, red serrano, ground peanuts and tamarind-lime dressing

ENTRÉES

Pad Thai Gai

Sautéed rice noodles with chicken, egg, bean sprouts, fried onions, serrano pepper, scallions and coriander tossed in tamarind sauce

Or

Red Curry Beef or Chicken

Coconut milk, pineapple, bell peppers, onions and lemon grass

DESSERT

Chef's Selection of Sorbets

Coffe or Tea

Price per person \$38 dlls
Tax included + Service Charge



Menú 2

House White or Red wine glass

APPETIZER

Pho Pia Goong

Shrimp and vegetable spring rolls, Sweet chili sauce

Or

Tom Kha Gai

Chicken in spicy hot coconut milk soup

ENTRÉES

Ob Cha Kiew

Salmon Green tea smoked, bamboo shoots, steamed jasmine rice, shrimp and ginger reduction scented with coconut

Or

Khao Pad Rhuam

Stir fried jasmine rice with chicken, beef, pork and shrimp, peppers, onions, pineapple, eggs, fresh basil and oyster sauce

DESSERT

Mango Sticky Rice With Coconut Sauce

Maracuyá and basil sorbet

Coffee or Tea

Price per person \$42 dlls
Tax included + Service Charge



Menú 3

House White or Red wine glass

APPETIZER

Nua Dad Diew

Dried, marinated and fried beef strips with cucumber- peanut salad

Or

Tom Yum Goong

Sour and Spicy shrimp soup

ENTRÉES

Kua Pong Dang Ma Praow

Chilean seabass, coconut encrusted, saffron rice cake, sautéed bok choy, mango serrano chutney

Or

Nua Yang

Filet mignon with jasmin rice, wok seared baby vegetables, peanut sauce

DESSERT

Mango Crème Brulée

Ginger sorbet

Coffee or tea

Price per person \$48 dlls
Tax included + Service Charge