



# Local Restaurant Week



## Full Course Dinner

**\$20.17**

### Course A

#### California Roll **GF**

Black rice with crab roll, avocado and cucumber

#### Chicken Curry **GF**

Our slow roasted Burmese curry mixed with masala, chicken, potato, ginger, garlic, turmeric, onion and chili.

#### Green Tea Ice-cream

### Course B

#### Mung Bean Noodle Salad

Sweet and light Mung Bean Noodle tossed with romaine lettuce, tomatoes and red pepper served with house sauce

#### Pumpkin Stew **V/GF available**

Our famous Burmese pumpkin curry with ginger, garlic and chili served in green pumpkin Veg/Chicken/Pork/Beef/Fishcake

#### Green Tea Ice-cream

### Course C

#### Miso Soup **V/GF**

Seaweed, tofu, scallion and our homemade broth

#### Salmon, Tuna or Seafood Combo Platter

3 Sashimi, 3 Sun Pods and Spicy Sun Roll

#### Green Tea Ice-cream

### Course D

#### Mango Roll **V/GF**

Mango, Avocado, sesame seed, sweet potato, and sweet chili sauce

#### Pad Thai **V/GF available**

Famous Thai Stir-fried noodles with beans sprouts, garlic, green onions, eggs, carrots, and peanuts. Veg/Chicken/Pork/Beef/Fishcake

#### Black Rice Pudding **V/GF**

Black rice with sweet potato in homemade coconut sauce



Ask the server for,

**30% OFF SELECTED  
WINES**