

Qi
Authentic Thai Grill
Williamsburg

\$21 Prix-Fixe Menu

1st Dish

Choice of:

1. Mango Soft-shell Crab

Mango salad, red onions, chili, lime, cilantro

2. Spicy Buffalo wings

Deep-Fried, Sriracha barbeque glaze, kaffir lime

3. Mekhong Rib Eye Steak

Thai whiskey & herbs marinate, grilled rare, spicy tamarind dipping sauce

4. Five Spice Stewed Beef

A lightly spiced broth w/ beef tendon, Chinese broccoli, bean sprouts, Thai cinnamon, Star anise, scallion and celery

2nd Dish

Choice of:

1. Salmon wild ginger curry w/ kanom Jiin noodle

Boiled egg, fish balls, chili, lemongrass, coconut, bean sprouts, basil, pickled cabbage, scallion, red onions and string beans

2. Authentic shrimp Pad Thai Wrapped in an egg white crepe

Sauteed glass vermicelli w/shrimps, scallops, calamari, mussels, sun dried shrimps, fresh mango, brown tofu, bean sprouts, scallion, crushed, peanuts, and tamarind juice

3. Fiery Pork Red Turmeric Curry

Perhaps the spiciest Thai dish That NYC has to offer, this tantalizing curry is inspired by the dishes of Thailand's south – Dried bird's eye chili, lemongrass, galangal, shrimp paste, Thai eggplant and long hot chili.

4. Chicken Chiang Mai noodle

Red onion, lime, scallions, pickled cabbage, bean sprouts in light yellow curry broth, topped w/ crispy yellow noodles

Dessert

Coconut/ Green tea cream

W/ lychee, sweeten pineapple, and cashew nuts

