

v{iv} Bar and Restaurant 34th Street

First Course

Choice of

Kanom Jeeb

Minced chicken and shrimp dumpling served with soy vinaigrette dipping sauce. Choice of fried or steamed

Kui Chai Tod

Fried vegetarian chive pancakes served with soy vinaigrette dip

Sai Oua

Northern style spicy pork sausage served with special accoutrements of steamed rice vermicelli, carrots, cucumbers and fresh greens

Second Course

Choice of

Khao Soi Nua

Egg noodles in northern Thai spicy curry broth, beef, red onions, pickled mustard, dried shallots, topped with crispy egg noodle

Pad Woonsen Jay

Stir fried vermicelli with mixed vegetables, egg, and tofu

Gai Yang Som Tum

Grilled whole Cornish Hen served steamed sticky rice with green papaya salad in an exotic Thai spicy lime dressing

Panang Salmon

String beans, bell peppers and kaffir lime leaves simmered in coconut milk and Panang curry paste blended with Thai herbs and spices

Moo Yang

Premium cut of pork marinated with lemongrass served with rice, steamed vegetables, and cucumber relish

Third Course

ITim Tod

Fried Ice Cream with sweet pineapple and caramel sauce

\$35 per person. Price does not include tax or gratuity.