

Thai Restaurant Week Specials 1117 April 2016

v{iv} Bar and Restaurant 49th Street

First Course

Choice of

Kui Chai Tod

Fried vegetarian chive pancakes served with soy vinaigrette dip

Nam Prik Ong

Chili dipping paste made with minced pork, tomato and northern spices served with crudites of vegetables

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

Gang Om Salmon

Thai northern style coconut milk free curry with Salmon, bell peppers, scallions, lemongrass, kaffir lime leaves, galangal and cilantro

Kanom Jeen Nam Ngeaow

Rice vermicelli, minced pork, congealed pig blood in spicy pork broth, topped with bean sprout, pickled mustard greens, scallions, cilantro, and fried garlic

Third Course

Kanom Tuay

Thai Coconut Rice Custard with sweet chewy coconut milk based layer on the bottom with the thick coconut cream on top

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