

Celebrate our 20th Anniversary



DINE LA DINNER

available Monday — Sunday (3pm to 11pm)

choose one from each section

FIRST COURSE

Phuket Wings

Thai style buffalo wings cooked with Southern Curry Sauce

Spicy Green Papaya Salad — Som Tum **VG**

Fresh green papaya sliced thin with spicy lime sauce with crushed peanuts

Coco Mango Prawn

A full flavored shredded mango & prawn mixed with dried coconut, fresh chili, & lime juice

SECOND COURSE

Prawn & Scallop Pad Thai

Pan-fried rice noodles with large prawn & scallop, scrambled eggs, bean sprouts, green onion & crushed peanuts

Add: Grilled Lobster Tail to make it even more AMAZING dish!! +\$12.95

Seafood Drunken Noodles

Our delicious drunken noodles has always been popular. This year's dineLA we celebrate with seafood option as inspired by Netflix's 'Street Food' episode of Raan Jay Fai, a popular eatery and Bangkok's Only Michelin-Starred Street Food. She's still cooking at 74.

We're not related but just love her food & her passion

Phuket Duck

Twice-cooked Thai-style roasted duck topped with medium spicy Southern Curry Sauce.

Our traditional curry family recipe shared over three generations. A must try!

(Optional: Add Jasmine White Rice +2 or Brown Rice +3)

Thai Seafood Stir fry with Basil — Seafood Kaprow

Combination of seafood sauteed with chili, garlic, fresh basil leaves in authentic Thai spicy sauce

(Optional: Add Jasmine White Rice +2 or Brown Rice +3)

THIRD COURSE

Mango Sticky Rice / Thai Donut

Oh Yes, it's Cardi B. favorite dessert and she has visited us many times!

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\$35 PER PERSON, NOT INCLUDE TAX AND GRATUITY

WINE PARING OPTION

\$19 (DINE-IN ONLY)

Wines to perfectly complement your meal

Complement your first course with a glass of **Rose or Sparkling Champagne** and your second course with **Pinot Gris or Pinot Noir**

\$5 OFF when you order with DoorDash's QR Code Contactless Menu.

Fast, Easy and Safe! This offer is available for Dine-In Only