

# MYRTLE THAI

\$45

## APPETIZER

### CRAB RANGOON

*Creamy crab and cream cheese filling in a crispy wonton served with sweet chili sauce.*

### ANGEL SHRIMP

*Whole shrimp wrapped in a crispy shell served with plum sauce.*

## MAIN COURSE

### KRA TIEM OVER RICE

*Tender pork or chicken stir-fried with garlic & black pepper over jasmine rice & topped with a sunny-side up egg.*

### CRISPY CHICKEN BASIL OVER RICE

*The famous Thai street food dish. Sautéed basil leaves, chili, & spicy sauce. Served with jasmine rice & topped with a sunny-side up egg.*

### ASIAN BROCCOLI WITH CRISPY CHICKEN

*Sautéed Asian broccoli with crispy chicken in spicy garlic sauce. Served with jasmine rice.*

## DESSERT

### TARO PUDDING COCONUT CREAM SERVED WITH COCONUT ICE CREAM

*A traditional Thai dessert. It is typically served in small cups made from banana leaves. The dessert is known for its combination of creamy & chewy textures, as well as the contrast between its two layers.*

## DRINKS

### MAN IN THE MIRROR

*Our sparkling soda, made with hibiscus juice, lemon juice, pandan syrup & topped with passion fruit purée. Garnished with rosemary.*

### SOFTLY SPOKEN

*Lemon juice, lemongrass infused & topped with lychee juice. Served with lychee fruit.*

Please remember to tip 