

Doi Moi – Summer Restaurant Week 2017

choose your own adventure: any three items \$35



Spicy Wok Fried Cashews

Kee Mao Stir Fried Rice Noodles

wild mushroom, zucchini, thai basil

Chilled Mango Thai Chili Soup

pickled shrimp & tomato salad

Fresh Corn Battered Zucchini Blossoms

creamy tofu dip

Stone Fruit Salad

peach, nectarine, strawberry, chili, herbs,

shallot, tamarind

Green Papaya Salad

chili, lime, heirloom tomato, peanut

Steamed Buns

rice cake, soy mayo, pickles

Grilled Tomato & Zucchini Curry

coconut, fairytale eggplant, chili

Thai Style Cabbage Kimchi

pineapple, garlic, chili

Brussels Sprouts

nuoc cham aioli, puffed rice

Sauteed Okra

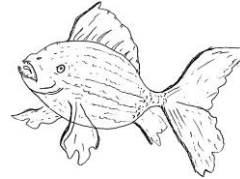
garlic, shallots, chili, sesame seed

Summer Squash

fermented yellow bean, garlic

Stir Fried Chinese Broccoli

chili, garlic



Sliced Raw Morningstar Scallops

nam jim, crispy garlic

Verlasso Salmon

yellow miso curry, roasted cauliflower, thai herb oil

Crispy Whole Branzino (+\$15)

kaow sauce

Crispy Softshell Crab

hot n' juicy XO sauce, soy bean braised cabbage



Soft Serve, Choice of Toppings

Summer Fruit Brulee

Thai Spiced Whoopie Pie

Thai Spiced Molten Lava Cake

Grilled Coconut Chicken Skewers

Grilled Pork Skewers

fish sauce caramel

Thai Style Fried Beef Jerky

shark sriracha

Steamed Buns

chili braised pork, soy-mayo, pickles

Sticky Chicken Wings

thai fish caramel, crispy garlic

Crispy Rice Salad

sour sausage, herbs, peanuts, fish sauce

Grilled Romano Beans

soft egg, peanut dressing, pork floss

Taro Root & Potato Dumplings

mushroom, broth, thai chili, soy, lime

Grilled Quail

vietnamese bbq sauce, watermelon &

pineapple kimchi salad

Vietnamese Caramelized Pork Ribs

fish sauce caramel, sesame, scallion

Amish Rabbit Khao Soi

coconut curry, pickles, egg noodles, chili

Rohan Duck Breast

fried rice, hoisin glaze, egg, peanuts