



# DCLA 2017 Summer Luncheon Menu

Bangkok Bangkok Thai Restaurant

August 11, 2017 from 12pm-2pm

Presentation: Human Libraries 101

## Choice of Entrée

*\* all entrees served with egg fried rice and spring roll*

## Beverage

*\*choice of soda, hot tea, coffee, or iced tea*

## Thai Donut Dessert

### **Gai Pad King**

*Sauteed boneless chicken with ginger, onion, mushrooms, bell pepper and scallions.*

### **Kiss Me Chicken**

*Sauteed fresh garlic and ground pepper in sherry wine.*

### **Sweet & Sour Pork**

*Sauteed pork with Thai sweet and sour sauce, pineapple, bell peppers, onions and cucumbers.*

### **Gang Garee**

*Chicken curry in a golden spicy sauce with coconut milk, bell peppers and pineapple served with steamed white rice.*

### **Gai Him Ma Parn**

*A symphony of subtle taste and texture combined to surprise and delight. Sauteed chicken with cashew nuts, onions and carrots.*

### **Earth, Wind, and Fire**

*Breast of chicken with mixed vegetables lightly sautéed with a rich but delicate Thai sauce.*

### **Three Musketeers Beef**

*Tender beef sautéed with a rich but delicate Thai sauce with mixed vegetables.*

### **Pad Thai**

*Rice noodles stir fried with shrimp, chicken and sprinkled with chopped peanuts with fresh bean sprouts, scallions and lime.*

### **Pha Muk Pad Prig**

*A must if you like squid. Sauteed fresh squid with red chili paste, mushrooms, bell peppers, onions and scallions.*

### **Pad Bai Gra-Proud**

*Choice of pork or beef or chicken sautéed with chili paste with basil leaves and bell peppers, onions and scallions.*

### **Khaaw Pad**

*Thai Fried Rice- Tender rice quickly stir fried with pork, shrimp, chicken or beef.*

### **You, Me & the Old Man**

*Tender pork sautéed with a rich but delicate Thai sauce with mixed vegetables.*