



TEAK THAI CUISINE & SUSHI

\$36 | Lunch & Dinner

First Course

Choice of one

Monkey Brain

deep fried avocado stuffed with spicy tuna and cream cheese. Topped with eel sauce and spicy mayo

Chicken with Coconut Milk Soup

chicken, coconut milk, mushrooms, Thai herbs, and fresh squeezed lemon juice

Ginger Salad

lettuce, arugula, cherry tomatoes, and homemade ginger dressing

Second Course

Choice of one

Lamb Massaman Curry

lamb, fingerling potatoes, cauliflower, and massaman curry

Seared Salmon

seared Scottish salmon, Thai black soy glaze, mixed vegetables, and Thai chicken rice

Chicken Thai Spicy

chicken, baby corn, napa cabbage, carrots, mushrooms, broccoli, bell peppers, bamboo shoots, Thai curry paste, and brown sauce

Third Course

Choice of one

Mung Bean Pastry

sweet dessert with a flaky, multi layered crust and a soft sweet yellow bean filling

Thai Coconut Jelly

a traditional Thai coconut milk jelly dessert (vegan)

Jackfruit Infused Jelly

a traditional refreshing Thai coconut milk jelly dessert infused with jackfruit (vegan)

Drink Specials

Pom Pom Pear Martini | \$12

house infused pear puree with pure maple syrup, lime juice, agave, Tito's, & dry vermouth

Smoked Old Fashioned | \$12

Bulleit rye, muddled orange, and cherry



SCAN ME



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\$1 from each meal goes
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