

# TapAsia

**2018 Restaurant Week – Three Course Dinner for \$20.18**

## **Tapas (Choice Of)**

Edamame<sup>Vegan</sup> - Organic Soybeans served warm with Sea Salt

Spicy Squid Salad with Seaweed

Chicken Gyoza/Potstickers – Fried Dumplings filled with Chicken

Shrimp and Scallop Tom Yum Soup – Thai Style Spicy Lemongrass Soup served with Organic Mushrooms (Enoki and White Beech) and Mixed Vegetables

Tofu Tom Kha Soup<sup>Vegan</sup> - Thai Style Coconut Based Soup with Lemongrass

## **Entrees (Choice Of)**

Kung Pao Chicken/Beef/Tofu<sup>Vegan</sup> over Rice – Spicy Stir-Fry Dish made with Peanuts, Vegetables and Chili Peppers

Salmon with Green Curry Sauce Served with Steamed Vegetables<sup>Gluten Free</sup> – Fresh Thai Pepper and Coconut Milk gives this Traditional Homemade Curry a Lime Green Color, enhanced with Bamboo Shoots, Eggplant and Basil Leaves.

Chicken Katsu over Rice Served with Steamed Vegetables – Traditional Japanese Style Breaded Chicken Breast with Katsu Sauce

Salmon Teriyaki – Served over Rice with Steamed Vegetables

Chicken/Beef/Tofu Tom Yum Fried Rice – Traditional Thai sautéed Rice with blend of Thai Herbs, Lemongrass, Kaffir Lime Leaf, Chili, Garlic, Tomatoes, Onions and Egg

Chicken/Beef/Tofu Pad Thai<sup>Gluten Free</sup> - Traditional Thai Stir-Fried Rice Noodle Dish with Egg, Bean Sprout, Chive, Garnished with Fresh Ground Peanuts, Lime and Shrimp Paste

## **Desserts (Choice Of)**

Banana Coconut Crème served Warm<sup>Vegan</sup>

Three Leches Cake