



## FALL SPECIAL VEGAN MENU

- Trumpet Mushroom Satay** 9  
marinated in mild curry and coconut milk, cucumber and persimmon relish, jalapino, peanut sauce
- Crispy Coconut Rice Salad (gf)** 11.5  
tossed in tangy lime dressing, mints, onions, ginger, roasted peanuts, green apples, mixed lettuce
- Impossible Spicy Larb** 13  
Impossible meat tossed in larb spices, fresh herbs, tamarind dressing, tomatoes, cucumber, mixed lettuce, fried onions  
Add Sweet rice (recommended) 3.5
- Pumpkin Curry (gf)** 15  
Green curry coconut milk with pumpkin, bell peppers, okra eggplants, green beans, Thai basil. Steamed jasmine rice
- Impossible Drunken Noodles** 16  
Impossible meat sauteed in spicy garlic chilli soy sauce, tomatoes, and Thai basil with thick rice noodles over bed of lettuce and beansprouts

### Dessert

- Sweet Black rice (gf)** 6.5  
with creamy lentils and pumpkin custard, coconut cream

(gf) - gluten free



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- Spicy Fried Brusselsprouts (gf)** 8.5  
and cauliflowers in spicy ginger, garlic, Thai herbs, fried lemon smoked salt. coconut mint yogurt sauce
- Fried Green Papaya (gf)** 12.5  
breaded green papaya in rice flour, spicy tamarind fish sauce, tomato, carrots, cabbage, green bean, persimmons, green apple, roasted peanuts and spicy dried shrimp powder.
- Lemongrass Salmon Salad Nicoise (gf)** 15  
cold salmon cooked in white wine and lemongrass, steamed v eggies, corn, tomatoes, part boil egg, mixed lettuce, tangy lemongrass dressing
- Pan seared Salmon Fillet (gf)** 21  
with creamy panang red curry, steamed veggies. Jasmine rice
- Garlic Prawns and Sweet peppers** 23  
in mild garlic ginger soy sauce, shiitaki mushroom, onions. sweet chilli sauce and Jasmine rice
- Surf n Turf** 24  
Thai Basil's grill in sesame soy sauce and grilled garlic tiger prawns (3), sweet chilli sauce, grilled mixed veggies
- Anchovy and Shrimps Fried rice** 16  
white anchovy, shrimps, egg, onions, arugula, jasmine rice, and very hot wok.

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