

White Orchids' Valentine's Day Menu 2010

*Make reservations now! Menu subject to change based on availability of ingredients.
\$40 Per Person*

1st Course

(CHOICE OF ONE)

Traditional Thai Money Bags (4)

Lightly fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn served with a spicy chili dipping sauce.

Jumbo Sea Scallop Salad

Pan-seared jumbo sea scallops tossed in a medley of romaine, baby spinach leaves, in a citrus-garlic lime vinaigrette (gluten-free option available).

Tofu Vermicelli Noodle Salad

A light and refreshing salad tossed with onions, cucumbers, cherry tomatoes, scallions, hearts of romaine, carrots, and hearty fresh tofu (vegetarian and gluten-free option available).

Coconut Prawns (4)

Coconut battered tiger prawns lightly fried and served with a pineapple-plum dipping sauce.

Baby Lobster Tail and Tiger Prawns Coconut Soup *

A 3 oz. baby lobster tail and tiger prawns in a smooth and sweet coconut-milk soup with stewed scallions and shiitake mushrooms (gluten-free option available).

2nd Course

(CHOICE OF ONE)

Pad Thai Ta-lay

Sea scallops, tiger prawns, calamari, and green mussels stir-fried in a blend of vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts on the side (gluten-free option available).

Pineapple Fried Rice

Heaps of jasmine rice in a curry powder stir-fry with tiger prawns, chicken, cashew nuts, cherry tomatoes, fresh pineapple, carrots, raisins, curry powder and peas. Served alongside fresh pineapple and shell (gluten-free option available).

Pan-seared Duck *

An 8oz. duck breast oven-roasted and pan-seared topped with a spicy garlic and basil sauce served under a bed of crispy-fried greens.

Pan-seared Arctic Char in Green Curry *

A 10 oz. Arctic Char pan-seared and topped with a spicy green curry stewed with fresh eggplant, bamboo shoots, bell peppers, and coconut milk (gluten-free option available).

Garlic Thai Chili topped Crispy Basa Filet *

A 10oz. mild white fish, battered in Thai-flour and lightly fried topped with savory wok-fried cashews, zucchini, broccoli, carrots, and baby corn.

Lobster Tail over Red Curry *

A 10 oz. succulent steamed lobster tail over a bed of crispy baby spinach leaves topped with a zesty red curry stewed with tender bamboo shoots, zucchini, bell peppers, and coconut milk. Served under a bed of crispy-fried greens (gluten-free option available).

3rd Course

(CHOICE OF ONE)

Sweet sticky rice and red bean ice cream

Coconut-battered Banana drizzled with honey and served with coconut ice cream

Thai Coconut Cake

**WINE PAIRING
WITH DESSERT**

Terra d'Oro Zinfandel Port