

LUE THAI CAFE

DEARBORN RESTAURANT WEEK MENU

\$10 MEAL

*1 Entree, and 1 Appetizer OR 1 Soup OR 1 Dessert (Chicken, Tofu or Vegetable ONLY)

\$20 MEAL

*2 Entrees, and 1 Appetizer OR 1 Soup OR 1 Dessert

\$30 MEAL

*2 Entrees, 2 Appetizers OR 2 Soups, 1 Dessert, and 2 Drinks

*Substitute for Beef, Shrimp, Scallop, Squid OR Imitation Crab + \$3

APPETIZERS

Spring Roll (2 pcs)

Cabbages, Carrots, Celery and Bean Thread Noodle Wrapped in a Crispy Spring Roll Shell Served with Plum Sauce

Tofu Todd^ (3 pcs)

Crispy Fried Tofu Served with Plum Sauce

Crab Cheese (3 pcs)

Minced Crab Meat with Cream Cheese Wrapped in a Crispy Wonton Skin Served with Plum Sauce

SOUP (PER BOWL)

Chicken, Vegetable, or Tofu
Halal Chicken or Shrimp +\$1

Tom Yum

Traditional Thai Soup with Straw Mushroom, Bamboo-Flavored in Red Chili Broth with Lime Leaf, Galangal, Lemon-Grass and Garnished with Cilantro, Green Onions and Tomato

Tom Kha

Thai Coconut-Flavored Soup with Straw Mushroom, Bamboo with Lime Leaf, Galangal and Lemon-Grass Garnished with Cilantro, Green Onions and Tomato

Vegetable Soup

Mixed Vegetables in Clear Vegetarian Broth

ENTREES

CURRY

Gang Gai*

Bell Peppers and Bamboo Strips in Red Coconut Curry Sauce

Vegetable Curry*

Broccoli, Baby Corn, Peapods, Carrots, Cabbages, Water Chestnuts, and Eggplants in Red Coconut Curry Sauce

Pad Ped*

Bell Peppers, Bamboo Slices, Mushrooms, and Eggplants in Red Coconut Curry Sauce

Prik Khing*

String Bean in Prik Khing Curry Sauce

Keaw Warn*

Bell Peppers, Peas, and Eggplants in Green Coconut Curry Sauce

Pa Nang*

Bell Peppers, Carrots, and Potato in Pa Nang Coconut Curry Sauce

Peanut Curry*

Baby Corn, Water Chestnuts, Carrots and Bamboo Slices in Thai Peanut Curry Sauce

Potato Curry*

Bamboo mixed with Potatoes in Tasty Yellow Curry

Pattani*

Cashew Nuts, Baby Corn, Tomatoes, Carrots, Peapods, Green Onions in Red Coconut Curry Sauce

Mus Sa Mun*

Potatoes with Mus Sa Mun Coconut Curry Sauce

Vegan and Vegetarian sauces available upon request

Halal Chicken and Halal Beef are available upon request for an extra charge

** Cooked to order. Consuming raw or undercooked meat may increase your risk of foodborne illness **

+ All entrees with this symbol can be made vegetarian upon request

^ All entrée with this symbol are GLUTEN FREE



Dearborn Restaurant Week 2019
www.dearbornrestaurantweek.com

A CULTURAL DINING EXPERIENCE
FEBRUARY 11-17, 2019

TRADITIONAL

Broccoli, baby corn, peapods, carrots, cabbages, and water chestnuts in savory brown sauce.

Pad Prik

Bell Peppers, Water Chestnuts, Onions, and Green Onions in a Delicious Brown Garlic Sauce

Ka Prow

Fresh Basil Leaves, Bell Peppers, Mushrooms, Onions, and Green Onions, in Brown Sauce

Cashew Nut

Roasted Cashew Nuts, Bamboo Slices, Water Chestnuts, Baby Corn, and Green Onions in Savory Brown Sauce

Pad Khing

Bell Peppers, Black Mushrooms, Onions, Green Onions, and Ginger in Savory Brown Sauce

NOODLE

Pad Thai

Rice Noodles Stir Fried with Bean Sprouts, Green Onions, and Eggs in Tamarind Sauce Garnished with Bean Sprouts, Crushed Peanuts, and a Lemon Wedge

SEE IEW

Wide Rice Noodles Stir Fried with Broccoli and Eggs in Sweet Soya Sauce

Drunked Noodle

Wide Rice Noodles Stir Fried with Thai Whiskey, Bean Sprouts, Bell Peppers, Green Onions, and Eggs

Pad Gai

Wide Rice Noodles Stir Fried with Lettuce, Bean Sprouts, Green Onions, and Eggs in Light Garlic Soya Sauce

Von Sen

Bean Thread Noodles Stir Fried with Pea Pods, Onions, Green Onions, and Eggs in Light Garlic Soya Sauce

FRIED RICE

Kow Pad

Thai Styled Fried Rice with Peas, Diced Carrots, Onions, Green Onions, and Eggs

Kow Pad Prik

Thai Styled Fried Rice with Broccoli and Eggs

Kow Pad Prik Pow

Thai Styled Fried Rice with Broccoli, Pea Pods, Chili Paste, and Eggs

DRINKS

Soft Drink (Refill Available)

Thai Ice Tea (No Refill)

Thai Ice Coffee (No Refill)

Hot Tea

Vegan and Vegetarian sauces available upon request

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Jub Chai

Broccoli, Baby Corn, Peapods, Carrots, Cabbages, and Water Chestnuts with Bean Thread Noodles in a Sweet Soya Sauce

Thai Peanut[^]

Broccoli, Baby Corn, Peapod, Carrots, Cabbages, and Water Chestnuts in Thai Peanut Sauce

Pra Ram

Steamed Broccoli and Cabbages Topped with a Thai Peanut Butter Sauce

Sweet and Sour Chicken⁺

Sliced Chicken Breasts Mixed with Bell Peppers, Cucumbers, Tomatoes, Pineapples, Onions, and Green Onions in Sweet and Sour Sauce

Eggs Noodle

Fresh Eggs Noodles Stir Fried with Pea Pods, Carrots, Baby Corn, Onions, and Eggs in Light Garlic Soya Sauce

Curry Noodle

Rice Noodles Stir Fried with Bean Sprouts, Green Onions, and Eggs in Red Coconut Curry Sauce Garnished with Fresh Bean Sprouts and Crushed Peanuts

Peanut Noodle

Wide Rice Noodles Stir Fried with Carrots, Pea Pods, Beansprouts, and Eggs in Peanut Sauce

Udon Noodle

Udon noodles stir fried with broccoli and eggs in teriyaki sauce sprinkled with roasted sesame seeds

Basil Fried Rice

Thai Styled Fried Rice with String Bean, Bell Peppers, Fresh Basil, and Eggs

Pineapple Fried Rice

Thai Styled Fried Rice with Pineapples, Peas, Carrots, Onions, Green Onions, and Eggs

DESSERT

Ice Cream (Thai Tea, Thai Coffee, Mango or Coconut Flavor)

Banana Rice Cake (Sweet Sticky Rice with Banana and Red Bean)

Mango Cake

Moca Cake