

Spring Rolls • Tom Yum Seafood Soup • Chicken Basil • Mango & Rice

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Appetizers: spring rolls (organic mixed greens, cucumbers, carrots, rice noodles, cilantro, mint, and avocado wrapped in rice paper and served with homemade peanut sauce); tom yum seafood soup (Thai hot & sour soup with shrimp, scallops, mushrooms, onions, tomatoes, and Thai seasoning)

Main Course: Chicken Basil (chicken stir fry with mixed Thai vegetables, asparagus, red and green bell peppers, and basil cooked in garlic, chili peppers, black soy bean sauce, and fish sauce

Dessert: Mango and sticky rice (traditional Thai dessert)

Price: \$75 per person



Lettuce wrap • Chicken Coconut Soup • Green Curry Chicken • Flan

Sanom Poss 615-496-3036 sanomposs@gmail.com www.redcurrypaste.com Appetizers: lettuce wrap with ground turkey (ground turkey cooked in homemade Thai spice mix and lime juice topped with fresh ginger, cilantro, green onions, and roasted peanuts); chicken coconut soup (includes lemon grass, kaffir lime leaves, galanga/Thai ginger, mushrooms, tomatoes; garnished with cilantro and green onions).

Main Course: Green curry chicken (cooked in coconut milk with Thai eggplant; topped with fresh basil). Served with Jasmine rice.

Dessert: Flan (modern Thai dessert)

Price: \$75 per person



Mussels • Shrimp Bisque • Panang Pork • Fried banana

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Appetizer: Mussels (stir fry in Thai special sauce with young peppercorns and Thai ginger; topped with fresh basil); Shrimp bisque (base of homemade red curry paste with coconut milk, heavy cream, and ground shrimp; topped with shrimp, sour cream, and green onions)

Main course: Panang pork tenderloin (cooked in Panang curry with coconut milk and brown sugar with red and green bell peppers and kaffir lime leaves). Served with Jasmine rice.

Dessert: Fried banana with vanilla ice cream and homemade caramel sauce

Price: \$85



Fish Cakes • Chicken Coconut Soup • Steamed Salmon • Cake

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Appetizer: Fish cakes - ground tilapia mixed with homemade red curry paste, French green beans, and corn served with homemade sweet and sour sauce; Chicken coconut soup (includes lemon grass, kaffir lime leaves, galanga/Thai ginger, mushrooms, tomatoes; garnished with cilantro and green onions).

Main course: Steamed salmon made with homemade red curry paste and coconut milk, wrapped in banana leaf

Dessert: Cake of your choice

Price: \$85

Other items clients frequently order:

- Pork dumplings
- + Egg rolls
- Fried dumplings
- * Fish cakes (made with homemade Thai spice mix)
- Tiger Tear (salad with grilled beef filet)
- * Seafood salad (shrimp, scallops, mixed baby greens with onions, tomatoes, cilantro, and green onions; homemade nam prik pao sauce with fish sauce and lime juice)
- + Pad Thai
- * Red curry chicken with Thai vegetables (made with homemade red curry paste)
- Pork tenderloin stir fry with homemade red curry paste and Thai eggplant, young peppercorn, Thai ginger, kaffir lime leaves
- Pad Grapow (Ground pork cooked with chili peppers and black soy bean sauce with fish sauce and grapow/holy basil
- + Steamed salmon wrapped in banana leaf
- * Deep-fried catfish cooked in homemade red curry paste with French green beans
- * Fried bananas with homemade caramel sauce

And if you want to go American-style...

- Grilled Asian fusion salmon served with couscous and grilled asparagus
- Roasted pork tenderloin in mango-pineapple chutney and cauliflower with Brussel sprouts

Red Curry also makes cakes. Specialty cakes include black forest and coconut cakes. Other cakes available upon request. Can be decorated for special occasions.

These items can be used as substitutions or add-ons, or for an entirely customized menu. Contact Sanom Poss for pricing.