
Baltimore Vegan Restaurant Week



ThailandLanding

\$22/Person

please select one item of each course

Appetizer

Spring Rolls -Po Peah Tod

Vegetarian deep fried spring rolls stuffed with bean thread, carrots, cabbage, and mushrooms.

Fresh Garden Rolls-Po Peah Sod

Fresh garden roll with carrot, basil, spring onion, Lettuce, mint, tofu and cilantro.

Edamame

Steamed edamame. Sprinkle with sea salt.

Entrée

Green Curry *

Soft tofu, mixed vegetables and basil simmered in coconut green curry.

Red Curry*

Soft tofu, mixed vegetables and basil simmered in coconut red curry.

Panang Tofu*

Fried tofu sautéed with string beans, carrots and basil in coconut cream with curry paste, Sprinkled with kaffir lime leaves.

Roti-Massaman Pak*

Mixed vegetables (cauliflowers, zucchini, chickpeas, carrots, potatoes and peanut) simmered in coconut milk with Massaman curry paste. Served with Roti.

Padthai Pak

Stir fried noodles, bean sprout, fried tofu, mixed vegetables and peanut in tamarind sauce.

Drunken Noodles Tofu *

Stir fried noodles on a base of lettuce topped with soft or fried tofu stir fried with hot peppers and basil.

Spicy Basil Noodles Jae*

Stir fried noodles, soy chicken, string bean, baby corn, mushroom and carrot with fresh Thai chili, basil and garlic.

Tofu Mushroom Pad Khing

Stir fried tofu with julienned ginger roots, black fungus, mushrooms, baby corn, snow peas, carrots and onions in brown garlic sauce.

Pineapple Fried Rice Jae

Pineapple fried rice in yellow curry with soy chicken, onion, corn, pea, cashew nut, raisins and green onion.

Dessert

Thai coconut rice pudding