

# SKY *The thai tales* LANTERN



## CHEF'S SPECIALS

SHRIMP FRITTERS WITH LOBSTER RED  
CURRY SAUCE, MANGO SALSA \$13

36-HOUR DRUNKEN BEEF SHORT RIB  
LO MEIN, CRISPY BASIL \$20

## APPETIZERS

FRESH CALIFORNIA SUSHI STYLE  
SPRING ROLL \$8

*Crab sticks, avocado, artisan lettuce,  
cucumber and carrot wrapped in rice paper.  
peanut dipping sauce*

THAI CHILI WONTON \$9

*Handmade shrimp and chicken wonton in  
house spicy sauce*

TRIPLE DELIGHT GYOZA \$9

*Pork, chicken and leek dumplings*

BONELESS THAI WING \$10

*Zesty chili lime dry rub, crispy chili snack  
pickled red onion, sweet chili ranch*

## MAIN DISHES

CHICKEN CUTLET & THAI STYLE  
CURRY \$16.50

*Golden-brown chicken cutlet with yellow curry  
potato, carrot served with brown rice*

BAKED SALMON POKE BOWL \$16

*Teriyaki glazed salmon with brown rice,  
spinach, edamame, carrot, cucumber, corn,  
sriracha mayo and yuzu dressing.*

MANGO CHICKEN SALAD WITH CRISPY  
NOODLE \$16

*Grilled chicken, fresh mango, pumpkin seeds  
and crispy noodles over mesclun lettuces,  
ginger vinaigrette*

KHAO SOI NOODLE SOUP WITH FRIED  
CHICKEN \$17

*Northern style coconut curry noodle soup,  
pickle mustard green, red onion and  
crispy noodle*

