

GLAS KAT RESTAURANT LOUNGE

Featuring Thai Fusion Cuisine

Chef Steve Kunchitavanit

Chef Gary Srisawat

Tuesday 7PM – 11PM

Wednesday & Thursday 8PM – 12 Midnight

Friday & Saturday 8PM – 1AM

Sunday & Monday - Closed

\$20 person, plus tax and tip.

Three Course Dinner, One Cocktail Beverage,

Free admission to Club. (You must dine before 10pm)

*** ONE GLASS OF HOUSE WINE, CHAMPAGNE
OR WELL COCKTAIL**

*** CHOICE OF TWO APPETIZERS**

Roti : Griddled flatbread w/yellow curry dip.

Crispy Chicken Potsticker : Deep fried asian-style potsticker served w/sweet & sour soy sauce.

Thai Imperial Roll : Minced pork, silver noodle, vegetables wrapped w/rice paper and deep fried served w/sweet chili crushed peanut sauce.

Chili Crushed Calamari : Fried crispy calamari served w/kaffir lime aioli and spicy cocktail sauce

*** CHOICE OF ONE ENTREE**

Pad Thai Noodle : Stir fried fresh jumbo prawns, rice noodle, egg, tofu, bean sprouts and crushed peanut in tamarind sauce.

Sweet Mango Chicken : Sautéed sliced chicken breast with spicy chili, garlic, brown sauce, sweet mango, onion and bell pepper.

Spicy Spaghetti (Kee Mao) : Spaghetti with sautéed fresh jumbo prawns, chili, garlic, bell pepper, tomato, green bean, onion and sweet basil.

Salmon Ginger : Grilled fillet of salmon topped with sautéed mushroom, ginger, yellow onion in a tamarind ginger sauce.

DESSERT

Scoop of French Vanilla Ice Cream
w/chocolate Drizzle.