

Red Bank Restaurant Week
Monday, March 4 to Thursday, March 14*

(excluding Friday, March 8 & Saturday, March 9)

TEAK 5:00-8:00

\$35
COURSE I

CHOICE OF

WOK SPICED CRISPY CALAMARI

ONIONS - PEPPERS - MANGO CHILI

ASIAN CAESAR SALAD

ASIAN SPICES - SCHEZUAN PARMESAN CROUTONS

EDAMAME DUMPLINGS

COCONUT RUM SAUCE

PORK POTSTICKERS

SESAME SOY DIPPING SAUCE

COURSE II

CHOICE OF

TEAK PAD THAI

RICE NOODLES, TAMARIND, EGG,
BEAN SPROUTS, ONION, PEANUTS
[ADD CHICKEN - SHRIMP]

SHRIMP + PORK RAMEN

SHRIMP - ROASTED PORK -
PORK DUMPLINGS - ASIAN VEGGIES -
THAI CHILES - FRESH RAMEN NOODLES -
SUPREME PORK BROTH

HONEY- GINGER GLAZED SALMON

FRIED TOFU- BUTTERNUT SQUASH-
HARICOTS VERTS- CRISPY MAITAKE
MUSHROOMS- WHITE SOY VINAIGRETTE

TERIYAKI ROASTED CHICKEN

GRILLED ASPARAGUS - PERUVIAN
PURPLE MASHED POTATO - AJI PANCA SAUCE

PORK BELLY FRIED RICE

PINEAPPLE - CARROTS - CELERY -
ONIONS - EGG - SESAME OIL

ROLLS COMBINATION

SUNSHINE ROLL, FORBIDDEN BLACK ROLL

COURSE III

CHOICE OF

COCONUT RUM FLAN

CARAMEL SAUCE

CHOCOLATE LAVA CAKE

MARSHMALLOW CRÈME, GRAHAM CRUMBLE

NO SUBSTITUTIONS