



Fine Thai Cuisine and DC's First Dumpling Bar

*Metropolitan Washington*

## RESTAURANT WEEK MENU 2017

January 30<sup>th</sup> - February 5<sup>th</sup>

Enjoy Executive Chef/Owner Aulie Bunyarataphan's  
**Three-Course Prix Fixe Dinner Menu, \$35 per person**

*A la carte menu items will also be available.*

### FIRST COURSE

*(please select one)*

#### SHRIMP BANG BANG ROLL

Sweet-chili shrimp with romaine lettuce, heirloom tomatoes and cashew nuts with creamy ginger vinaigrette and pomegranate molasses (12)

or

#### SPICY TUNA STACK

Marinated raw sushi grade tuna with tropical mango, cucumber, Thai pepper, Sriracha aioli and sweet soy glaze on crispy wontons (13)

### MAIN COURSE

*(please select one)*

#### SIMPLY GRILLED CHILEAN SEA BASS

with stir-fry mixed vegetables, jasmine rice and Zaap sweet-chili dip (24)

or

#### TOM YUM RAMEN

with shrimp, pork belly, Onsen poached egg, bean sprouts, scallions in miso tom yum broth (22)

or

#### YELLOW PUMPKIN CURRY

with chicken, sweet basil, kaffir lime leaves and jasmine rice (22)

### DESSERT

#### PANNA COTTA

with exotic fruit and salted caramel (7)

**RESERVE YOUR TABLE NOW: 202-333-4422, [www.bangkokjoesDC.com](http://www.bangkokjoesDC.com)**

GEORGETOWN WASHINGTON HARBOUR, 3000 K ST NW, WASHINGTON, DC 20007 | BANGKOKJOESDC.COM