



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 Lunch Menu, \$22 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)*

#### TOM YUM RAMEN

with shrimp, pork belly, Onsen poached egg, bean sprouts, scallions in miso tom yum broth (13)

or

#### GRILLED LEMONGRASS CHICKEN

with rice vermicelli, pickled vegetables, bean sprouts, zaap sweet-chili dip (12)

or

#### YELLOW PUMPKIN CURRY

with chicken, sweet basil, kaffir lime leaves and jasmine rice (13)

### DESSERT

#### PANNA COTTA

with exotic fruit and salted caramel (7)

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

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