

Pranna Menu Summer Restaurant Week 35

| APPETIZERS |

DUO OF SPRINGROLLS

Penang Chicken, Leek Mushroom Carrot

SHAVED GREEN PAPAYA "SOM TAM LAO"

Long Beans, Peanuts, Thai Bird Chili

SEARED DIVER SCALLOPS

Tamarind and Blood Orange Reduction Sauted Honshimeji Mushrooms and Asparagus

| ENTREES |

GRILLED HANGER STEAK

Penang Curry Sauce, Sweet Potato Fries

CHOOCHEE VEGETABLE CURRY

Seasonal Vegetable, Aromatic Rice, Cilantro Cumin Cream

SAUTED DAY-BOAT COD

Summer Vegetable Rice Pilaf, Thai Green Curry Sauce

GRILLED KAFFIR LIME LEMONGRASS TOFU

Sauted Forest Mushrooms and Morning Glory, Pomegranate Herb Glaze

| DESSERTS |

KEFFIR LIME & THAI BASIL PIE

Coconut Sorbet and Passion Fruit Caramel

DARK CHOCOLATE & PEANUT BUTTER MOUSSE DOMB

Chocolate Sauce and Banana Ice Cream

CHEFS SELECTION OF SORBETS

Served with Seasonal Fruit

Executive Chef Chai Trivedi

Pastry Chef Janevha Gregg