

## North Shore Restaurant Month

### LUNCH \$20

Available on Mondays - Thursdays

#### CHOICE OF BITES & GREENS

House Made **Pandan Tapioca Pearl Crackers**, with relish of minced chicken and shrimp slightly sweetened with tamarind-coconut sauce. ♦

and

**Charred Eggplant and Tomato**, with raw radish, fried shallot and spicy tamarind dressing. ♦

or

**Frisée, Fried tofu**, crunchy bean curd sheet and egg, accented by shaved Persian cucumber, sliced winter beets and toasted chili-tamarind coconut cream dressing.

and

**Vegetarian Scallop**, medallion of an Eringi king mushroom, served with frise'e and house made chili jam.

#### CHOICE OF MEAT & SEA

**Braised Duck Breast** with egg noodles, shitake mushrooms, bok choy, sprouts and daikon.

**Southern Style Fried Noodles** with bok choy, bean curd, sweet peppers, carrot, corn kernels and onion with fried tofu.

**Grilled Amish Chicken**, green papaya salad, coconut rice and shallot chips. *Served in a traditional Thai "binto" set used for lunch or bringing food as an offering to monks.*

#### CHOICE OF SWEETS

**Black Sticky Rice Pudding**, with spiced poached pear, salted coconut emulsion, and pandan meringue chips.

**Coconut Cream Pie Parfait**, house made from our secret recipe.



### DINNER \$30

Available on Mondays - Thursdays

#### CHOICE OF BITES & GREENS

**Taro Chicken**, marinated in lemongrass-infused coconut milk then flash fried & served with chili-peanut gastrique.

House Made **Pandan Tapioca Pearl Crackers**, with relish of minced chicken and shrimp slightly sweetened with tamarind-coconut sauce. ♦

**Charred Eggplant and Tomato**, with raw radish, fried shallot and spicy tamarind dressing. ♦

#### CHOICE OF MEAT & SEA

**Grilled Half All-Natural Amish Raised Chicken**, with spicy tamarind sauce.

**Jumbo Lump Blue Crabmeat**, served on a bed of warm Thai rice noodles with spicy turmeric-coconut curry and crispy shaved garlic and rice crackers. ♦

**Roasted Duck Breast**, slow-cooked in clear broth, with shitake mushrooms, young coconut, confit-daikon and cilantro tips.

*Despite its Asian origins, the flavors surrounding this dish conjure up fall and winter.*

#### CHOICE OF SWEETS

**Black Sticky Rice Pudding**, with spiced poached pear, salted coconut emulsion, and pandan meringue chips.

**Coconut Cream Pie Parfait**, house made from our secret recipe.



Gluten Free

No Substitutions

Menu Subject To Change



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