



NATURAL LIVING INTERNATIONAL
Special 4-Course Dinner Menu
\$19.95 Prix Fix
(Not include Tax and Gratuity)

APPETIZERS

Steamed Dumplings

Steamed dumplings stuffed with herbed minced pork and shrimp, shitake, water chestnuts, and served with light herbal soy sauce.

Calamari Tempura

Lightly battered calamari deep-fried to crispy and served with sweet pepper sauce.



L'Thai Spring Rolls

Crisply fried vegan friendly spring rolls stuffed with organic vegetable and bean thread, served with sweet citrus sauce.

SOUP or SALAD



Tom-Kha Tofu

Diced steamed tofu in light coconut broth with lemon grass, galanga, mushrooms and kaffir lime leaves.



Mixed Spring Greens

Mixed organic baby greens, carrots, onions, tomatoes with L'Thai peanut vinaigrette dressing.

ENTREES



Tofu Gingerine

Sautéed fried tofu with julienne of fresh ginger, onions, shallots, mushrooms, carrots and mixed bell peppers.

Curry and Pineapple Pork Fried Rice

Stir fried rice with strips of pork loin, curry powder, pineapple chunks, egg, onions, raisins and cashew nuts.

Garlic Pepper Chicken

Sautéed all natural chicken in garlic white pepper sauce with celery, carrots, cabbage and broccoli.

Basil Ground Grass-fed Beef

Sautéed ground grass-fed beef with basil leaves, onions, snowpeas and mixed bell peppers.



Black Tiger Shrimp Curry Pasta

Exquisitely sautéed Tiger prawns in mild curry sauce, served on a bed of organic spinach fettuccini, and accompanied with steamed broccoli.

DESSERT

L'Thai Homemade Ice Cream

Combination of our fresh homemade Coconut and Mango Ice Cream.



Jackfruit & Sweet Coconut Rice

Choice of Coconut or Mango Ice Cream.