



Laney College

A VISIT TO SOUTHEAST ASIA

Thirty-Five Dollar 3-Course Prix Fixe Menu

AMUSE

WATERMELON 2-WAYS

Chilled watermelon jelly, fresh watermelon, chili salt "dust"

ONE

BANH XEO

*Crispy Vietnamese crepes, ginger-poached chicken, fresh crab
assorted fresh herbs, Batavia red lettuce and nuoc cham~ for wrapping and dipping!
(vegetarian option available)*

or

COCONUT-INFUSED THAI CARROT GAZPACHO

Yellow heirloom tomatoes, cucumber, Thai red chilis, Kaffir lime, lemon grass, micro cilantro

or

LUMPIA SHANGHAI

Pork, ginger & basil filling, black pepper-soy dipping sauce, stir-fried garlic chives, garlic flowers

TWO

INDONESIAN BEEF RENDANG

*Slow-cooked, spiced beef short ribs, Gado Gado salad with peanut sauce, coconut jasmine rice,
fresh pineapple mousse*

or

PORK BELLY SISIG

*Sizzling platter of crispy pork belly, calamansi juice, onions, and spices
Sinangag (garlic-fried rice), Ensaladang Mangga (green mango salad), puffed rice chip*

or

PHAD THAI

*Stir-fried shrimp and tofu~ rice noodles, crispy shallots, bean sprouts, garlic chives,
red caviar & fresh coriander~ in omelet "bowl," umami peanut sauce*

THREE

THAI PEANUT MOUSSE

Milk chocolate, crispy rice, coconut

or

EXOTIC CARROT CAKE

Ginger, Kaffir lime, cream cheese

We kindly Request No Substitutions. Items may be purchased à la carte. We Accept Visa & MasterCard. Menu items may contain or come into contact with wheat, peanuts, soybeans, tree nuts, eggs, fish, shellfish, or dairy Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity not included. Please no split checks.