



LUNCHEON

APPETIZER AND SALAD

ASSORTED SAMBORS | with Soy Dressing Sauce

SOFT CRISPbread | Mango, Almonds & Cream Dressing

WINTER SALAD | Crisp Lettuce with Rice, Miso, Sesame Oil and Sunflower Seeds,
served with Honey Mustard Dressing

Traditional favorite dressings available along today's favorites

Hot Fire Roll | with Cheese, Honey Mustard

SOUP

TRAI (GREEN, BROWN AND COCONUT SOUP) | with Cilantro and Lemon-SALT

Our traditional soups and pastas from our authentic Thai kitchen

PASTA SPECIAL

MACARONI | Marinated Sauce, Fresh Basil, Roasted Peppers, Eggplant, Feta Cheese & Olive Oil
Red Curry Cheese

Available as Appetizer or Main Course

MAIN FARES

CRISP CALAMARI SALAD | Crisp Lettuce, Roast Miso Dressing, Grilled Vegetables,
Tomato & Avocado

GRILLED PULLED STEAK | Heart of Rosemary Lettuce, Grilled Corn, Potato, Cheddar Cheese,
Soy Mustard Dressing, Fried Onion Rings

SOY-FREE BARRNOW TROUT | Almond-Caper Sauce, New Potatoes, Young Vegetables

SANDWICH OF THE DAY PULLED PORK | Tender Roasted Pulled Pork, BBQ Sauce & Swiss Cheese,
Crisp Lettuce, Sweet Basil, Creamy Corn & Cabbage Slaw, Mustard, pickling Cheese & Garlic Pickles

SOFT BREAD-CHICKEN | Curry Prawn Chicken in a spicy Orange Sauce

Served with Grilled Broccoli and Sticky White Rice

VEGETABLE CHOW MEIN | Stir Fried Vegetables and Asian Noodles, Chili-Garlic, Soy Sauce,
Fried Onion, Hoisun, Sesame Oil

RAMEN-BOWL CHICKEN ROLL | Marinated Toppings in whole wheat Bun, Pickles,
Tempura, Island Dressing, and more fresh

Additional Toppings

4 potential Served Sides | Grilled Onions | Rice, Rice or Chicken Cheese

SIDES

STEAMED RICE | **STEAMED VEGETABLES** | **BAKED POTATO** | **STEAMED VEGETABLES**

Local sourced meats are available to those who are, and main courses can be served as full portions.
Vegetables are also available dressed without butter or oil.

WINE

WHITE

Chateau La Dague, Cabernet Sauvignon,
Napa Valley, 2018

RED

Chateau La Dague, Cabernet Sauvignon, Napa Valley, 2018
Chateau La Dague, Cabernet Sauvignon, Napa Valley, 2018

Wine is served with meals. We are committed to providing a safe and enjoyable dining experience. Please contact us if you have any questions or concerns.

Vegetarian | Vegetarian options available and may include some seafood

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LUNCHEON

DESSERT

CHOCOLATE MONKEY TART | Sugar Dough Crust & Baked Chocolate Monkey Filling
LEMON CREAM ROLLAGE | White Bread, Lemon Meringue & Fudge Sauce

ICE CREAM SUNDAE

BANANA SPLIT | Vanilla & Chocolate Ice Cream, Fresh Bananas, Fudge Sauce,
Whipped Cream and Topped Garnish

SUGAR-FREE DESSERT

ICE CREAM | Rice Pudding, Whipped Cream and Fresh Fruit

ICE CREAM

VANILLA, BUTTER PECAN, STRAWBERRY | your choice of 3 flavors with Raspberry or
Chocolate Toppings

FRESHLY FROZEN NONFAT YOGURT

ASSORTED FRUIT

SHERBET

APPLE

FRUIT & CHEESE

SLICED FRUITS IN SEASON

VARIETY OF FRENCH & INTERNATIONAL CHEESE | Traditional Condiments & Crackers