

Keo's THAI CUISINE

We serve Gourmet Thai Cuisine

KEO'S SPECIALS FROM THE BAR

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| <u>SINGHA BEER</u> International famous Thai beer imported from Thailand. | (Reg. \$2.75) Special \$2.00 |
| <u>MANGO DAIQUERI</u> Fresh local mango's blended with rum, sweet and sour, and ice make this a refreshing compliment to our Thai food. | (Reg. \$3.50) Special \$3.00 |
| <u>All Domestic Beers</u> | (Reg. \$1.75) Special \$1.25 |
| <u>All Imported Beers</u> | (Reg. \$2.75) Special \$2.00 |

SPECIAL COMBINATION LUNCHES

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| 1. <u>GREEN PAPAYA SALAD/SPRING ROLL/YELLOW CHICKEN CURRY/RICE</u> Tender slices of light chicken meat sauteed in Thai yellow curry and potatoes with coconut milk; green papaya salad; one spring roll; and steamed rice | \$5.95 |
| 2. <u>GREEN PAPAYA SALAD/SPRING ROLL/YELLOW SHRIMP CURRY/RICE</u> Large ocean shrimp and Thai yellow curry sauteed in coconut milk, onion, and potatoes. A delicious combination for the gourmet's delight; green papaya salad; one spring roll; and steamed rice. | \$7.95 |
| 3. <u>GREEN PAPAYA SALAD/SPRING ROLL/CASHEW CHICKEN/WATERCHESTNUT FRIED RICE OR THAI NOODLE TOFU</u> Tender slices of light chicken meat pounded with garlic cloves and onion, cooked to perfection with oyster sauce and green onion; green papaya salad; one spring roll; and a choice of waterchestnut fried rice or Thai noodle tofu. | \$6.95 |
| 4. <u>GREEN PAPAYA SALAD/SPRING ROLL/SA-TEH PORK/WATERCHESTNUT FRIED RICE OR THAI NOODLE TOFU</u> Tender slices of pork that have been marinated overnight in our special sauce, sauteed and covered with our famous Sa-teh sauce (consisting of fresh roasted peanuts, coconut milk, and secret spices); green papaya salad; one spring roll; and choice of waterchestnut fried rice or Thai noodle tofu. | \$6.95 |
| 5. <u>GREEN PAPAYA SALAD/SPRING ROLL/SA-TEH PORK/CASHEW CHICKEN/WATERCHESTNUT FRIED RICE OR THAI NOODLE TOFU</u> Tender slices of pork marinated overnight in our special sauce, sauteed and covered with our famous sa-teh sauce; light chicken meat pounded with garlic cloves and onion, cooked with oyster sauce and green onion; green papaya salad; one spring roll; and choice of waterchestnut fried rice or Thai noodle tofu. | \$8.95 |
| 6. <u>BANGKOK CREPES</u> Fresh crepe crust is made of quality rice flour with a touch of Thai curry. The filling consists of chicken, shrimp, mushrooms, waterchestnuts, onion, bell pepper, and bamboo shoots. Served with Manoa lettuce, cucumber slices, and our famous spring roll sauce. | \$4.95 |