

*Celebrating Our 11 Year Anniversary*

THAI CUISINE

green basil

## Combo Two Deluxe

Tom Kah Gai Soup

Thai Spring Roll

Grilled Garlic Prawn Satay



Tom Kah Gai Soup

Traditional slow cooked chicken in aromatic red curry & tender coconut

Tiger Prawns marinated in garlic and ground white pepper with snow peas

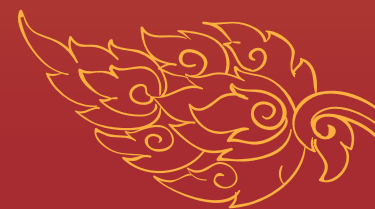
Steam Thai Jasmine Rice with Coconut Milk

Deep-Fried Banana with Vanilla Ice Cream



Chicken Coconut Curry

**\$58<sup>00</sup>**



## Monday

### Featured Martinis

Cosmopolitan, Lemon Drop, Green Basil

6.00 | 2oz

### Wine by the Glass

(South Eastern Australia)

Yellow Tail – Chardonnay

Yellow Tail – Merlot

6.00 | 5oz

## Tuesday

### Featured Highballs

Absolut Vodka, Bacardi Rum,

Jack Daniels's Old #7, Jose Cuervo Tequila

5.00 | single – 1.5oz

8.5 | double – 3oz

Green Basil Delight

6.00 | 2oz

# DAILY BAR FEATURES

## Wednesday

### Spotlighted Cocktails

Belgian Ewan, Sunrise Screwdriver, Sangria

6.00 | 2oz

Featuring Red & White Wines

5.00 | 5oz

## Thursday

Granville Island Pale Ale Draught

4.00 | pint – 16oz

16.00 | pitcher – 60oz

House Signature Caesar

6.00 | 2oz

Lychee Paradise

6.00 | 2oz

## Friday

Pattaya Long Island

7.00 | 2oz

Ruso Blanco

6.00 | 2oz

Stella Artois

5.00 | bottle

## Saturday

Coconut Island

6.00 | 2oz

Whiskey Sour

6.00 | 2oz

Singha

5.00 | bottle

## Sunday

Copina Sunset

6.00 | 2oz

Corona

5.00 | bottle