

# **Gai Gai Thai**

## **@ Patisserie 46**

Menu for Nov. 10, 2011

### **Chicken Coconut Soup**

Callister Farm chicken, mushrooms with lemongrass, galangal and cilantro.

Cup 3 dollars. Bowl 5.

### **Braised Beef Pumpkin Curry**

Thousand Hills beef, organic pumpkin and Thai basil in red curry. Served with jasmine rice. 10.

### **Grilled Pork Belly Nam Tok**

Marinated Fischer Farms pork, fresh herbs, Thai chilies and lime. Served with sticky rice. 10.

### **Thai Tea.**

Iced with Cedar Summit Farm cream or hot with sweetened condensed milk. 3.

### **Our Story.**

We're a mobile kitchen hailing from the friendly streets and farmers markets of Southwest Minneapolis, devoted to local, sustainable Thai street food.

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