APPETIZERS

Steamed rice packet filled with minced chicken and jicama, purple blossom dumpling with fish and sweet turnip, and green spinach dumpling.

Crispy noodles, vegetable packet and duck curried puff.

Pan-fried crêpe a la Bangkok filled with sweet coconut flakes and sea scallop, served with cucumber salad.

Spicy steamed striped bass casserole on a bed of herb and cabbage leaves.

Coconut vermicelli with stuffed pepper filled with shrimp and tofu ladled with a mixture of black bean-tamarind sauce, and garnished with fresh garlic chives and crisp bean sprouts.

Northeastern-style, fiery hot papaya salad, accompanied by marinated fried pork, and steamed sticky rice.

ENTREES

Lobster tail, stuffed crab claw, golden fried oyster, butterfly prawn and calamari smothered in a rich ginger lobster-King crab sauce.

Southern-style chicken curry with winter melon and bamboo shoots, featuring turmeric, lemon grass, galangal and kaffir lime leaves.

Bangkok-style red snapper sautéed with scallion, celery and cilantro in a spicy chili-garlic soy sauce.

Northern-style stewed pork in a piquant roasted chili and spices.

DESSERTS

Mini Kabocha pie set over sweet Kabocha cream and black rice sauces.

Lychee ice cream and raspberry sorbet served with mini cake and fruit compote.

Contributed by Christine Stammi James Griffin 3/24/04 Chicago, IL