



*Cornell Dining's Cross Country Gourmet
Dinner Series Presents:*

Marnee Thai Restaurant

AUTHENTIC SIAMESE CUISINE SINCE 1986



Marnee Thai - voted the top Thai restaurant in the Zagat survey for the San Francisco Bay area for the last 12 years.



Dishes for the evening include:

Spicy Angel Wings, Tom Yum Soup, Grilled Beef Salad, Green Curry with Prawns, Vegetables Siamese with Watercress, Sticky Rice with Mangoes and Much More!

See the entire menu online at dining.cornell.edu.



Thursday, November 5, 2009

Oakenshields, Willard Straight Hall

4:30 pm - 7:30 pm



Friday, November 6, 2009

Robert Purcell Marketplace Eatery

RPCC

5:30 pm - 8:30 pm

Door Price: \$26.10 tax included

Big Red Bucks: \$23.68

MealChoice: \$23.50

Students on a meal plan: 1 meal swipe



Cornell Dining
Towering Above the Rest

Chef Chai Siriyarn



CHAI SIRIYARN is the chef/owner of Marnee Thai restaurant, in San Francisco. Born and raised in the family food business in Bangkok, Chef Siriyarn has over 30 years of experience, specializing in the home-style cooking of central Thailand. In 2003, he was awarded the "Thailand Super Chef Award" from the Prime Minister of Thailand and most recently he won the "Master Chef Award" from the American Academy of Taste.