

Cornell Dining's Cross Country
Gourmet Dinner Series Presents:

Marnee Thai

Authentic Siamese Cuisine Since 1986

Menu

Appetizers

Chicken Satay (Satay Gai)
Shrimp in the Blanket (Goong Hom Pha)
Spicy Angel Wings (Peek Gai Nang Fah)
Red Curried Tofu

Soup Course

Spicy and Sour Coconut (Tom Kha Gai)
Tom Yum (Tom Yum Goong)

Salad Course

Avocado and Green Mango Salad
Grilled Beef Salad (Yum Neua Nahm Tok)

Entrees

Green Curry with Prawns (Kaeng Kiaw Waan Goong)
Panaeng Beef (Panaeng Neua)
Spicy Chicken (Gai Pad Ka Phrao)
Steamed Red Snapper in Curry Mousse (Hor-Mok)
Pad Thai with Tofu (Kuay Tiaw Pad Thai)

Sides

Vegetable Siamese with Watercress (Pad Phak Boong Fai Daeng)
Marinated Cucumbers in Chili Vinaigrette (Ar-Jard)
Jasmine Rice

Desserts

Sticky Rice with Mangoes (Kao Niaw Ma Muang)
Mung Bean Pudding (Khanom Mor Gaeng)
Pumpkin Simmered in Coconut Sauce (Fak Thong Buad)

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.

