



***Voted 1st place in “Best Taste” of Blount County
9 years in a row!***

Thai dishes artfully balance the sensations of hot, mild, sweet and sour from ingredients that are specific to Southeast Asia and neighboring India. The scent of Thai herbs, sweet basil, coriander, lemon grass, kaffir lime leaves, and galanga (related to ginger) combine to create a therapeutic aroma that permeates the dining room. Sushi chefs prepare special rolls, nigiri, and sashimi.

The Lemon Grass chef offers menu items in four levels of heat to suit individual preferences.

🌶️ “Mild”, stimulates a “kick” to your lips and tongue.

🌶️🌶️ Medium”, will set lips and tongue tingling.

🌶️🌶️🌶️ Hot”, tingle glows to fire, but the exotic flavors of Southeast Asia come through.

🌶️🌶️🌶️🌶️ Thai Hot”, Can you take it? For addicts and Thai nationals.

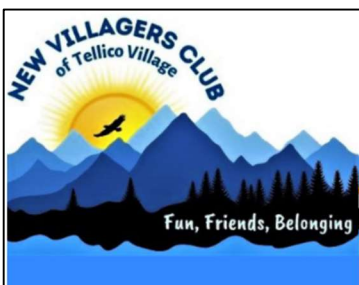
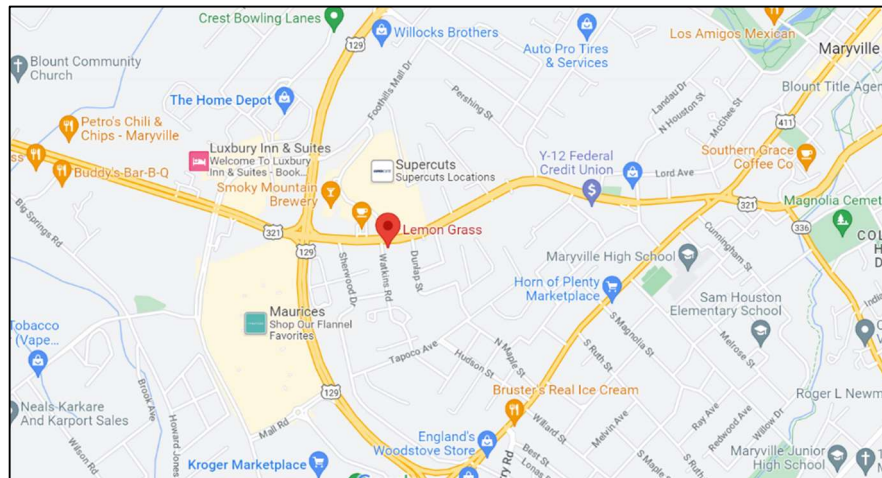
Beer and wine available. Corkage fee \$10 if bringing your own bottle of wine.

Date: April 19, 2023 at 5:30 PM

Cost: \$12 (includes \$2 non-refundable Admin Fee). \$10 will be returned to you at the restaurant.

Location: 912 West Lamar Alexander Pkwy, Maryville, TN 37801

Maximum 18



****Last day for registration or refund – April 11, 2023****

Event Coordinator: Sam Shrimpton, shrimpton37774@gmail.com