

PAD THAI & SUMMER ROLLS

Pad Thai Sauce

- 4 oz. light soy
- 2 oz. sweet soy
- 2 oz. oyster sauce
- 1 oz. fish sauce
- 1 tbsp. tamarind paste
- 1 tsp. garlic paste
- 1 tsp. ginger paste
- Freshly ground black pepper
- Water if needed

1. Whisk all ingredients together. Adjust saltiness with water. Set aside.

Ingredient Prep for Noodles

- Noodles, soaked in hot water, drained
- Cabbage, thinly sliced
- Carrots, thinly sliced
- Scallions, sliced on the bias
- Mushrooms, thinly sliced
- Celery, thinly sliced
- Peppers, thinly sliced
- Cilantro, chopped
- Peanuts, chopped
- Lime, wedge

Veggie Summer Rolls

- Rice paper
- Avocado, thinly sliced
- Cucumber, thinly julienne
- Mint or Thai Basil leaves
- Glass noodles
- Sesame seeds
- *Sweet Chili Sauce*

1. Working one at a time, soak the rice paper sheet in tepid water until soft and pliable.
2. Remove from water, let drain, then lay flat on a clean work surface.
3. Sprinkle with seeds, then lay the ingredients on the bottom-third of the disc.
4. **DO NOT OVERFILL.**
5. Leave one inch on the bottom and sides clear, as well as the entire top two thirds.
6. To roll, begin with the 1-inch free paper on the bottom third. Fold it over the filling.
7. Begin to roll tightly, but gently. At the center point, fold in the sides.
8. Continue until the roll is closed. Place finished rolls on a plate, repeat the process.
9. Newly formed rolls should not touch when initially made, so they don't stick.

Pad Thai

- Vegetable oil
- Chicken
- Shrimp
- Beef or pork
- Prepared vegetables
- S&P TT
- Whole egg
- Pad Thai sauce
- Rice noodles
- *Cilantro*
- *Chopped peanuts*
- *Lime wedges*
- *Sriracha, optional*

1. Add oil in a wok over medium-high heat, add in chicken, then beef/pork. Add shrimp last. Stir fry until cooked through, push to sides of wok, add more oil.
2. Add veggies and S&P. Stir fry 1-2 minutes, depending on the thickness of veggies.
3. Push ingredients to the sides of the wok, add more oil, and crack the egg in the center.
4. Let egg fry slightly, then toss to scramble.
5. Add noodles, then sauce and toss to heat, mix, and coat.
6. Top with chopped peanuts, cilantro, juice from lime, and sriracha (optional). **Enjoy!**

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