



A QUAIL LODGE & GOLF CLUB POP-UP DINNER EXPERIENCE

Featuring Thai Cuisine Artfully Prepared
by The Peninsula Chicago's Chef Nu

MENU

FLOATING MARKET SAMPLER

Som-Tom Maragor

Green Papaya Salad, Peanut, Lime, Chili, Palm Sugar

Mee-Krob

Crispy Noodle with Spicy Tamarind Sauce

Satay Moo

Thai Spice Marinated Pork Satay with Peanut Sauce

CHOICE OF ENTRÉE

Pla Sam Rod

Deep-Fried Sea Bass with Sweet, Spicy & Sour Sauce

OR

Gaeng Keaw Wan Gai

Organic "Green Circle" Chicken Green Curry

OR

Massaman

Braised Beef Short Rib in Curry Tamarind,
Roasted Peanut, Potatoes, & Shallot

ALL ENTREES SERVED WITH

Pad-Roum-Mid Pak

Stir-Fried Mixed Asian Vegetable

&

Khoa-Hom/Khoa Hom Nil

Steamed Jasmine Rice or Brown Rice

DESSERT

Sang-Kha-Yha Fak-Thong

Steamed Custard with Coconut Ice Cream

ABOUT THE EVENT

Date: Saturday, August 12, 2017
Time: 6:00 to 9:00pm
Location: Covey at Quail Lodge
8205 Valley Greens Dr., Carmel
Menu: Three-Course Thai Dinner
Your Choice of Entrée
Price: \$39 (Excludes Tax & Gratuity)
Reservations: Call 831.620.8866 or visit
quailodge.com/covey

ABOUT CHEF NU



Anuwat Morakotjantachote or "Chef Nu," a native of Thailand, joined The Peninsula Chicago in July 2004 as Chef Tournant before working his way up to his current role as Executive Sous Chef. Nu now oversees all food and beverage restaurants within the hotel, including The Lobby, Shanghai Terrace and the outdoor Terrace (during the summer months), Pierrot Gourmet, The Bar, room service, and all banqueting events. Chef Nu also recently prepared the food and menu for the welcome reception of the Princess of Thailand.

Prior to joining The Peninsula, Chef Nu held various positions including co-owner of the Tuk Tuk Thai Restaurant in Brooklyn, New York and Sous Chef at The Ritz-Carlton Orlando, Grande Lakes, Florida. He is the recipient of many distinguished culinary awards including the "Médaille d'Honneur de Vermeil" from the Société Culinaire Philanthropique.