

LEMONGRASS

A MODERN
INTERPRETATION OF
AUTHENTIC THAI CUISINE



Main Dining Room

GENERAL INFORMATION

Executive Chef

Krairit Krairavee

Seating Capacity

110 dining room seats

40 lounge seats

2 10-seat private dining rooms

"I loved that I felt so far away,
eating such distinctive Thai
food in such a smart setting."

- Los Angeles Times



CHEF KRAIRIT KRAIRAVEE

Chef Krairit Krairavee joins Lemongrass directly from Bangkok, where he was Executive Chef at Nest, the rooftop restaurant of one of the city's most luxurious hotels, Le Fenix. He is one of Southeast Asia's premier chefs trained in both Thailand and the Netherlands and attended the most famous cooking school in Thailand, next to Bangkok's

deluxe Dusit Thani hotel. Chef Krairavee holds a Certificate of Western Hotel Management from the Bilderberg Hotel De Klepperman through his stint in Holland.

His list of accolades and accomplishments is lengthy. He has prepared dinners for the Moroccan Royal Palace and VVIPs of APEC (Asia-Pacific Economic Cooperation), taken second place in the Thailand Super Chef contest and appeared on prestigious cooking shows in Thailand, including *Iron Chef* and *Idol Chef*. He was selected to promote Thai food and control the standard of catering in several Malaysian and Australian restaurants and has served as cooking instructor on several occasions. At Lemongrass, Chef Krairavee introduces the authentic dishes he served back home and surprises guests with more modern creations of his own design.

PRIVATE DINING: Group Dining Department: groupdining@arialasvegas.com
Phone 702.590.8638 Fax 702.669.6374 3730 Las Vegas Boulevard South Las Vegas, Nevada 89158

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Aria
RESORT & CASINO
CITYCENTER, LAS VEGAS

LEMONGRASS



Stuffed Crab Claw



Private Dining Room



Chive Shrimp Dumpling



Chicken Satay

RESTAURANT INFO

As the first Thai restaurant on The Strip to reside in elite resort environs, Lemongrass travels far beyond the standard. The casual-chic restaurant tutors guests in faithfully authentic flavors, serving the best modern dishes from contemporary Bangkok alongside pitch-perfect renditions of classic favorites. An interactive satay bar lines the dining room, affording guests a front-row view of char-grilled preparations. A casual 40-seat lounge is available to enjoy along with an expanded bar, welcoming guests to relax and enjoy inspired Asian cocktails and exotic teas. At Lemongrass, convenient gas burners are dismissed in favor of the umami-releasing genius of Binchōtan charcoal. Brought from Wakayama Prefecture in Japan, it burns hot with no discernable aroma and is considered the world's most exclusive charcoal.

Designed by James Beard Award winner AvroKO, the contemporary interiors are reminiscent of a traditional Thai silk factory with a combination of raw fibers, textured fabrics and rough industrial materials weaving a backdrop at once elegant and accessible.

PRIVATE DINING

For a more exclusive dining experience, two private dining rooms are available. Both seat 10 each, with a partition wall that can adjoin the rooms for parties of 20 during both lunch and dinner. The sleek atmosphere coupled with modern interpretations of authentic Thai cuisine is the perfect setting for your private engagement.

SIGNATURE DISHES

- Lemongrass Prawns
- Salmon Spring Roll
- Spicy Papaya Salad
- Fried Rice with Softshell Crab
- Duck Panang
- Drunken Noodles with Seafood
- Red Ruby Dessert

LEMONGRASS

MENU A \$45 PP

APPETIZER

Lemongrass Prawn

Prawn mousse, lemongrass, plum sauce

SOUP

Thai Basil Soup

Clear basil broth, minced pork meatballs

ENTRÉE

Red Curry Beef

Red curry, beef, pineapples, basil

Chicken Cashew Nut

Stir-fried chicken, cashew nut, wood mushroom

Steamed Rice

Steamed jasmine rice

DESSERT

Bua Loi

Sticky rice flour dumpling coconut milk, served warm

MENU B \$55 PP

APPETIZER

Prawn Rolls

Whole prawn spring roll

Battered Abalone Mushrooms

Abalone mushrooms, sweet chili sauce dip

SALAD

Yam Ta Krai

Lemongrass, fresh prawns, squids, scallops, spicy tamarind dressing

SOUP

Tom Kha Kai

Coconut chicken soup, lemongrass, lime, mushroom

ENTRÉE

Green Curry Chicken

Green curry, chicken, Thai eggplant

Basil Beef

Stir-fried beef, Thai basil

Steamed Rice

Steamed jasmine rice

DESSERT

Fresh Fruit

Seasonal sliced fresh fruit

Menu prices do not include beverages, tax or gratuity.
Menu changes based on seasonal availability of local ingredients.
Vegetarian meals can be prepared with advance notice.

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LEMONGRASS

MENU C \$65 PP

APPETIZER

Chicken Satay

Grilled marinated chicken, peanut sauce, cucumber

Vegetarian Spring Roll

Carrot plum sauce, sweet chili sauce

SALAD

Pla Lobster

Spicy grilled lobster, fresh herb lemongrass salad

SOUP

Tom Yam Chicken

Spiced Thai hot and sour soup, lemongrass, mushroom, lime

ENTRÉE

Black Pepper Prawns

Stir-fried tiger prawn, scallop, bell peppers, lack pepper sauce

Yellow Curry Chicken

Yellow curry, chicken, onion, tomatoes, turmeric

Pad Pak

Stir-fried vegetables, mushroom, baby corn, asparagus, and oyster sauce

Steamed Rice

Steamed jasmine rice

DESSERT

Mango Sticky Rice

Sweet sticky rice, coconut, mango

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ARIA RESTAURANT EVENT INQUIRY FORM

Thank you for your interest in ARIA Resort & Casino Restaurants.

ARIA has assembled a collection of the world's most critically acclaimed chefs and restaurateurs, with enticing new concepts from such chefs as Jean-Georges Vongerichten, Michael Mina, Sirio Maccioni, and Julian Serrano. For the first time, Michelin three-star Chef Masayoshi Takayama brings his unrivaled mastery of Japanese cuisine to Las Vegas with BARMASA. Also new to Las Vegas, James Beard Foundation Award-winning Chef Shawn McClain introduces his innovative cuisine at Sage.

To better assist you with your group dining request, please complete the following information below.

RESTAURANT _____

DATE _____

TIME _____

EXPECTED GUEST COUNT _____

COMPANY NAME OR OCCASION _____

ON-SITE CONTACT NAME _____

CELL PHONE NUMBER _____ E-MAIL ADDRESS _____

MENU _____

WILL ALCOHOLIC BEVERAGES BE PAID FOR BY HOST? _____

ARE YOU REQUESTING PRIVATE DINING ROOM OR MAIN DINING ROOM? _____

SPECIAL REQUEST _____

ANY KNOWN GUEST ALLERGIES OR DIETARY RESTRICTIONS IN DINNER PARTY? _____

All dietary needs may be met with advance notice.

- At time of booking a 50% deposit will be taken to confirm the event.
- All parties of twelve (12) and more and/or private dining events are subject to a 20% service fee and 8.1% sales tax.
- The final guest count is due via fax or e-mail three (3) days before event. All parties will be charged the guaranteed number or actual guest count, whichever is greater.