

Appetizer

1. Salad Rolls

(6 pcs.) \$ 10.95

Fresh lettuce and exotic Thai herbs wrap in rice paper with prawns and vermicelli noodles, served with a homemade peanut sauce.

2. Porh Pia Tod (Crispy Spring Rolls)

Deep fried vegetable, mushroom and glass noodles wrapped in a spring roll paper, served with a homemade pineapple plum sauce.

Meat or Vegetable

(6 pcs.) \$ 10.95

3. Satays (Grilled Skewers)

Marinated meat in coconut cream, curry and other Thai spices, grilled and served with homemade peanut sauce.

Chicken or Beef

(4 pcs.) \$ 8.95

(8 pcs.) \$ 15.95

4. Peak Gai Tod (Thai Style Chicken wings)

\$ 12.95

Deep fried chicken wings with crispy basil, kaffir lime leaves sauté in a sweet and sour chili sauce.

5. Crab Rangoon

(6pcs.) \$ 9.95

Crispy crab meat mixed with cream cheese wrap in wonton paper, served with sweet chili sauce.

6. Pla Muk Tod (Calamari)

\$ 11.95

Marinated tender squid, lightly breaded and deep fried, served with ginger lemon sauce.

Soup and Salad

... ..for number 7 or 8 or 9, your choices of.....

Vegetable, Tofu, or Chicken

(S) \$ 6.95

(L) \$ 11.95

Shrimp or Seafood

(S) \$ 7.95

(L) \$ 12.95

7. Tom Yum (Spicy & Sour), (S) or (L)

Spicy and sour soup with lemon grass, galangal, kaffir lime leaves, mushroom and chili.

8. Tom Kha (Coconut Soup), (S) or (L)

Coconut cream soup with lemon grass, galangal, kaffir lime leaves, mushroom and chili.

9. Tom Kha Factong (Thai Coconut Pumpkin Soup), (S) or (L)

Creamy coconut soup with kabosha squash, lemon grass, and kaffir lime leaves.

10. Gaeng Jued (Vegetable Soup)

(S) \$ 6.95

(L) \$ 10.95

Mix vegetable soup with tofu and glass noodle.

- 11. Yum Mamuang (Mango Salad)** **\$ 12.95**
Slices fresh mango mixed with herbs, roasted coconut, crush peanut, coconut cream in a homemade sauce.
- 12. Yum Woon-Sen (Glass Noodle Salad)** **\$ 12.95**
Combination of tender chicken mixed with glass noodles, herbs, tomato tossed in a homemade dressing.
- 13. Yum Yai (Seafood Salad)** **\$ 14.95**
A tasty combination of seafood, white mushroom, tomato, cucumber and herbs mixed in a homemade chili sauce.
- 14. Thai Valley Shrimp Peaches** **\$ 16.95**
Breaded deep fried shrimps with mayonnaise, peaches, shredded lettuce and sesame seeds.
- 15. Som Tum Thai (Green Papaya Salad)** **\$ 12.95**
Shredded green papaya, carrot, tomato, chili, cooked prawn mixed with a tangy lime juice and "Thai nam pla dressing".

Thai Curry

- 16. Geang Dang (Red Curry)**
Red pepper paste in coconut cream with snap peas, bamboo shoot. Basil and kaffir lime leaves. (add fresh diced mango for \$1.00)

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95
Basa Fish, or Shrimp	\$18.95	Seafood	\$ 19.95

- 17. Geang Kiew Waan (Green Curry)**
Green pepper paste in coconut cream with green beans, red peppers, Thai eggplant, basil and kaffir lime leaves. (add coconut meat for \$1.00)

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95
Basa Fish, or Shrimp	\$18.95	Seafood	\$ 19.95

- 18. Geang Karee (Yellow Curry)**
Yellow curry in coconut cream infusion with potatoes and carrots.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95	Shrimp	\$ 18.95
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- 19. Panang (Peanut Red Curry)**
Peanut red curry in coconut cream with red and green sweet bell peppers, zucchini topped with thinly sliced of kaffir lime leaves.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95
Basa Fish, or Shrimp	\$18.95	Seafood	\$ 19.95

20. Matsamun Neua (Curry Beef with Peanut) \$ 17.95

Tender beef with matsamun curry in coconut cream, potatoes and roasted peanut.

21. Chu-Chi Goong (Sweet Chili Curry Shrimp) \$ 18.95

Sweet chili paste in coconut cream with mushroom, red and green sweet pepper.

22. Geang Ped Supparodt (Pineapple Curry)

Red curry pineapple in coconut cream with pineapple chunks, red and green sweet pepper.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95
Basa Fish, or Shrimp	\$18.95	Seafood	\$ 19.95

Thai Stir Fry's

23. Pud Ka Praow (Thai Basil Stir Fried)

Thai basil stir-fried with onion, red and green pepper and scallion.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95
Shrimp	\$18.95	Seafood	\$ 19.95

24. Pud Prieu Waan (Sweet & Sour)

A combinations of stir-fried with onion, tomato, pineapple, cucumber and scallion.

Tofu	\$ 16.95	Chicken	\$ 17.95	Shrimp	\$ 18.95
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25. Pud Makeua Yao (Spicy Eggplant)

Eggplant stir-fried with onion, red and green sweet pepper and Thai basil.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95	Shrimp	\$ 18.95
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26. Pud Pong Karee (Creamy Coconut Curry)

Yellow curry Stir-fried with cream, egg, onion, celery, red and green pepper.

Tofu	\$ 16.95	Shrimp	\$18.95	Seafood	\$ 19.95
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27. Pud Medt Mamuang Himmapaan (Cashew Nut)

Sweet chili paste stir-fried with roasted cashew nut, onion, red and green pepper and scallion.

Tofu	\$ 16.95	Chicken	\$ 17.95
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28. Pud Ruammidt Puk (Mix Vegetable)

Seasonal mix vegetable stir-fried.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95	Shrimp	\$ 18.95
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29. Pud Kratiem Prik Tai (Garlic with Black Pepper)

Garlic pepper stir-fried with red and green pepper, onion, carrot and scallion.

Tofu \$ 16.95 Chicken or Beef \$ 17.95 Shrimp \$ 18.95

30. Pud Khing (Fresh Ginger Stir Fried)

Fresh thinly sliced ginger stir-fried with mushroom, onion, red and green pepper and scallion.

Tofu \$ 16.95 Chicken or Beef \$ 17.95 Shrimp \$ 18.95

31. Pud Mamuang (Fresh Mango Stir Fried)

Fresh sliced mango stir-fried with carrot, red and green pepper and scallion.

Tofu \$ 16.95 Chicken or Beef \$ 17.95 Shrimp \$ 18.95

32. Pud Num Mun Hoy (Oyster Sauce Stir Fried)

Oyster sauce stir fried with broccoli, red and green pepper and scallion.

Tofu	\$ 16.95	Chicken or Beef	\$ 17.95
Shrimp	\$ 18.95	Seafood	\$ 19.95

33. Plaa Salmon Pud Khing (Thai Ginger Salmon)

\$ 19.95

Deep fried marinated salmon fillet, topped with ginger and Thai spices served on a hot plate.

34. Rama Long Song (Spicy Peanut Sauce Stir-Fried)

Spicy peanut sauce stir fried served on a bed of steam spinach.

Tofu	\$ 16.95	Chicken	\$ 17.95
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35. Pud Geang Kiew Waan (Green Curry Stir-Fried with Udon Noodles)

Green curry sauce stir fried with or without udon noodles, broccoli, other vegetable and carrot.

Tofu	\$ 15.95	Chicken or Beef	\$ 16.95
		Shrimp, or Seafood	\$ 16.95

36. Moo Pud Prik Khing (Chili Ginger Pork)

\$ 17.95

Pork sautéed in chili paste stir fried with kaffir lime leaves and green beans.

37. Neua Pud Prik (Chili with Beef)

\$ 17.95

Marinated beef stir-fried with onion, red and green pepper, basil with chili infusion .

Fried Rice & Noodle

.....your choices of.....

Tofu \$ 15.95 Chicken or Beef or Shrimp \$16.95 Seafood \$ 17.95

38. Khaow Pud Thai (Thai Fried Rice)

Fried rice with egg, onion, tomato, broccoli and scallion.

39. Khaow Pud Supparodt (Pineapple Fried Rice)

Fried rice with egg, pineapple, red and green pepper, onion, scallion and cashew nut.

40. Khaow Pud Kapraow (Basil Fried Rice)

Fried rice with spicy basil, green beans, red and green pepper, onion and scallion.

41. Pad Thai (Famous Thai Noodle)

Stir-fried rice noodle in tamarind sauce with egg, tofu, bean sprout, scallion, topped with peanut and cilantro.

42. Pud Si-Iew

Stir-fried thick fresh noodles with egg, broccoli, carrot, bean sprout, onion and scallion.

43. Kluay Theaw Raad Naa

Stir-fried thick fresh noodles in gravy with broccoli, carrot, scallion red and green pepper.

44. Pud Woon-Sen (Glass Noodle)

Stir-fried glass noodles with egg, tomato, scallion, broccoli, bean sprout and onion.

45. Pud Kee Maow (Spicy Drunken Noodle)

Stir-fried thick fresh noodles with spicy basil sauce, broccoli, red and green pepper, onion and scallion.

46. Pud Mee Grob Raad Na (Crispy Gravy Noodle)

Gravy sauce with broccoli, carrot, scallion, red and green pepper served on crispy egg noodles.

Everyday Special

47. Sii Krong Moo (Pork Rib)

Grill marinated rib, served with steam vegetable.

Thai Spicy \$ 18.95

Bar-B-Q \$ 18.95

48. Plaa (Cod/Basa)

Raad Prik (Spicy Sweet Chili Sauce) \$ 18.95

Priew Waan (Sweet & Sour Sauce) \$ 18.95

Whole fish \$ 19.95

- 49. Neua Num Tok (Spicy Slice Beef Salad)** \$ 15.95
Sliced grilled beef with lime juice, roasted rice, Thai herbs and chili sauce dressing.
- 50. Laab Gai (Spicy Mince Chicken Salad)** \$ 15.95
Minced grilled chicken with lime juice, roasted rice, Thai herbs and chili sauce dressing.
- 51. Neua Yang (Grill Beef)** \$ 17.95
Marinated grilled beef in Thai spicy honey sesame glaze, served with lemon ginger sauce.
- 52. Gai Yang (Grill Chicken)** \$ 17.95
Marinated grilled chicken breast in Thai spicy honey sesame glaze, served with sweet chili sauce.
- 53. Moo Yang (Grill Pork)** \$ 17.95
Marinated grilled pork in Thai spicy honey sesame glaze, served with sweet chili sauce.

Special Occasion

- A1. Thai Red Curry with Roasted Duck (Gang Pet Ped Yang)** \$ 19.95
- A2. Green Chicken Curry in Young Coconut** \$ 19.95
- A3. Lemongrass Chicken** \$ 17.95
- A4. Galanga Cashew Chicken** \$ 17.95
- A5. Tod Mun Goong (Shrimp cakes)** (6 pcs) \$ 12.95
- A6. Stuff Chicken Wings Thai** (4 pcs) \$ 12.95

Rice on the side

Small \$ 3.95 or Large \$ 6.95

- 54. Steam Rice** **55. Coconut Rice** **56. Sticky Rice**

Desserts

- 57. Khaow Niew Mamuang (Sweet Sticky Rice with Mango)** \$ 5.95
- 58. Khaow Niew Dum (Black Sticky Rice with Coconut or Mango Ice Cream)** \$ 5.95
- 59. Mamuang Sakhu (Mango and Tapioca in Coconut Cream)** \$ 5.95
- 60. Kluay Tod (Crispy Banana with Coconut or Mango Ice Cream)** \$ 5.95
- 61. I-thim (Coconut or Mango Ice Cream)** \$ 3.95