

APPETIZERS

1. FRESH SALAD ROLLS 5
Fresh vegetables and vermicelli wrapped in rice paper.
Served with our homemade sauce (2 rolls per order)
2. SPRING ROLLS 8
Mixed vegetables and bean-thread rolled in a wrapper and
golden fried. Served with plum sauce.
3. CHICKEN SATAY 11
Chicken breast marinated in a homemade mixture of
spices. Served with mildly spicy peanut sauce and
cucumber salad.
(4 skewers per order)
4. CRAB WONTON 10
Crispy-fried wonton stuffed with crabmeat mixed with
cream cheese.
5. CALAMARI RINGS 9
Calamari lightly dusted in tempura batter mix then golden
fried. Served with sweet garlic-chili sauce.
6. PRAWNS IN A BLANKET 10
Prawns marinated in garlic and pepper. Wrapped in spring
roll then deep-fried to perfect golden brown. Served with
sweet garlic-chili sauce.
7. BAGS OF GOLD 11
Delicately fried parcels stuffed with shrimp, chicken,
shitake mushroom and water Chestnut. Served with sweet
garlic-chili sauce.
8. FRIED FRESH SQUASH 8
Fresh cut squash in a mixture of Thai spices and rice-flour
batter then golden fried. Served with plum sauce.
9. FRIED TOFU 8
Firm tofu deep-fried. Served with a sweet garlic-chili sauce.
10. SAMPLE PLATTER 13
Spring Rolls, Crab Wonton, Prawns in a Blanket, Bags of
Gold, Fried Fresh Squash, and Fried Tofu. Served with plum
sauce and sweet garlic-chili sauce.
11. FRIED BANANA (Good as a nibbler or as a dessert) 9
Bananas dipped in rice flour batter, shredded coconut
and sesame seeds. Then golden fried and served with honey.

SOUPS

12. TOM YUM
Hot and sour soup with lemon grass, kaffir lime leaves, mushroom, and cilantro.
Chicken 11
Prawn or seafood combination 13
13. TOM KHA
Hot and sour soup with coconut milk, lemon grass, kaffir lime leaves, galanga, mushroom and cilantro.
Chicken 11
Prawn or seafood combination 13
14. VEGETABLE SOUP 11
A non-spicy soup with mixed vegetable and bean thread with soft tofu. Topped with crispy garlic and cilantro

SALADS

15. HOUSE SALAD 8
Fresh green vegetables: lettuce, cucumber, onion, tomato and carrot topped with fried tofu and our peanut-sauce dressing.
16. VEGETABLE SALAD 9
Steamed mixed-vegetables tossed with our tasty lime juice dressing.
17. TROUT SALAD 15
Deep-fried whole boneless trout, topped with shredded cabbage, carrot, fresh ginger, lemon grass, red onion, lime juice, cilantro and roasted peanuts.
18. YUM WOON SEN 12
Bean thread with ground chicken, calamari, prawns, and onion in chili lime juice with roasted cashew nuts and cilantro.
19. LARB GAI 12
Minced chicken in spicy lime juice, tossed with onion, mint leaves, basil and cilantro. Garnished with a wedge of cabbage and sticky rice.
20. BEEF SALAD 12
Tender beef charbroiled and tossed with fresh tomatoes, cucumber, and onion in chili-lime dressing.
(Great with beer)
21. YUM TALAY 14
Prawns, scallops, calamari, and mussels tossed with spicy garlic-lime dressing, with special chili paste, lemongrass, kaffir lime-leaves, onion, cilantro, and mint.

MAIN COURSE

STIR FRIES

Prepared with your choice of chicken, beef, pork, or vegetarian/tofu.
An additional \$4 for prawns or our seafood combination.

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| 22. SWIMMING RAMA | 12 |
| Stir-fried with your choice of meats on a bed of spinach, topped with our homemade peanut sauce. | |
| 23. GARLIC | 12 |
| Stir-fried fresh garlic, black pepper and cilantro. Served on a bed of steamed broccoli. | |
| 24. GINGER | 12 |
| Stir-fried fresh ginger, onion, celery, bell pepper and shitake mushroom. | |
| 25. BASIL | 12 |
| Stir-fried onion, bell pepper, mushroom, and fresh sweet basil in chili-garlic sauce. | |
| 26. SWEET & SOUR | 12 |
| Stir-fried onion, cucumber, tomato, pineapple, bell pepper in a sweet-and-sour sauce. | |
| 27. PHAD PAK RUM MIT | 12 |
| Stir-fried mixed vegetables: broccoli, carrot, mushroom, celery, nappa cabbage and shitake mushroom in mild garlic sauce. | |
| 28. PHAD PRIK KHING | 12 |
| Stir-fried fresh green beans, bell pepper and kaffir lime leaves in curry paste. | |
| 29. SPICY EGGPLANT | 12 |
| Stir-fried fresh eggplant, sweet basil, and bell pepper in homemade chili paste. | |
| 30. BROCCOLI OYSTER SAUCE | 12 |
| Stir-fried fresh broccoli with oyster sauce. | |
| 31. BEEF IN OYSTER SAUCE | 12 |
| Sautéed beef with onion, fresh mushroom, carrots and bell pepper in oyster sauce. | |
| 32. CASHEW CHICKEN | 12 |
| Stir-fried chicken with roasted cashew nuts, bell pepper, onion, carrot and special chili paste. | |

CURRIES

33. RED CURRY 12
Red curry cooked with coconut milk, plus bamboo shoots, bell pepper and sweet basil. Your choice of chicken, pork, beef or tofu. With prawns or seafood combination, please add \$4
34. GREEN CURRY 12
Green curry cooked with coconut milk, eggplant, bell pepper and sweet basil. Your choice of chicken, pork, beef or tofu. With prawns or seafood combination, please add \$4
35. YELLOW CURRY (Kaeng Ka-ri) 12
Spicy yellow curry, with coconut milk and potato, carrot. Your choice of chicken, pork, beef or tofu. With prawns or seafood combination, please add \$4
36. PANANG CURRY 12
Spicy panang curry, with coconut milk, sweet basil, bell pepper and kaffir lime leaves. Your choice of chicken, pork, beef or tofu. With prawns or seafood combination, please add \$4
37. MUSSAMUM BEEF CURRY 12
Spicy beef curry cooked with coconut milk, potato, onion and peanuts.
38. FOREST CURRY 12
A non-coconut milk curry with bamboo shoots, zucchini, fresh mushroom, green bean, bell pepper and sweet basil in spicy red curry sauce. Your choice of chicken, pork, beef or tofu. With prawns or seafood combination, please add \$4
39. PRAWN PINEAPPLE CURRY 15
Fresh prawns in our spicy red curry and coconut milk with sweet basil, bell pepper and chunks of pineapple.

SEAFOOD

40. SEAFOOD MEDLEY 16
Combination of sautéed prawns, scallops, calamari, salmon and New Zealand mussel, with green beans, fresh mushroom, bell pepper and sweet basil in garlic chili sauce.
41. SCALLOP PRIK PAO 16
Sautéed scallops with onion, carrot, fresh mushroom, bell pepper and sweet basil in homemade roasted chili sauce.
42. GARLIC FISH 15
Deep-fried whole trout, topped with garlic and pepper sauce.
43. THREE FLAVOR FISH 15
Whole trout deep-fried to a golden brown, served with a drizzle of our spicy homemade sauce that's spicy, sweet and sour.
44. CHOO CHEE SALMON 16
Filet of salmon in spicy red curry and coconut milk with bell pepper and shredded kaffir lime leaves.

GRILL

45. NUEA YANG 14
Grilled flank steak marinated in a light soy sauce and Asian spices. Served with our homemade spicy chili-lime sauce and sticky rice.
46. GAI YANG (Thai Barbecue Chicken) 13
Grilled half chicken marinated in fresh herbs and curry seasonings. Served with sweet spicy garlic sauce and sticky rice.
47. VEGETABLE GRILL 13
Grilled eggplant, green beans, broccoli, carrot, zucchini, mushroom, bell peppers and other vegetables in season. Served with sweet spicy garlic sauce.

NOODLES AND RICE

Prepared with your choice of chicken, beef, pork, or vegetarian/tofu.
An additional \$4 for prawns or our seafood combination.

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| 48. PHAD THAI | 12 |
| Stir-fried rice noodles with egg, tofu, onion, bean sprout and ground peanut. | |
| 49. PHAD SEE IEW | 12 |
| Stir-fried fresh wide rice-noodles plus egg and broccoli in black-bean sauce. | |
| 50. RAD NAH | 12 |
| Stir-fried fresh wide rice noodles, topped with broccoli in black bean gravy. | |
| 51. PHAD KEE MAO | 12 |
| Stir-fried fresh wide rice noodles plus egg, onion, broccoli, bell pepper, tomato and sweet basil with special chili sauce. | |
| 52. RAMA NOODLE | 12 |
| Stir-fried fresh wide rice-noodles with carrot, broccoli, mushroom, zucchini, cabbage, and celery topped with peanut sauce. | |
| 53. PHAD BA MEE | 12 |
| Egg noodles stir-fried with baby bok choy in a savory garlic sauce. | |
| 54. GROUND MEAT NOODLE | 12 |
| Stir-fried fresh wide rice-noodles topped with your choice of ground meat, onion, tomato and green peas in a thick brown sauce served on lettuce leaf. | |
| 55. KAO SOY (A Northern Thai specialty) | 12 |
| Egg noodles in yellow curry and coconut milk. Garnished with pickled mustard green, red onion, and cilantro. | |
| 56. THAI FRIED RICE | 12 |
| Fried rice with egg, broccoli, onion and tomato, then topped with cilantro. | |
| 57. PINEAPPLE FRIED RICE | 12 |
| Stir-fried rice with chunks of pineapple plus Chinese sausage, onion, and green pea and raisins topped with cilantro. | |
| 58. BASIL FRIED RICE | 12 |
| Stir-fried rice, onion, bell pepper, fresh mushroom and sweet basil in chili garlic sauce. | |

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| 59. YELLOW CURRY FRIED RICE | 12 |
| Stir-fried rice plus egg with onion, carrot, green peas with yellow curry seasoning, topped with cilantro. | |
| 60. GARLIC FRIED RICE | 12 |
| Stir-fried rice with fried garlic, topped with cilantro. | |
| 61. PHAD WOON SEN | 12 |
| Stir-fried bean thread with egg and vegetables in mild garlic sauce. | |

SIGNATURE DISHES

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| S.1. CRISPY GARLIC CHICKEN | 13 |
| Crispy fried chicken, sautéed in a rich garlic sauce, served on top of crispy basil. May substitute tofu; or prawns for \$17. | |
| S.2. PRAWNS & PUMPKIN CURRY | 16 |
| Thai traditional dish, red curry with coconut milk and prawns, pumpkin, bell pepper and sweet basil. | |
| S.3. WONTON PHAD THAI | 14 |
| Fried stuffed wonton stir-fried with prawns, fried tofu, onion, eggs, bean sprouts topped with ground peanuts. | |
| S.4. CRISPY DUCK | 20 |
| Crispy boneless roasted half-duck. Choose among six preparations: | |
| A. Topped with panang curry, sweet basil, bell pepper and kaffir lime leaves. | |
| B. Topped with roasted cashew nuts, bell pepper, onion, carrot, in a special chili paste. | |
| C. Topped with stir-fried fresh ginger, onion, bell pepper, and shitake mushroom. | |
| D. Topped with a combination of prawns, scallions, calamari, mussels, cashew nuts, onion and broccoli in a garlic gravy sauce. (please add \$4) | |
| E. Topped with orange flavored sauce served on a bed of spinach. | |
| F. Topped with our exotic sweet and sour tamarind sauce. | |
| S.5. LEMONGRASS CHICKEN | 13 |
| Marinated chicken stir-fried with lemongrass, bell pepper, and sweet basil. Served on a bed of steamed broccoli, carrot, and green beans. | |
| S.6. SPICY LONG BEAN | 13 |
| Fresh, crisp long bean are wok fried with special roasted chili paste. With chicken, beef, pork or tofu. For prawns \$15 | |
| S.7. CRAB FRIED RICE | 17 |
| Dungeness crab, scallions, peas and cilantro prepared in a Thai style fried rice. | |
| S.8. FIVE-SPICE DUCK NOODLE | 16 |
| Egg noodles with homemade five-spice duck, onion, bean sprout, cilantro, and Chinese broccoli. Topped with crispy garlic. | |

SIDE ORDERS

Steamed jasmine rice or brown rice (small bowl)	2
(large bowl)	4
Sticky rice	2
Steamed Noodles (wide rice-noodle, thin noodle, or egg noodle)	3
Steamed vegetables	5
Steamed broccoli	5
Peanut sauce (per serving)	4
Cucumber salad (per serving)	3.5
Curry sauce (per serving)	4

BEVERAGES

Thai iced tea or Thai iced coffee	3.5
Iced tea (refillable)	2
Fresh lemonade (hand made)	3
Soft drink *(Coke, Diet Coke, Sprite, Ginger ale or Root beer)	2.5
Juice (apple, cranberry, orange)	3.5
Bottled sparkling mineral water (S. Pellegrino, or Perrier)	4
Hot tea (jasmine or green tea)	2

DESSERTS

Black rice pudding topped with coconut milk	4
Mango and sweet sticky rice (Seasonal)	8.5
Ice cream (Please ask your server for today's options)	5