

**WE ARE PROUD TO SERVE YOU OUR
AWARD-WINNING FOOD AND WINE!!**

ASK FOR VEGETARIAN FRIENDLY OR GLUTEN
FREE OPTIONS

APPETIZERS

BANGKOK THAI FRESH ROLLS

FRESH RICE PAPER ROLLS STUFFED WITH
SHRIMP, BBQ PORK, CRISPY SHALLOTS,
LETTUCE, CUCUMBER, CARROT,
BEANSPOUTS, BASIL AND RICE NOODLES,
SERVED WITH SPECIAL PEANUT SAUCE

— 9 / 16

CRISPY SPRING ROLLS

FRIED GOLDEN BROWN SPRING ROLLS
STUFFED WITH WATER CHESTNUT, CABBAGE,
BEAN THREAD NOODLES, CARROTS AND
MUSHROOMS, SERVED WITH SWEET AND
SOUR SAUCE

— 9 / 16

THAI CALAMARI

CALAMARI SLICES MARINATED IN SPICES.
ROLLED IN TAPIOCA FLOUR AND FRIED TO A
GOLDEN BROWN SERVED WITH SWEET CHILI
DIPPING SAUCE

— 16

COCONUT SESAME SHRIMP

SHRIMP IN A DELICATE COCONUT AND BLACK
SESAME SEED BATTER, SERVED WITH A
SWEET CHILI DIPPING SAUCE

— 10 / 18

ROASTED DUCK WITH STEAMED BUNS

ROAST DUCK WITH CRISPY SKIN, CUCUMBER,
GREEN ONION, TOPPED WITH SWEET DARK
SOY SAUCE, SERVED IN A FLUFFY STEAMED
BUN

— \$12

LOBSTER AND MANGO FRESH ROLLS

FRESH SPRING ROLL WITH LOBSTER MEAT,
FRESH MANGO, THAI BASIL SERVED WITH
NAM PLA SAUCE

— 12/22

CHICKEN SATAY

GRILLED AND MARINATED THAI SPICES
CHICKEN AND COCONUT MILK, SERVED WITH
PEANUT SAUCE AND CUCUMBER SALAD

— 10 / 18

FRIED TOFU

CRISPY FRIED TOFU SERVED WITH SWEET
CHILI PEANUT SAUCE

— 8

THAI GOLDEN POUCH

FLAKY SPRING ROLLS WRAPPED IN POUCH,
STUFFED WITH GROUND PORK, SHRIMP,
BEAN THREAD NOODLES, WATER
CHESTNUTS, CABBAGE, MUSHROOMS AND
CARROTS

— 10

CHEF'S CHOICE SAMPLER

GOLDEN POUCH, CHICKEN SATAY, COCONUT
SESAME SHRIMP AND BANGKOK THAI FRESH
ROLLS

— 19

SOUPS / SALADS

CHICKEN COCONUT SOUP (TOM KHA GAI)

AN EXOTIC CREAMY COCONUT GALANGAL
AND LEMONGRASS SOUP WITH CHICKEN,
ASSORTED MUSHROOMS, KAFFIR LIME
LEAVES, GREEN ONIONS AND CILANTRO

— 11

SHRIMP HOT AND SOUR SOUP (TOM YUM GOONG)

CLEAR ZESTY HOT AND SOUR SHRIMP SOUP
WITH MUSHROOMS, KAFFIR LIME LEAF,
LEMON GRASS, GALANGAL, GREEN ONION
AND CILANTRO

— 11

PAPAYA SALAD

SHREDDED GREEN PAPAYA WITH HOT, SALTY,
SWEET AND SOUR DRESSING
+ Topped with Grilled Shrimp 15/Crunchy Soft
Shell Crab 18

CHICKEN SALAD WITH LETTUCE WRAPS

CHOPPED CHICKEN WITH SHALLOTS, GREEN
ONION, MINT, LONG LEAF CILANTRO, AND
TOASTED RICE POWDER TOSSED WITH
SPECIAL HOT AND SOUR DRESSING

— 15

MIXED GREENS

MIXED GREENS WITH OUR OWN HOUSE
SALAD DRESSING

— 12

SIGNATURE DISHES

BRAISED BEEF GREEN CURRY WITH COCONUT MEAT

BRAISED BEEF GREEN CURRY SOUP WITH
COCONUT MEAT SERVED WITH ROTI (INDIAN
PITA) AND JASMINE RICE

— 25

CRISPY WONTON PAD THAI

CRISPY WONTON SKIN STIR FRIED IN PAD
THAI SAUCE WITH CHICKEN, EGG, CHINESE
CHIVES AND BEAN SPROUTS

— 25

NORTHERN THAI CURRY NOODLES SOUP WITH BRAISED CHICKEN (KAO SOI)

AN INFLUENCE OF BURMESE YELLOW CURRY
SOUP WITH EGG NOODLES AND BRAISED
CHICKEN, SERVED WITH FRESH SHALLOTS,
LIME, MUSTARD GREEN PICKLES AND CHILI
OIL

— 23

SWEET AND SOUR JUMBO PRAWN

STIR-FRIED JUMBO PRAWN, PINEAPPLE,
ONIONS, BELL PEPPER, AND GREEN ONION
WITH FULL FLAVORED THAI SWEET AND SOUR
SAUCE. SERVED WITH JASMINE RICE

— 30

THREE FLAVOR SEA BASS (PLA SAM ROD)

FRIED SEA BASS WITH THREE FLAVOR CHILI
SAUCE, ON A BED OF ASPARAGUS. SERVED
WITH JASMINE RICE

— 36

PINEAPPLE FRIED RICE

THAI JASMINE RICE STIR-FRIED WITH FRESH
PINEAPPLE, CHINESE PORK SAUSAGE,
SHRIMP, CHICKEN, RAISINS, CASHEW NUTS,
ONION, RED BELL PEPPER, GREEN ONION
WITH YELLOW CURRY AND BROWN SAUCE,
SERVED IN A PINEAPPLE BOAT

— 23

HONEY GINGER DUCK

ROASTED DUCK WITH HONEY GINGER GLAZE
SERVED WITH JASMINE RICE

— 36

SOFT SHELL CRAB WITH PANANG CURRY

CRUNCHY SOFT SHELL CRAB, BELL PEPPER
AND BASIL WITH PANANG CURRY SAUCE,
TOPPED WITH SHREDDED KAFFIR LIME LEAF,
SERVED WITH JASMINE RICE

— 27

+ SPICE LEVEL: MILD/MED/HOT/AUTHENTIC/CHALLENGING +

NOODLES

YOUR CHOICE OF MEAT: CHICKEN 21, BEEF 22, SHRIMP 24, VEGETABLE/TOFU 19

PAD THAI

RICE NOODLES STIR-FRIED WITH EGG, CHINESE CHIVES, BEAN SPROUTS, WITH AUTHENTIC PAD THAI SAUCE AND GROUND PEANUTS

DRUNKEN NOODLES (PAD KEE-MAO)

FRESH WIDE RICE NOODLES, BAMBOO SHOOTS, BELL PEPPER, THAI BASIL STIR-FRIED WITH GARLIC CHILI BROWN SAUCE

SPICY MINT NOODLES

RICE NOODLES STIR-FRIED WITH ONIONS, TOMATOES, RED PEPPERS, MINT AND THAI SPICES AND HERBS IN TANGY SAUCE

PAD SE-EW

FRESH WIDE RICE NOODLES, EGGS, CHINESE BROCCOLI AND CARROTS STIR-FRIED WITH GARLIC BROWN SAUCE

FROM THE WOK

SERVED WITH JASMINE RICE/BROWN RICE
ADD 3/ YOUR CHOICE OF MEAT: CHICKEN 22, BEEF 23, SHRIMP 25, VEGETABLE/TOFU 20

STIR-FRIED CHICKEN GINGER

STIR-FRIED CHICKEN WITH FRESH GINGER, ONION, MUSHROOMS, BELL PEPPER, GREEN ONION

STIR-FRIED EGGPLANT BASIL

THAI EGGPLANT, BELL PEPPER AND BASIL STIR-FRY WITH GARLIC, CHILI BEAN SAUCE

STIR-FRIED THAI BASIL

A FAMOUS THAI STREET FOOD WITH FRESH GARLIC, CHILI, BELL PEPPER, GREEN BEAN AND THAI BASIL, TOPPED WITH FRIED EGG

STIR-FRIED PRIK PAO

THAI SWEET CHILI SAUCE, ONION, BELL PEPPER, AND THAI BASIL.

STIR-FRIED CASHEW NUTS (PAD HIM-MA-PARN)

A DELIGHTFUL STIR FRY WITH CASHEW NUTS, ONION, WATER CHESTNUT, BELL PEPPERS AND GREEN ONION

TRADITIONAL FRIED RICE

FRIED RICE BLENDED WITH EGG, ONION, TOMATOES, CHINESE BROCCOLI, CARROTS SERVED WITH CUCUMBER AND LIME WEDGE

STIR-FRIED SOFT SHELL CRAB WITH CURRY POWDER

STIR-FRIED SOFT SHELL CRAB WITH EGG, CHINESE CELERY, ONION, BELL PEPPER AND GREEN ONION WITH YELLOW CURRY SAUCE

— 30

CRAB FRIED RICE

LUMP CRAB MEAT WITH FRIED RICE, ONION, EGG, AND GREEN ONION

— 27

+ SPICE LEVEL: MILD / MED / HOT / AUTHENTIC / CHALLENGING

CURRIES

YOUR CHOICE OF MEAT: VEGETABLE/TOFU 19, CHICKEN 21, BEEF 22, SHRIMP 24, DUCK 27
--JASMINE RICE INCLUDED WITH ALL CURRIES

GREEN CURRY

GREEN CURRY WITH COCONUT MILK, BAMBOO SHOOTS, EGGPLANT, BELL PEPPER, KAFFIR LIME LEAF AND THAI BASIL.

RED CURRY

RED CURRY WITH COCONUT MILK, BAMBOO SHOOTS, EGGPLANT, BELL PEPPER, KAFFIR LIME LEAF AND BASIL

MASSAMAN CURRY

MASSAMAN CURRY IN COCONUT MILK, TAMARIND JUICE, WITH POTATOES, CARROTS, PEANUTS AND ONIONS

YELLOW CURRY

MILD YELLOW CURRY AND COCONUT MILK WITH POTATOES, CARROTS AND ONION

PANANG CURRY

PANANG CURRY WITH COCONUT MILK, THAI BASIL, KAFFIR LIME LEAF, BELL PEPPER AND THAI BASIL

ROASTED DUCK AND LYCHEE RED CURRY

RED CURRY WITH COCONUT MILK, ROASTED DUCK, LYCHEE, PINEAPPLE, TOMATO, BELL PEPPER, KAFFIR LIME LEAF AND THAI BASIL.

— \$27

SIDE DISHES

STEAMED JASMINE RICE — 2 PER PERSON

BROWN RICE OR STICKY RICE — 5 PER PERSON

STEAMED VEGETABLES — 8 / 12

ROTI (INDIAN PITA) — 5

DESSERTS COFFEE/TEA

MANGO WITH SWEET COCONUT STICKY RICE — 10

VANILLA ICE CREAM WITH CHOCOLATE MOLTEN LAVA CAKE — 10

FRIED BANANA WITH COCONUT ICE CREAM — 11

HOMEMADE COCONUT OR MANGO ICE CREAM — 6

THAI ICED TEA / REGULAR OR DECAF COFFEE / ASSORTED SPECIALTY HOT TEAS — 4