

**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

— 10 / 17

### 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

— 10 / 17

### THAI CALAMARI

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

— 17

### COCONUT SESAME SHRIMP

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

— 11 / 19

### 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

— \$13

### LOBSTER AND MANGO FRESH ROLLS

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

— 13 / 23

### CHICKEN SATAY

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

— 11 / 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

— 12

### 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

— 12

### PAPAYA SALAD

SHREDDED GREEN PAPAYA WITH HOT, SALTY,  
SWEET AND SOUR DRESSING

+ Topped with Grilled Shrimp 16/Crunchy Soft  
Shell Crab 19

### CHICKEN SALAD (LARB GAI)

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

— 16

### MIXED GREENS

MIXED GREENS WITH OUR OWN HOUSE  
SALAD DRESSING

— 13

## SIGNATURE DISHES

### <sup>spicy</sup> BRAISED BEEF GREEN CURRY WITH COCONUT MEAT

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

— 26

### CRISPY WONTON PAD THAI

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

— 26

### <sup>spicy</sup> 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

— 24

### 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

— 31

### THREE FLAVOR SEA BASS (PLA SAM ROD)

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

— 37

### 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

— 24

### HONEY GINGER DUCK

ROASTED DUCK WITH HONEY GINGER GLAZE  
SERVED WITH JASMINE RICE

— 37

### <sup>spicy</sup> 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

— 28

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

## NOODLES

YOUR CHOICE OF MEAT: CHICKEN 22, BEEF 23,  
SHRIMP 25, VEGETABLE/TOFU 20

### PAD THAI

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

**SPICY DRUNKEN NOODLES (PAD KEE-MAO)**

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

**SPICY 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

**SPICY MASSAMAN CURRY**

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

**SPICY YELLOW CURRY**

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

**SPICY PANANG CURRY**

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

**SPICY ROASTED DUCK AND LYCHEE RED CURRY**

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

— \$28

**FROM THE WOK**

SERVED WITH JASMINE RICE/BROWN RICE  
ADD 4/ YOUR CHOICE OF MEAT: CHICKEN 23,  
BEEF 24, SHRIMP 26, VEGETABLE/TOFU 21

**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

**CRAB FRIED RICE**

LUMP CRAB MEAT WITH FRIED RICE, ONION, EGG, AND GREEN ONION — 28

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

**CURRIES**

YOUR CHOICE OF MEAT: VEGETABLE/TOFU 20, CHICKEN 22, BEEF 23, SHRIMP 25, DUCK 28 --JASMINE RICE INCLUDED WITH ALL CURRIES

**SPICY GREEN CURRY**

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

**SPICY RED CURRY**

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

**SIDE DISHES**

STEAMED JASMINE RICE — 3 PER PERSON

BROWN RICE OR STICKY RICE — 6 PER PERSON

STEAMED VEGETABLES — 9 / 13

ROTI (INDIAN PITA) — 6

**DESSERTS**

**COFFEE/TEA**

MANGO WITH SWEET COCONUT STICKY RICE — 11

VANILLA ICE CREAM WITH CHOCOLATE MOLTEN LAVA CAKE — 11

HOMEMADE COCONUT OR MANGO ICE CREAM — 7

THAI ICED TEA / REGULAR OR DECAF COFFEE / ASSORTED SPECIALTY HOT TEAS — 5

