

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

ASK FOR VEGETARIAN FRIENDLY OR GLUTEN FREE OPTIONS (GF)

## APPETIZERS

### CHICKEN CURRY PUFFS

CRUNCHY PUFF PASTRIES FILLED WITH MILDLY SPICED, CURRIED CHICKEN, POTATO AND ONION. SERVED WITH A SIDE OF CUCUMBER SALAD (3 PIECES) — 12

### CRAB RANGOON

CRUNCHY KRAB AND CREAM CHEESE WONTON WITH SWEET CHILI SAUCE (6 PIECES) — 12

### GF 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 (2 PIECES) — 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 (6 PIECES) — 17

### COCONUT SESAME SHRIMP

SHRIMP IN A DELICATE COCONUT AND BLACK SESAME SEED BATTER, SERVED WITH A SWEET CHILI DIPPING SAUCE (2 PIECES) — 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 (2 PIECES) — 13

### GF CHICKEN SATAY

GRILLED AND MARINATED THAI SPICES CHICKEN AND COCONUT MILK, SERVED WITH PEANUT SAUCE AND CUCUMBER SAUCE (2 SKEWERS) — 11 / 19

### GF STUFFED CHICKEN WING

CRUNCHY CHICKEN WING STUFFED WITH GROUND PORK, SHRIMP, BEAN THREAD NOODLES, MUSHROOMS AND VEGETABLES. SERVED WITH SWEET CHILI SAUCE (4 PIECES) — 15

### SUMMER LOBSTER ASSORTED FRUIT ROLL

FRESH SPRING ROLL WITH LOBSTER MEAT, FRESH MANGO, STRAWBERRY, KIWI, SPRING MIX AND THAI BASIL. SERVED WITH SPECIAL PEANUT SAUCE (2/4 PIECES) — 13 / 23

### ROTI

GRILLED ROTI (INDIAN PITA) WITH PEANUT SATAY DIPPING SAUCE (4 PIECES) — 7

## SOUPS / SALADS

### GF 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

### GF 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

### GF PAPAYA SALAD

SHREDDED GREEN PAPAYA WITH HOT, SALTY, SWEET AND SOUR DRESSING  
+ Topped with Grilled Shrimp 16/Crunchy Soft Shell Crab 19

### GF 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

### GRILLED SHRIMPS AND HERBS SALAD

GRILLED SHRIMP, LEMONGRASS, LIME LEAVES, MINT AND SHALLOT SEASONED WITH SWEET AND SOUR CHILI PASTE DRESSING — 18

### GF MIXED GREENS

MIXED GREENS WITH OUR OWN HOUSE SALAD DRESSING — 13

## SIGNATURE DISHES

### GF 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

### spicy GF 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

### CRISPY WONTON PAD THAI

CRISPY WONTON SKIN STIR FRIED IN PAD THAI SAUCE WITH CHICKEN, EGG, CHINESE CHIVES AND BEAN SPROUTS — \$25

### spicy GF BRAISED BEEF GREEN CURRY WITH COCONUT MEAT

BRAISED BEEF GREEN CURRY SOUP WITH COCONUT MEAT SERVED WITH ROTI (INDIAN PITA) AND JASMINE RICE — 26

### GF 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

### spicy GF PORK BELLY PRIG KING

STIR FRIED CRISPY PORK BELLY WITH PRIG KING CURRY PASTE, GREEN BEAN, BELL PEPPER AND BASIL — 24

### GF 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

### spicy GF 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

### GF PAD THAI

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

### Spicy GF DRUNKEN NOODLES (PAD KEE-MAO)

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

### GF 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 4/  
YOUR CHOICE OF MEAT: CHICKEN 23, BEEF 24,  
SHRIMP 26, VEGETABLE/TOFU 21

### GF STIR-FRIED CHICKEN GINGER

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

### GF STIR-FRIED EGGPLANT BASIL

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

### GF STIR-FRIED THAI BASIL

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

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

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

### GF TRADITIONAL FRIED RICE

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

### GF CRAB FRIED RICE

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

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

### GINGER SHRIMPS AND BEAN THREAD NOODLES CLAY POT

SHRIMP, PORK BELLY, GINGER AND CHINESE CELERY WITH BEAN THREAD NOODLES BAKE WITH HOUSE SPECIAL WINE GINGER SOY SAUCE IN CLAY POT — 25

## CURRIES

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

### Spicy GF GREEN CURRY

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

### Spicy GF RED CURRY

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

### Spicy GF MASSAMAN CURRY

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

### Spicy GF YELLOW CURRY

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

### Spicy GF PANANG CURRY

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

### Spicy GF SHRIMP PINEAPPLE RED CURRY

RED CURRY WITH COCONUT MILK, SHRIMP, PINEAPPLE, TOMATO, BELL PEPPER AND BASIL — 25

### Spicy GF 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

## SIDE DISHES

GF STEAMED JASMINE RICE — 3 PER PERSON

GF BROWN RICE OR STICKY RICE — 6 PER PERSON

GF STEAMED VEGETABLES — 9 / 13

## DESSERTS COFFEE/TEA

GF MANGO WITH SWEET COCONUT STICKY RICE — 11

VANILLA ICE CREAM WITH CHOCOLATE MOLTEN LAVA CAKE — 11

HOMEMADE COCONUT, MANGO, OR THAI TEA ICE CREAM — 7

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

