



## Lunch Menu

Serving until 2.00 p.m. (Tue-Fri) 3.00 p.m. (Sat-Sun)  
(Choice of chicken, pork, vegetable or tofu)

Additional meat, tofu or veggies +\$2.00

Substitute/Add Shrimp or Beef +\$3.00 (shrimp on side+\$4.00)

Substitute/Add Seafood (shrimp, squid & scallop) +\$4.00/on-side \$4.50

Jasmine rice is complimentary when order curry or sauteed

Add or Substitute Thai Jasmine brown rice +\$3.00

Add or Substitute small sided fried rice +\$4.50

Additional Thai Jasmine rice +\$2.00

Please indicate a spicy level from Mild Spicy, Medium Spicy, Hot or Thai hot. We can't do "No Spicy" even when customers inform our staff. All our foods contains chili and/or pepper. We use imported chili and pepper. They are more spicy than others. All lunch menu is final sales. No exchange or refund.

\*\*Lunch prices offer only one small form container for left over\*\*

\*Lunch prices offer limited customization. Want more, try dinner or private-designed menu

|                                   |        |
|-----------------------------------|--------|
| Royal Tray (limited availability) | \$9.00 |
| Chicken Lava                      | \$9.00 |
| Garlic & Pepper                   | \$9.00 |
| Jasmine in the Garden             | \$9.00 |
| Pad Kra Prao                      | \$9.00 |
| Pad Kee Mao                       | \$9.25 |
| Guay Tiew Kua Gai                 | \$9.25 |
| Pad See-Ew                        | \$9.25 |
| Thai Fried Rice                   | \$9.25 |
| Basil Fried Rice                  | \$9.25 |
| Pad Prig Khing                    | \$9.25 |
| Khaw Pad Prig Pao                 | \$9.50 |
| Pad Nam Prig Pao                  | \$9.50 |
| Chef O's Pad Thai™                | \$9.50 |
| Green Curry                       | \$9.50 |
| Pa-nang Curry                     | \$9.50 |
| Red Curry                         | \$9.50 |
| Yellow Curry                      | \$9.50 |
| Pineapple Curry                   | \$9.75 |
| Pumpkin Curry                     | \$9.75 |
| Jenny Pad Satay                   | \$9.90 |

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## Appetizer

Chicken Satay (Freshly grilled chicken skewers—at least 10 mins to prepare and serve with peanut sauce)

Moo Ping (freshly grilled—at least 15 mins to prepare: contain dairy) Sticks of grilled pork marinated in a homemade sauce. A scoop of sticky rice and the famous Jal spicy dipping sauce are complimentary subjected to availability.

Chicken Lemon Grass Spring Roll Minced chicken cooked with lemon grass and mixed vegetables, then stuffed in rice paper rolls. Golden fried and served with savory sweet chili sauce.

Golden Spring Roll (Fried, not frozen)

Summer Breeze Rolls (Fresh) (wrap choice with grilled pork or shrimp or tofu or veggies)

Winter Presents (Not Frozen and Fry)

Crispy golden fried wonton wrapped around cream cheese stuffing. Served with sweet chili sauce.

|   |      |
|---|------|
| Tao Hu Tod—Crispy Fried Tofu  | 6.50 |
| Angels on Pandan (Thai Style Wings)   | 8.00 |
| Freshly fried— 15—20 mins to cook   |      |
| Fried chicken wings with one of your favorite sauces. Sriracha Hot sauce, sweet & sour, Jal spicy, OR fried garlic sprinkle. *Additional sauce is extra charge* |      |
| Pla Muuk Tod—Golden Fried Squid   | 9.00 |
| Lady in Green Sprinkle  | 8.00 |
| Flour coated chicken breast fried to crispy, topped with homemade lemon mayonnaise and fresh squeezed lemon and chopped lime.                                   |      |
| Bangkok Dim Sum (Made in House, NOT FROZEN package )  | 7.00 |
| Steam dumplings   |      |

## Soup

|   |                |
|---|----------------|
| Tom Yum Koong (Top 50 World Best Food*)   | 6.75 (L/13.00) |
| Milky Way - Sliced chicken, shrimps, fresh vegetables and herbs in a rich creamy flavor soup. (contain dairy) | 7.25 (L/14.50) |
| Chick Tom Kha   | 7.25 (L/14.50) |
| Chicken soup made with coconut milk, veggies and herbs  |                |
| Jasmine in the Pool - Clear broth with savory jasmine rice, minced chicken, and fresh vegetables.             | 6.50 (L/12.00) |

Wonton Soup—Chicken wonton in clear broth with vegetables

Food Allergies Notice: Please be advised that the food here may contain these ingredients : eggs, milk, gluten, wheat, soy bean, oyster sauce, fish sauce, tree nuts, peanuts, sesame, sesame oil, fish or shell fish, and etc. Please ask our staff for more details and latest update on our ingredient. We are NOT food-allergy free restaurant. All foods are cooked in the same kitchen and kitchenware, and may come in contact with these ingredients. Customers must inform our staff of their food-allergy, and customers eat at their own risks and agree NOT to ask for any compensation from our restaurant beyond what our insurance company will provide. Thai Kitchen by Saowanee cannot guarantee anyone safety of eating our food, and will not be responsible for any food allergy, illness or injuries that could happen. ALL OF OUR DISHES HAVE CHILLI OR PEPPER AS INGREDIENT. WE CANNOT TAKE THEM OUT FROM THE RECIPES. WHEN CUSTOMERS REQUEST THE FOOD TO BE "NO SPICY", THAT MEANS NO ADDITIONAL CHILLI OR PEPPER WILL BE ADDED. THE FOOD WILL STILL HAVE HINTS OF SPICINESS. WHEN CUSTOMERS ORDER FOOD FROM THIS MENU, CUSTOMERS CONSENT TO KNOWLEDGE THESE TERMS, AND ALL TERMS AND CONDITIONS THAT OUR RESTAURANT HAS. Because we are selling foreign food, we can't offer satisfaction guarantee. Customers are advised to research authentic Thai food as our recipes are from authentic Thai cuisine with minor localized. Our foods will be different from other restaurant. There is NO RETURN and/or NO REFUND for ALL ORDERS and in any cases. We prepare food following authentic Thai cuisine NOT customers' preferences and imagination. WE STRONGLY ADVISE CUSTOMERS WHO HAVE RECORD OF SEVERE FOOD ALLERGY "NOT TO ORDER FROM US". WE ARE NOT AN INSURANCE COMPANY. WE CAN'T INSURE YOUR SAFETY AND COMPENSATE ANYTHING. DISCLAIMER: We are not allergy-free or exclusively vegetarian restaurant. Customers come to do business with our restaurant and eat at their own risks. We will not be responsible for any food allergies that the customers may have even when they eat our foods. If customers do not feel safe, DO NOT ORDER. All terms and conditions are applied and customers acknowledge that they read these terms and conditions, and consent to these terms and conditions when placing orders.

## Green Salad & Spicy Salad

|  |       |
|--|-------|
| House salad - with one choice of dressing  | 6.50  |
| * Peanut Dressing / * Plum Dressing  |       |
| * Ginger Dressing / * Sweet Tangerine Dressing   |       |
| Som Tam (Top 50 World Best Food*)  | 10.00 |
| Shredded green papaya whisked together with Thai Hot Pepper, fresh vegetables, coconut sugar, salt, peanut, sauces and lime juice. All natural ingredients will present you with a combination of hot, sour, sweet and salty, and an unbelievable fresh green taste. "It's Hot So Good!" |       |
| Starts at mild + spicy. NO SPICY is strongly NOT recommended   |       |
| Esan Larb - traditional northeastern dish  | 12.00 |
| Crying Tiger - traditional Thai grilled sliced beef  | 13.00 |
| serve with Jal sauce   |       |

Noodle Soup (A Choice of chicken, pork, vegetable or tofu) Additional meat, tofu or veggies +\$2.00 (on side+\$2.5) Substitute/Add Shrimp or Beef +\$3.00 (on side+4.00) Substitute/Add Seafood (shrimp, squid & scallop) +\$4.00/on-side+\$4.5

|  |       |
|--|-------|
| Rice Noodle Soup - Small thin rice noodle in Thai Kitchen's home made broth served with choices of meat, onion, bean sprout and green onion          | 11.50 |
| Egg Noodle Soup - Small thin yellow egg noodles in Thai Kitchen's broth with onion, bean sprout, green onion.  | 12.00 |
| Ma-Ma Tom Yum Soup – Thai style Mama noodle in Thai Kitchen's signature rich Tom Yum broth mixed with your choices of meat (add boiled eggs +\$2.00) | 13.00 |
| Add-on Order (Subject to availabilities)   |       |
| Sided steamed vegetables or sided small fried rice - \$5.50 / Steamed noodle \$4.00  |       |
| Brown rice - \$4.00 / Thai Jasmine rice - \$3.00 /Sticky rice - \$5.00   |       |
| Egg noodles/ Mama noodles - \$4.50 (Only for Noodle Soup and Mama Tom Yum Soup)  |       |
| Extra dipping sauce \$1.75// Extra Peanut Sauce \$2.00// Extra Jal Sauce \$2.00  |       |

\*Customer Notice: Terms & Conditions\* When placing orders, customers acknowledge that they read and consent to comply to all rules, terms and conditions that the restaurant has. If disagree, please do not place orders. Please read our menu, and terms and conditions before placing an order. Prices, rules, regulations, policies, recipes, ingredients, and terms and conditions are subjected to change without prior notice. For latest update, speak with our staff about your concerns before placing orders. All price are subjected to FL sales tax, service charges and card processing fees at settlement even without showing on the receipts. All prices on this menu are only for the food and drink, and not included services. We allow our employees to deny service to customers who have records of not paying for service. Our staff works on tip-employees Florida wages rates. The rate is lower than normal minimum wages. They make an earning from tips for service that they provided. All sales are FINAL. No return for refund in all cases. Exchange is only when the original one is either spoiled or contaminated at the time of serving, and will only be for the same items as when originally ordered. When one of the items is at fault, only that particular item will be exchanged. The other items that are not wrong CANNOT be exchanged. For other cases, NO RETURN or NO REFUND. Because we sell authentic foreign food that follows our recipes not customers' preferences, we cannot provide customers satisfaction guarantee. DO NOT ASSUME THAT FOOD CAN BE RETURNED, EXCHANGED OR REFUNDED. Extra and additional items will results in extra charges without prior notice. Due to price volatility, we can no longer offer substitution. All requests to customize may result in additional charge without advance notice. \*18% service charge will be applied to the entire parties of 4 or individual in the parties of 4 guests or below\* 20% service charges will be applied to parties of 5 and above\*. The service charges can be applied during credit card settlement without showing on the receipts. Our staff have the right to waive service charges to any customers whom they feel reward them properly. Customers who have record of high returns for foods, misunderstanding of our cuisine, or continue ordering wrong foods will be ask to pay upfront before seating and 20% service charge will be mandatory. Request to change from to-go to din-in may result in service fees. Pictures and description on the menus is for illustrative purpose. We used online translators to convert original Thai language to English. Some of them may not be accurate. We are not responsible for misunderstanding from mistranslation. Our ingredients and recipes contained in the food have been updated regularly, and may not reflect on the printed menu. As our food is NOT made by machines in controlled environmental factories, the food will never be the same every time customers order. The food will changing based on the qualities of the fresh ingredients, seasonal produces and even the moods of the customers. For more info about the food, it'd better to ask our staff. To protect our IP, we cannot reveal all ingredients in our recipes. Customers who have food allergy can inform our staff and we will advise what dishes don't contain the ingredients that the customers are allergy too. However, we are not food-allergy free restaurants. Please read Food Allergies Notice for more information. A lot of terms are relative and differs in each person perspective. We can't know what customers are looking for, and will cook the food based on our standard unless there're additional requests. Our food is perishable and can't be re-sell. Therefore, NO RETURN. Some requests cannot be made and/or will be subjected to additional charges prior notice. This menu is a Light Version and comes with very limited customization allowance and no coverage for satisfaction. Want more flexibilities, try our premium menu or our private menu for more customization.

## Handcrafted Drinks

|                              |      |
|------------------------------|------|
| Handcrafted Thai Iced Tea    | 5.00 |
| Handcrafted Thai Iced Coffee | 5.00 |
| Araya's Thai Boba Tea        | 6.75 |
| Add Boba                     | 1.50 |

## Soft Drinks & Beer

|   |      |
|---|------|
| Can Soda – Coke, Diet Coke, Sprite,   | 3.75 |
| Root Beer, Ginger Ales, Dr Pepper   |      |
| (Refill, not sharing & only for din-in/ \$1.00 more for one extra to-go/when sharing, sharing fee of \$5 will be applied) |      |
| Fresh Brewed Iced Tea   | 3.75 |
| (sweet or unsweetened—Refill, not sharing & only for din-in/\$1.00 more for one extra to-go. Sharing is \$5 more)         |      |
| Arnold Palmer (No Refill)   | 5.50 |
| Lemonade (No Refill)  | 5.00 |
| Coconut Juice (No Refill)   | 6.00 |
| Sparkling Water (by bottle)   | 5.00 |
| SINGHA Beer (Imported beer)   | 7.50 |

## Desserts

|   |      |
|---|------|
| Fried Banana (Freshly made, not bringing Frozen to fly) | 6.50 |
| Thai Doughnut   | 6.50 |
| Coconut Ice Cream                                       | 6.00 |
| Fried Banana & Coconut Ice cream                        | 8.00 |
| Sticky Rice with Mango (seasonal)                       | 9.00 |
| Sticky rice with Ice Cream                              | 7.00 |

## SAKE

|                                |               |              |               |
|--------------------------------|---------------|--------------|---------------|
| HOT OR CLOD SAKE (Small/Large) | (S) \$7.50    |              |               |
|                                | (L)\$15.00    |              |               |
| RED WINE                       | GLASS/ BOTTLE | WHITE WINE   | GLASS/ BOTTLE |
| MERLOT                         | 7.99/ 16.99   | CHARDONNEY   | 7.99/ 16.99   |
| CABERNET SAUVIGNON             | 7.99/ 16.99   | PINOT GRIGIO | 7.99/ 16.99   |
|                                |               | PLUM WINE    | 7.99/ 16.99   |

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Thai Kitchen's Dishes

(A Choice of chicken, pork, vegetable or tofu)  
Additional meat, tofu or veggies +\$2.00 (on side +\$2.5)  
Substitute/Add Shrimp or Beef +\$3.00 (on side+\$4.00)  
Substitute/Add Seafood (shrimp, squid & scallop) +\$4.00(on side +\$4.5)

Thai Fried Rice (Recently mentioned on Movie Steaming Service) - Thai Jasmine rice stir-fried with egg and Thai Kitchen's signature cooking sauce mixed with vegetables and slightly sprinkled white pepper. Complementary broccoli, carrot and cucumber

Basil Fried Rice - Thai Jasmine rice mixed with fresh sweet basil, and vegetables. Then stir-fried with egg, dry hot chili, minced pork or minced chicken, and Thai Kitchen's basil sauce.

Khaw Pad Prig Pao - Roasted sweet chili jam stir-fried with egg, garlic, onion, and Jasmine rice.

Khaw Pad Tom Yum - Tom Yum paste, shrimp and chicken are mixed with vegetables and Thai Jasmine rice on a hot pan, cooked until a Tom Yum tastes created the Tom Yum taste on Jasmine rice.

Khaw Pad Pineapple – Thai Jasmine rice stir-fried with cumin curry powder, shrimp, chicken, assorted vegetables, eggs, raisins, pineapple and cashew nuts.

Chef O's Pad Thai™ (Pad Thai is ranked Top 50 World Best Food) - This dish is our Chef O's exclusive legacy and authentic Thai dish making from scratch –100% free of canned sauce. We cook it old-style with tamarind that make Pad Thai globally recognized. Great with crunchy peanut. All additional ingredients will be provided on side, and our sauce will not be customized. Only spicy level can be requested.

Pad Kee Mao - Pan-fried noodle with spicy basil chili past, cooking sauce, Thai chili flakes, mix of vegetables and fresh sweet basil.

Guay Tiew Kua Gai - Broad thin rice noodle pan-fired with marinated sliced chicken, and egg cooked with green lettuce and scallion sprinkled on top. Complimentary fried wonton chip

Pad See-Ew - Thai rice noodle wok-sautéed with egg, garlic and bok choy in sweet soy sauce and Thai Kitchen's cooking sauce. Complementary broccoli, carrot

Spaghetti Pad Kee Mao - Long, thin, cylindrical, soft pasta with original Pad Kee Mao sauce, and Thai sweet basil.

Lard Na 100 - Celebrate 100 years of this family's noodle dish. This recipe was created by the grandfather when he opened a food stall in Thailand, which is about 100 years ago! Pan-fried noodle served with oriental gravy sauce

Jenny's Pad Satay™ - Flat noodle sauteed with curry powder and Jenny's famous peanut sauce, mixed with eggs, fresh vegetables. Our pearl signature dish

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Pad Khing - Fresh Ginger, black bean paste and fresh vegetables sautéed with Thai Kitchen's cooking sauce

Pad Kra Prao - Minced pork or chicken well sautéed with our freshly made Thai Hot Basil sauce, assorted vegetables and fresh sweet basil.

FL-Fashioned Garlic & Pepper - Marinated sliced tender meat sautéing with our special made-to-order garlic & pepper sauce cooked until the meat well absorbs the sauce, and served on bed of steamed vegetables, and complimentary cucumber

Pad Nam Prig Poa - Sliced meat sautéed with assorted vegetables on low heat fried pan until tender. Then, brought to shallow broiled in the sweet chili jam sauce on a high heat wok.

Jasmine in the Garden - Fresh mixed vegetables sautéed with our signature cooking sauce

Pad Prig Khing – Roasted spicy chili paste sautéed with string beans, chopped Kaffir lime leaves, and vegetables. (this dish is dry dish style, extra sauce will change the tastes)



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Red Curry – Roasted chili paste cooked with coconut milk, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. Starts at mild spicy level.

Kang Kiew Wan (Top 50 World Best Food\*)- AKA Green Curry Fresh green chili paste cooked with creamy coconut milk, fresh Thai hot chili, eggplant, bell pepper, sliced bamboo shoots, and with fresh sweet basil. This dish starts at mild spicy+ level

Pa-nang Curry - Pa-nang curry paste cooked with creamy coconut milk, and meats. Poured on a bank of steamed vegetable. Our Panang sauce is creamy not soupy, and extra sauce may result in high extra charge. Start at mild spicy+

Yellow Curry - Cumin curry powder and yellow curry paste mixed with creamy coconut milk then added meat, onion, potato and carrot.

Pumpkin Curry – Roasted chili paste cooked with coconut milk, butter squash, zucchini, bamboo shoots, red and green bell pepper, and fresh sweet basil. Starts at mild spicy level.

Pineapple Curry – Roasted chili paste cooked with coconut milk, pineapple, zucchini, bamboo shoots, red and green bell pepper, and fresh sweet basil. Starts at mild spicy level.

Mango Curry – Roasted chili paste cooked with coconut milk, sliced mango, zucchini, sliced bamboo shoots, red and green bell pepper, and fresh sweet basil. (Seasonal and limited per day) Starts at mild spicy level.



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Thai Kitchen's Specialties

Chicken Lava - Whisked together sliced chicken, herbal seasoning and flour. Cooked the chicken in the hot oil until golden brown, then topped with the spicy volcanic lava sauce™. (on side sauce will taste different from hot mixed one)

Sunshine Pad Cashew Nuts - Chicken meat well mixed with mixed vegetables and cashew nuts, and then, sauté until brownish. Contain cashew nuts

Massaman Curry (Top 50 World Best Food\*) - Thai Massaman curry paste slowly cooked with creamy coconut milk, chicken drumstick & thigh, sweet potato to ensure the perfect blend of strong taste, savory smell, creamy orange color and tender meat. Start at mild spicy+ level. Sprinkled with peanuts on top.

Spicy Crispy Duck - Thai Kitchen original curry is raised its spicy and sweet by tropical fruits and chili. Brought to soak sliced fried crispy duck

Sweet Basil Duck - Sliced fried crispy duck sautéed with vegetables and Thai Kitchen's sweet basil sauce

Tangerine & The Duck - Grilled sliced duck are placed on a bank of green vegetables and fresh fruits serving with sweet tangerine sauce and steamed Jasmine rice.

One Brrr,Two Hot,Three Just Right - Salmon is mixed with seasoning and herb, and golden pan-seared. Then, Thai Hot garlic and pepper sauce is poured on top of the salmon to make it JUST RIGHT (based on our cuisine)

Lime & The Salmon - A piece of pan-seared seasoning salmon is placed on a bank of steamed vegetables and top with fresh thin sliced lime serving with spicy lemon sauce and steamed Thai Jasmine rice.

Fish in 3 Flavor Oceans - Slices of crispy fried fish lays on a bank of steamed assort vegetables, and then a stream of freshly cooked Thai Kitchen's Three Flavors sauce is poured down on the fish and vegetables

Hot Coconut & The Fish - Hot chili paste and coconut milk sautéed in a pan until hot green chili sauce is created. Fresh vegetables are added and slowly sautéed further until the vegetables are done. Then, hot poured on a fish fillet. Served with a scoop of Thai Jasmine rice.

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