


Appetizers

- 1. Fresh Spring Rolls**
Fresh lettuce, carrot, cilantro, mint, bean sprout, avocado & vermicelli noodle wrap in rice paper & with plum peanut sauce.
(2) Shrimp: \$5.50 (2) Vegetarian: \$4.00
- 2. Buddha Roll** (2) \$4.00
Marinated mixed vegetable & bean thread noodle stuffed in spring roll wrapper, deep fried & served with pineapple sauce & cucumber salad.
- 3. Siam Roll** (2) \$4.50
Crispy spring rolls with ground chicken sweet chili & mixed vegetables served with spicy sweet chili carrot sauce & cucumber salad
- 4. Satay** (4) \$6.95
Grilled chicken on skewer served with specially prepared peanut sauce & cucumber salad.
- 5. Tofu Satay** (4) \$6.95
Marinated tofu on skewer grilled to perfection & served with peanut sauce & cucumber salad.
- 6. Tofu Triangles** \$6.95
Fresh tofu sliced to bite-sized triangles, deep fried until golden brown & served with sweet chili sauce & cucumber salad.
- 7. Curry Puffs** (4) \$ 8.95
Mixed vegetable & ground chicken stir fried with curry powder, wrapped with pastry & fried until golden brown served with peanut sauce & cucumber salad.
- 8. Squid Tentacles** \$9.95
Squid tentacles marinated in dried spice, & deep fried served with pineapple sauce & cucumber salad.
- 9. Pork Dumpling** (6) \$6.95
Fried dumpling served with sweet soy balsamic vinegar ginger sauce.
- 10. Scallion Pancake** \$6.95
Fried scallion pancakes served with sweet soy, balsamic vinegar ginger sauce.

Salad

- 1. Som Tum Thai** \$7.95
(Papaya salad)
Shredded green papaya mixed with chili pepper, tomato, carrots, ground peanuts, palm sugar and seasoned with lime juice over bed of lettuce.
- 2. Yum Talay** \$19.95
(Seafood salad)
Seafood tossed with spicy lime dressing, cilantro, mint leaves, tomato, lemongrass and onion over fresh lettuce.
- 3. Shrimp Salad** \$16.95
Flavorful succulent shrimp tossed with lemongrass, chili, spicy soybean oil, onion and cilantro over fresh lettuce.
- 4. Calamari Salad** \$14.95
Sliced marinated squid tossed with a touch of spicy soybean oil, lemongrass, chili, onion and cilantro atop freshly prepared bed of lettuce
- 5. Larb Gai** \$10.95
(Chicken Spicy Salad)
Ground chicken tossed with lemongrass, mint leaves, roasted rice powder, cilantro, ground chili, shallot and then seasoned with lime dressing over bed of lettuce.
- 6. Num Tok Nuer** \$13.95
(Northern Style Grilled Beef)
Grilled steak, cut into thin strips then mixed with lemongrass, mint leaves, roasted rice powder, cilantro, ground chili, shallot and seasoned with lime juice over bed of lettuce.

 Indicates spicy (our chef will be happy to adjust the spiciness from level 1 thru 5)

Soups

Please select your choice of meat:

Chicken: \$5.95 Seafood: \$7.95 Tofu: \$4.95

Shrimp: \$6.95 Fish: \$6.95 Squid: \$6.95

1. Tom Yum

Thai famous hot & sour soup with lemon grass, galanga, tomato, mushroom, cilantro, green onion, lime juice & basil leaves.

2. Tom Kar (coconut ginger)

Original Thai style creamy coconut milk broth with galanga, lemon grass, cilantro, green onion, lime leaf, tomato, mushroom & lime juice.

3. Gaeng Jeud (with or without bean thread noodle)

Garlic broth with cilantro, green onion & vegetables.

4. Tom Yum Nam Khoon

Creamy coconut milk broth with fresh lemon grass, galanga, lime leaves, tomato, mushroom, pineapple & chili paste topped with cilantro & green onion.

5. Rice Noodle Soup (Pho)

Thin rice noodles with bean sprout in Sak's favorite aromatic broth, topped with cilantro & scallion.

Beef & Meatball: \$9.95 Seafood: \$12.95

Noodles

Please select your choice of meat:

Chicken: \$13.95 Shrimp: \$16.95 Squid: \$14.95 Beef: \$14.95 Fish: \$15.95

Seafood: \$21.95 Scallops: \$17.95 Pork: \$13.95 Duck: \$17.95 Tofu: \$12.95

1. Sak's Signature Noodle

Scallion, garlic, chili peppers, tomato, broccoli, white onion, red pepper, snow peas, nappa, mushroom and carrot nesting on hot pan fried egg noodles.

2. Udon Noodle

Stir fried fresh udon noodles with broccoli, white onion, red pepper, carrots, bean sprouts & scallion, broccoli, snow peas, mushroom, celery & sesame seed in a sweet caramelized soy sauce.

3. Pad Thai

The most famous Thai noodle dish, stir fried with ground peanuts, eggs, bean sprout & scallion in a tamarind sauce.

4. Sak's House Noodle

Stir fried wide rice noodle with eggs, ground peanuts, broccoli, carrots, white onion, green onion, bean sprout, snow peas & bell pepper in Sak's special sauce over a bed of lettuce.

5. Pad See Eiw

Wide ribbons of rice noodle stir fried with Asian broccoli & thick sweet soy sauce.

6. Lard Nah

Wok seared rice noodle topped with brown soy bean sauce & Asian broccoli.

7. Pad Khee Mow


Spicy rice noodle stir fried with basil, chili pepper & assorted vegetables.

8. Pad Woon Sen

Clear glass noodle stir fried with bamboo shoots, white onion, julian carrots, tomatoes, eggs, bean sprouts, bell pepper & scallion.

10. Thai Spicy Noodle

Stir fried egg noodle with basil, scallion, white onion, julian carrots, bean sprout & bell pepper, mushrooms & snow peas, celery & broccoli

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Thai Curries

Serve with steam Jasmine rice or brown rice

Please select your choice of meat:

Chicken: \$13.95	Shrimp: \$16.95	Squid: \$14.95	Beef: \$14.95	Fish: \$15.95
Seafood: \$21.95	Scallops: \$17.95	Pork: \$13.95	Duck: \$17.95	Tofu: \$12.95

1. Gang Dang (Red Curry)

Thai red curry sauce with coconut milk, basil, bamboo shoot, bell pepper, Thai eggplant, green beans and zucchini.

3. Gang Panang

Coconut cream sweet and spicy curry paste and slice lime leaves combined to create a creamy smooth base.

2. Gang Keow Wan

(Sweet Spicy Green Curry)

Thai sweet & spicy green curry delivers huge flavor and aroma with basil, lime leaves, Thai eggplants bamboo shoot, bell pepper, string beans and zucchini.

4. Mussaman Curry

Thai-Indonesian creamy sauce with potato, onion, roasted peanuts, sweet potato, avocado, bell pepper and carrot.

Fried Rice

Please select your choice of meat:

Chicken: \$13.95	Shrimp: \$16.95	Squid: \$14.95	Beef: \$14.95	Fish: \$15.95
Seafood: \$21.95	Scallops: \$17.95	Pork: \$13.95	Duck: \$17.95	Tofu: \$12.95

1. Thai Fried Rice

Stir fried rice with eggs, white onion, tomato, peas, carrots and scallions.

2. Thai Spicy Basil Fried Rice

Stir fried rice with basil, eggs, white onion, tomato, peas, carrots, bell pepper, mushroom, and scallion in spicy sauce.

3. Coconut Ginger Thai Fried Rice


Stir fried rice with egg, white onion, peas, carrots, raisin and ginger in coconut milk.

4. Pineapple Fried Rice

Stir fried rice with pineapple, cashew, raisins, white onion, peas, carrots, eggs and in light garlic soy sauce.

5. Curry Fried Rice

Stir fried rice with aromatic Thai curry, white onion, carrots, pea, scallion, eggs & red bell pepper.

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Entrees

Serve with steam Jasmine rice or brown rice

Please select your choice of meat:

Chicken: \$13.95 Shrimp: \$16.95 Squid: \$14.95 Beef: \$14.95 Fish: \$15.95
Seafood: \$21.95 Scallops: \$17.95 Pork: \$13.95 Duck: \$17.95 Tofu: \$12.95

1. Pad Prew Wan (Sweet & Sour)

Stir fried mixture of pineapple, zucchini, celery, bell peppers, carrots, green onion, cucumber, white onion, and tomato in sweet and sour sauce.

2. Pad Gatiem (Garlic)

Stir fried meat choice with garlic and ground pepper sauce over bed of lettuce.

3. Pad Puk Kha-Na (Oriental Broccoli)

Stir fried mixture of oriental broccoli, baby corn and carrots in oyster sauce.

4. Pad Prikpoa

Stir mixture of zucchini, green beans, baby corn, white onion, mushroom, bamboo and bell pepper in roasted chili paste sauce.

5. Pad Mit Ma-Maung Himaphan (Cashew)

Stir fried mixture of white onion and scallion, bell pepper, pineapple, celery and roasted cashew nuts in roasted chili paste sauce.

6. Pad Puk (Mixed Vegetables)

Stir fried mixture of onion, broccoli, oriental broccoli, zucchini, snow peas, mushroom, baby corn, bell pepper, carrot and bean sprout in light soy sauce.

7. Pad Gra Paow (Basil)

Stir fried mixture of white onion and scallion, bell pepper, mushroom and fresh Thai basil in light brown sauce.

8. Pad Prinking

Stir fried mixture of green beans, bell pepper and lime leaves in roasted chili paste sauce.

9. Pad Phet

Stir fried mixture of green beans, bamboo shoot and bell pepper in spicy coconut milk sauce, basil and lime leaves.

10. Eggplant

Stir fried mixture Japanese eggplant, bell pepper, green and white onions, in spicy basil bean sauce.

11. Pad Khing Sod (Ginger)

Stir fried mixture of fresh ginger, white onion and scallion, bell pepper, carrots, celery and steam tofu in light ginger soy sauce.

12. Par Rarm Long Song


Stir fried choice of meat in peanut sauce served over bed of broccoli and carrots and bell pepper.

13. Spicy Minced Chicken

Stir fried spicy basil ground chicken with mushroom, white onion, scallion, baby corn, red pepper, carrots and snow peas.

14. Pad Pong Gari (Yellow Curry)


Stir fried onion, bell peppers and celery in Thai yellow curry sauce.

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Chef's Specials

Serve with steam Jasmine rice or brown rice

1. **Fish Clay Pot** \$17.95
Orange roughly bake in clay pot with white wine sauce.
2. **Seafood Madness** \$21.95
(Shrimp, squid, scallop, mussel)
Stir fried mix of seafood with lemongrass sauce.
3. **Pad Phet Keow Wan Talay** \$21.95
Stir fried seafood with spicy Asian paste curry.
4. **Duck Confit** \$17.95
Crispy duck a topped with sweet & sour tamarind sauce.
5. **Evil Jungle Prince with Chicken** \$14.95
Sautéed chicken in basil lemongrass coconut sauce over bed of fresh crispy cabbage.
6. **Basil Chili Mussel** \$15.95
Stir fried mussels with ground bean sauce, basil and roasted chili paste.
7. **Choo Chee Pla** \$17.95
Crispy fried orange roughly fillet topped with red curry sauce and kaffir lime leaf.
8. **Goong and Hoi Nam (Prikpoa)** \$19.95
Sautéed shrimp and scallop in sweet-spicy creamy roasted chili paste and palm sugar.

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Desserts

1. Sweet Rice

With custard or mango (in season) \$4.95
With custard and mango (in season) \$5.95

2. Natural Purple Sweet Rice

With custard or mango (in season) \$4.95
With custard and mango (in season) \$5.95

3. Ying and Yang

\$7.95

White and purple sweet rice custard and mango (in season)

Sides

1. Sticky Rice

\$3.95

3. Brown Rice

Pt. \$3.00 Qt. \$4.50

2. Jasmine Rice Pt. \$2.50 Qt. \$3.95

4. Vegetables

\$4.00

Beverages

1. Thai Iced Coffee

\$3.50

4. Lemongrass Tea (Hot)

\$3.00

2. Thai Iced Tea

\$3.50

5. Soda

\$2.25

3. Jasmine Tea (Hot)

\$3.00

(Coke, Diet Coke, Sprite, Ginger Ale, unsweetend Tea, Sweeted Tea)