



## Starter

<b>Thai Mint Soft Roll</b>	<b>\$ 6.99</b>
Crab sticks, glass noodles, romaine lettuce, carrot, cucumber, mint, cilantro wrapped in rice paper served with plum and peanut sauce	
<b>Crispy Spring Rolls (4) pcs.</b>	<b>\$ 5.99</b>
Mixed vegetables and glass noodles wrapped in spring roll skin and deep fried, served with Thai sweet chili sauce	
<b>Edamame</b>	<b>\$ 4.99</b>
Steamed and lightly salted soybeans	
<b>Cheese Rolls (5) pcs.</b>	<b>\$ 6.99</b>
Wonton wrapper stuffed with a crabmeat, cream cheese mixture	
<b>Steamed or Fried Dumplings (6) pcs.</b>	<b>\$ 6.99</b>
Dumplings stuffed with chopped chicken and vegetables, served with Thai sweet soy sauce	
<b>Chicken Satay</b>	<b>\$ 5.99</b>
Marinated chicken on a stick served with sweet chili and peanut sauce	
<b>Fried Tofu</b>	<b>\$ 6.99</b>
Served with Thai sweet chili sauce and crushed peanuts	
<b>Thai Chicken Wings</b>	<b>\$ 8.99</b>
Crisped wings served with Thai sweet chili sauce	

## Soup

<b>Tom Yum Chicken*</b>	<b>sm \$5.99</b>	<b>lg \$9.99</b>
<b>Tom Yum Shrimp* “Imported”</b>	<b>sm \$6.99</b>	<b>lg \$10.99</b>
Thai lemongrass soup made with tangy lime juice, chili, mushroom, cilantro and tomato		
<b>Tom Kha Chicken</b>	<b>sm \$5.99</b>	<b>lg \$9.99</b>
<b>Tom Kha Shrimp “Imported”</b>	<b>sm \$6.99</b>	<b>lg \$10.99</b>
Thai coconut milk soup made with galangal, lime juice, cilantro and mushroom		
<b>Wonton Soup</b>	<b>sm \$5.99</b>	<b>lg \$10.99</b>
Shrimped “Imported” stuffed wontons in a clear consommé with vegetables		
<b>Hot &amp; Sour Soup*</b>	<b>sm \$5.99</b>	<b>lg \$9.99</b>
Bamboo, onion, mushroom, tofu, chicken, crab, and egg, simmered in chicken broth		
<b>Seafood Tom Yum*</b>	<b>\$13.99</b>	
A spicy lemongrass soup, lime juice, basil, and mushroom with combination seafood		

## Fried Rice

*Chicken \$13.99, Pork \$15.99, Beef \$15.99, Shrimp “Imported” \$17.99, Tofu \$13.99, Vegetables \$13.99, Vegetables& Tofu \$14.99*

<b>Thai Fried Rice</b>
Stir fried Jasmine rice with carrot, onion, tomato, scallion and egg in Thai signature seasoning sauce
<b>Spicy Basil Fried Rice*</b>
Stir fried Jasmine rice with basil, bell pepper, carrot, onion and egg in homemade chili basil sauce
<b>Pineapple Fried Rice*</b>
Stir fried Jasmine rice with carrot, egg, pineapple, raisin, onion in Thai curry sauce
<b>Thai Mint Fried Rice*</b>
Stir fried Jasmine rice with egg , basil, onion, bell pepper, cashew, carrot and Thai Mint special homemade sauce

\*Spicy Dish  
\* Medium \*\* Spicy \*\*\* Hot  
(GF) Gluten Free

## Salad

<b>Yum Woon Sen*</b>	<b>\$11.99</b>
Boiled shrimp “imported” and pork, glass noodle, onion, cilantro, scallions, bell pepper and carrot and mixed green served with a spicy lime dressing	
<b>Beef Salad*</b>	<b>\$10.99</b>
Sliced beef mixed with tomato, onion, bell pepper, cucumber, carrot and mixed green served with spicy chili dressing	
<b>Chicken Salad*</b>	<b>\$9.99</b>
Chicken mixed with tomato, onion, bell pepper, cucumber, carrot and mixed green served with spicy lime dressing	
<b>Yum Shrimp*</b>	<b>\$11.99</b>
Shrimp “Imported” mixed with ginger, lemongrass, onion, carrot and mixed green served with spicy lime dressing	
<b>Thai Cucumber Salad*</b>	<b>\$11.99</b>
Shrimp “Imported” , cucumber, carrot, tomato, and mixed green served with spiciv lime dressing	

## Thai Curry

Served with Thai Jasmine Rice

*Chicken \$13.99, Pork \$15.99, Beef \$15.99, Shrimp “Imported” \$17.99, Tofu \$13.99, Vegetables \$13.99, Vegetables& Tofu \$14.99*

<b>Red Curry** (GF)</b>
Spicy Thai red chili paste & coconut milk sauce with bamboo shoot, basil, bell pepper and carrot
<b>Green Curry** (GF)</b>
Spicy Thai green chili paste & coconut milk sauce with bamboo shoot, basil, bell pepper, squash and oriental eggplant
<b>Mussaman Curry (GF)</b>
A rich and relatively mild Thai curry & coconut milk sauce with carrot, potato, pineapple, tomato and topped with roasted pecan
<b>Panang Curry (GF)</b>
A relatively mild Thai curry with peanut & coconut milk sauce with bell pepper, broccoli, baby corn ,carrot
<b>Yellow Curry* (GF)</b>
Oriental curry with coconut milk sauce with carrot, onion and potato

## Noodle

*Chicken \$13.99, Pork \$15.99, Beef \$15.99, Shrimp “Imported” \$17.99, Tofu \$13.99, Vegetables \$13.99, Vegetables& Tofu \$14.99*

<b>Pad Thai* (GF)</b>
Rice noodle sautéed with green onion and egg in sweet & sour tamarind sauce, served with bean sprout and crushed peanut
<b>Pad Kee Mao*</b>
Flat noodle sautéed with bell pepper, onion, basil, and egg in Thai spicy sauce, topped with tomatoes
<b>Pad Woon Zen</b>
Clear glass noodle sautéed with bean sprout, baby corn, broccoli, carrot, celery, mushroom, onion, squash and egg in thin soy sauce
<b>Pad See U</b>
Flat noodle sautéed with bean sprout, broccoli, carrot and egg in sweet soy sauce
<b>Curry Noodle*</b>
Flat noodle sautéed with bean sprout, scallion and egg in Thai curry sauce served with crushed peanut
<b>Co See Me Noodle</b>
Crispy fried egg noodle topped with bamboo shoot, broccoli, carrot, mushroom ,onion and egg in Thai sauce

## Entrée

Served with Thai Jasmine Rice

*Chicken \$13.99, Pork \$15.99, Beef \$15.99, Shrimp “Imported” \$17.99, Tofu \$13.99, Vegetables \$13.99, Vegetables& Tofu \$14.99*

<b>Basil Eggplant*</b>	
Sautéed choice of protein & oriental eggplant with basil, bell pepper, onion in spicy Thai homemade sauce	
<b>Basil*</b>	
Sautéed choice of protein with bamboo shoot, basil, bell pepper, carrot and squash in spicy Thai homemade sauce	
<b>Thai Garlic*</b>	
Sautéed choice of protein with bell pepper, broccoli, mushroom and onion in garlic & black pepper sauce	
<b>Cashew Nut</b>	
Sautéed choice of protein & cashew nut with bell pepper, carrot, onion, scallion, hot dried chili in Thai sweet homemade sauce	
<b>Taste of Ginger</b>	
Sautéed choice of protein with carrot, mushroom, onion and squash in Thai ginger sauce	
<b>Baby Corn and Mushroom</b>	
Sautéed choice of protein, baby corn & mushroom with bell pepper, carrot and onion in Thai oyster sauce	
<b>South Sea Shrimp* “Imported”</b>	
Sautéed shrimp with bell pepper, carrot, celery, onion, and egg in homemade curry sauce	
<b>Paradise Shrimp* “Imported”</b>	
Sautéed shrimp with basil, bell pepper, carrot, celery, lemongrass, onion and pineapple in Thai chili sauce	
<b>Shrimp Delight ** “Imported”</b>	
Sautéed shrimp with bell pepper, carrot, cashew nut, celery, ginger, onion, and tomato in spicy chili sauce	
<b>Ocean Siam*</b>	<b>\$19.99</b>
Sautéed seafood combination with basil, bell pepper, cashew, celery, onion and pineapple in special homemade sauce	
<b>Seafood Kee Mow**</b>	<b>\$19.99</b>
Sautéed seafood combination with basil, bell pepper and onion in spicy curry sauce	
<b>Mango Catfish*</b>	<b>\$17.99</b>
Fried filets catfish served with spicy fresh mango& lime dressing salad, carrot, cashew nut and onion	
<b>Spicy Catfish Curry** (GF)</b>	<b>\$17.99</b>
Fried fillet catfish with bamboo shoot, basil, bell pepper, carrot, krachai and green peppercorn in Red curry sauce	
<b>Fried Tilapia Ginger</b>	<b>\$17.99</b>
Fried fillet tilapia & ginger sautéed with carrot, mushroom onion and squash in Thai ginger sauce	
<b>Volcano**</b>	<b>\$17.99</b>
Sautéed choice of protein with green bean in spicy aromatic Thai sauce	

\*Spicy Dish  
\* Medium \*\* Spicy \*\*\* Hot  
(GF) Gluten Free

## Dessert

**Khao Niew Mamuang. \$6.99 “Seasonal”**Sweet ripe mango served with sweet sticky rice and with sweet coconut cream