

Appetizers

1. Spring Rolls - \$8

Deep-fried and served with plum sauce.
2. Cheese Rolls - \$8

Cream cheese rolls deep-fried and served with plum sauce.
3. Summer Rolls - \$8

Fresh rolls; choice of shrimp or tofu; spicy peanut sauce.
4. Fried Tofu - \$7

Deep-fried tofu; served with crushed peanut plum sauce.
5. Shrimp Chips - \$6

Shrimp chips; served with plum sauce.
6. Chicken Satay - \$10

Marinated chicken skewers; peanut sauce & cucumber salad.
7. Shrimp Tempura - \$10

Deep-fried; with house salad and plum sauce.
8. Crispy Shrimp or Squid - \$12

Battered and flaked, deep-fried; with plum sauce.
9. Roll Delight - \$12

5 Cheese, 3 Spring, 1 Summer; with plum and peanut sauce.
10. Combination Appetizer - \$21

7 Cheese Rolls, 3 Spring Rolls, 4 Tempura Shrimp, 2 Chicken Satay, 1 Summer Roll (Shrimp or Tofu); with plum, peanut, and cucumber salad.



#9
Roll Delight



#6
Chicken Satay

Salad

- 22.Sawasdee Salad - \$12

Assorted vegetables, choice of chicken or tofu, and egg; with house dressing.
- 23.Muslim Salad - \$12

Assorted vegetables, tofu, and egg; with peanut dressing.
24. Laab - \$15

Ground chicken, pork, or tofu; onions, cilantro, carrot, bell pepper, ground rice; tossed in home vinaigrette, over lettuce.
- 25.Weeping Tiger - \$17

Grilled beef; onion, cilantro, carrot, bell pepper, ground rice; tossed in house vinaigrette, over lettuce.
- 26.Yum Neua - \$17

Grilled beef; onion, cilantro, carrot, bell pepper, cucumber, tomato; tossed in house vinaigrette, over lettuce.
27. Yum Woonsen - \$18

Ground chicken, shrimp, onion, cilantro, tomato, celery, carrot, bell pepper, tossed with glass noodle and house vinaigrette, over lettuce.
- 28.Eggplant Salad - \$18

Ground chicken, shrimp, onion, cilantro, carrot, bell pepper; .tossed in house vinaigrette, over eggplant.
29. Yum Talay - \$20

Seafood combination, onion, cilantro, carrot, bell pepper, ginger, celery, tomato; tossed in house vinaigrette, over lettuce.

Soup

11. Cabbage Soup - Sm \$9 | Lg \$15

Cabbage, celery onion, carrot, pork, shrimp, squid.
12. Cabbage Soup Tofu - Sm \$8 | Lg \$14

Cabbage, celery, onion, carrot, tofu.
13. Wonton Soup - Sm \$9 | Lg \$15

Pork wontons, shrimp, squid, carrot, spinach.
14. Gang Laeng - Sm \$8 | Lg \$14

Vegetable tofu soup; spinach, carrot, onion, mushroom, basil
- Tom Yum...

Thai style hot and sour soup; mushrooms, tomatoes, onions, Thai herbs, cilantro, chili oil.
15. Chicken or Tofu - Sm \$8 | Lg \$14
16. Shrimp - Sm \$9 | Lg \$16
17. Seafood - Sm \$10 | Lg \$18
- Tom Kah...

Coconut milk soup; mushroom, carrot, baby corn, Thai herbs, green onion, cilantro, chili oil.
18. Chicken or Tofu - Sm \$9 | Lg \$16
19. Shrimp -Sm \$10 | Lg \$18
20. Seafood - Sm \$12 | Lg \$20
21. Po-Thak - Sm \$10 | Lg \$18

Sour and spicy seafood soup; mushrooms, onions, ginger, basil, lime juice, chili peppers.



#32
Weeping Tiger



#48

Pad Prik Sod

#60

Crispy Noodle
Green Curry



Stir-Fry

Chicken, Pork, Tofu, Veggie - \$16
Beef, Shrimp, Squid - \$19
Seafood or Meat Combination - \$21

30. Breow Waan (Thai Sweet & Sour)

Fresh cucumber, tomato, pineapple, dew garlic, bell pepper, onion, carrot, and baby corn in our house sweet and sour sauce.

31. Pad Kra Praow (Sweet Basil)

Fresh basil stir fried with garlic, onion, bell pepper, carrot, baby corn, mushroom and bamboo shoots.

32. Pad Cashew (Thai Style)

Roasted cashew nuts stir fried with dried chili, garlic, onion, bell pepper, carrot, and baby corn.

33. Pad King (Ginger)

Ginger slices stir fried with garlic, mushroom, onion, bell pepper, carrot, and baby corn.

34. Pad Gratiem (Garlic)

A favorite for garlic lovers, a garlic, black pepper, paprika blend with Thai seasoning, served over broccoli.

35. Pad Num Munhoy (Oyster Sauce)

Sautéed garlic, baby corn, onions, carrots, and mushrooms served over a bed of broccoli topped with oyster sauce.

36. Spicy Eggplant

Eggplant stir fried with bell pepper, garlic, and chili.

37. Pad Prik Sod (Fresh Chili)

Fresh chili stir fried with garlic, onion, bell pepper, carrot, and baby corn.

38. Mixed Veggies

Vegetable stir fry with bean thread noodles in our house sauce.

Curry

Chicken, Pork, Tofu, Veggie - \$17

Beef, Shrimp, Squid - \$20

Seafood or Meat Combination - \$22

Make It Into A Curry Fried Rice - Add \$1

Make it Into A Crispy Noodle Curry - Add \$2
(Coconut Curries Only)

39. Pa-Nang Curry

Coconut curry with bell peppers and fresh basil.

40. Green Curry

Coconut curry bell peppers, bamboo shoots, green peas, diced carrots, and fresh basil.

41. Red Curry

Coconut curry with bell peppers, bamboo shoots, and fresh basil.

42. Yellow Curry

Coconut curry with onions, potato, and carrots.

43. Mus-sa-mun Curry

Coconut curry with peanuts, pineapple, onions, potato, and carrots.

44. House Curry

Coconut curry with pineapples, tomatoes, bell peppers, and fresh basil.

45. Pumpkin Curry

Coconut curry with pumpkin, carrots, bell peppers, and fresh basil.

58. Jungle Curry

Spicy "Country Style" curry, made with red curry paste **without** coconut milk, bamboo shoots, bell peppers, onions, carrots, baby corn, zucchini, mushrooms, and fresh basil.

59. Shrimp Curry - \$20

Red coconut curry, with shrimp, bell peppers, tomatoes, pineapple, and fresh basil, served in a pineapple shell.

60. Roasted Duck Curry - \$20

Boneless roasted duck in our red coconut curry, with pineapples, tomatoes, bell peppers, and fresh basil, served in a pineapple shell.

61. Pattaya Beach - \$22

Seafood combination in our red coconut curry, with bell peppers, bamboo shoots, zucchini, and fresh basil.

62. Phuket Island - \$22

Seafood combination stir fry with celery, onions, and bell peppers, mixed with coconut milk and curry powder, finished with egg.



#58 Jungle Curry



#40



#57



#38

Fried Rice & Noodle

Chicken, Pork, Tofu, Veggie - \$16
Beef, Shrimp, Squid - \$19
Seafood or Meat Combination - \$21

63. Thai Fried Rice

Thai style fried rice with egg, onions, tomatoes, green peas, and dice carrots, served with cucumber slices.

64. Basil Fried Rice

Thai style fried rice with onions, bell pepper, carrots, baby corn, bamboo shoots, mushroom, tomatoes, and fresh basil.

65. Thai Noodle Soup

Vegetable broth with celery, onions, carrots, and bean sprouts, with rice noodles.

66. Pad See Iew

Stir fried flat noodles with broccoli, carrots, and egg.

67. Lard Nar

Stir fried flat noodle, topped in a heavy gravy with carrots, onions, broccoli, and garlic.

68. Spicy Noodle

Stir fried flat noodle with onions, bell peppers, carrots, baby corn, bamboo shoots, mushroom, tomatoes, and fresh basil.

69. Pad Woonsen

Stir fried glass noodles with cabbage, celery, onions, carrots, baby corn, and mushrooms.

70. Pad Thai

Stir fried rice noodle with bean sprouts, and green onion.

71. House Special Fried Rice - \$18

Thai style fried with chicken, shrimp, green peas, diced carrots, onion, cashew nuts, raisins, tomato, and pineapple; mixed with yellow curry powder.

Sides/Extras

Small Steamed Rice.....	1.00
Large Steamed Rice.....	2.00
Steamed Rice Noodles	3.00
Steamed Glass Noodles	3.00
Crispy Noodles	4.00
Sticky Rice.....	3.50
Sweet Sticky Rice.....	3.50
Side of Curry Sauce	10.00
Extra Vegetables	per portion 2.00
Extra Meat.....	per portion 2.00
Extra Duck(For Duck Curry Only) per portion	8.00



#79 PadThai

House Specialties

85. Honey Pork - \$16

Grilled pork, marinated in our house honey sauce, garnished with tomatoes and cucumbers.

72. Pra-Ram (Peanut Sauce) - \$17+

Choice of protein sautéed in our popular peanut sauce, served over fresh spinach.

73. Slizzling Peanut - \$17+

Choice of protein, carrots, baby corn, mushroom, onions, in our popular peanut sauce, served on a piping hot plate

74. Mussels in a Clay Pot - \$18

Steamed mussels with Thai herbs in a clay pot, served with a spicy sauce.

75. Shrimp Delight - \$17

Shrimp deep-fried to a crisp, stir-fried with our house garlic sauce served with a side of broccoli.

76. Lava Shrimp - \$18

Tempura fried shrimp served on a piping hot plate, drizzled in one of our house sauces; chili, basil, or ginger.

77. Sawasdee Salmon - \$22

Grilled salmon topped with one of our house sauces; chili, basil, sweet & sour, ginger, or coconut sauce (Add \$2)

78. Sawasdee Tilapia - \$22+

Deep-fried Whole Tilapia, topped with one of our house sauces; chili, basil, sweet & sour, ginger, or coconut (Add \$2)



**#90
Tilapia
w/Chili Sauce**

Kids Menu

All meals comes with choice of steamed peas and carrots or broccoli, fruit slices, and kids drink \$7

1. Breaded Chicken Tenders
2. Mac & Cheese
3. Chicken Satay
4. Steamed Chicken

Desserts

1. Ice Cream - \$2

Vanilla ice cream topped with whip cream, crushed peanuts, chocolate syrup, and a cherry.

2. Fried Bananas - \$5

Banana rolled in rice paper, deep-fried to a crisp, served with a sweet sauce on the side.

3. Sticky Rice with Ice Cream - \$4

Sweet sticky rice topped with vanilla ice cream, crush peanuts, whip cream, chocolate syrup, and a cherry.

4. Fried Bananas w/ Ice Cream - \$7

Banana rolled in rice paper, deep-fried to a crisp, served with vanilla ice cream topped with whip cream, crushed peanuts, chocolate syrup, and a cherry.

5. Sweet Sticky Rice w/ Mango - \$9

Sweet sticky rice served with fresh mango, topped with sweet coconut milk.



#6 Sweet Sticky Rice w/ Mango

Beverages

Iced Beverages | 5.00

No Ice | 7.00

- Thai Milk Tea
- Green Thai Milk Tea
- Pink Milk Tea
- Thai Milk Coffee
- Thai Iced Coffee (No Milk)
- Thai Lemon Tea
- Sala Ice Tea
- Mali (Jasmine) Ice Tea

Boba | 6.00

No Ice Boba | 8.00

- Thai Milk Tea
- Green Thai Milk Tea
- Pink Milk Tea
- Thai Milk Coffee
- Thai Iced Coffee (No Milk)
- Thai Lemon Tea
- Sala Ice Tea
- Mali (Jasmine) Ice Tea

Fruit Smoothie | 5.00

w/Boba | 6.00

- Mango
- Strawberry
- Pineapple

Beverages

Soda (Can) | 1.00

- Coke
- Diet Coke
- Coke Zero
- Dr. Pepper
- Sprite
- Root Beer
- Orange Soda

Unsweetened Iced Tea | 2.50

Hot Tea | 2.50

(Per Person)

- Green
- Jasmine
- Black Chai Spice
- Herbal Decaf Lemon Ginger
- Herbal Decor Wild Raspberry