



CHEF'S SPECAIL

Crying Tiger Wagyu steak & Garlic butter fried rice \$32.95 ข้าวต้มกุ้ง Tender steak sliced paired with savory garlic butter fried rice, topped with rich egg yolk and burst of sizzling fish egg		Khao Soi Wagyu Curried noodle \$32.95 ข้าวต้มวุ้นเส้น Tender steak paired with egg noodles, topped with fresh, pickled mustard greens, coconut milk, yellow curry, curry powder, lime, coriander, fish sauce, and sugar. A delightful blend of rich flavors!		Garlic Prawn \$26.95 กุ้งทอดกระเทียม Features succulent prawns enhanced with garlic, salt, and seasoning for an elevated flavor burst.		Fried Fish & Mango salad \$33.95 Bronzino \$24.95 Red Fish ปลาหมึกทอด Crispy fish topped with zesty mango salad, crunchy peanuts, fresh shallot, carrot, chili, cilantro, and Chinese celery, all balanced with lime and a touch of syrup.		Steamed Fish with chili, lime & garlic \$33.95 Bronzino \$24.95 Red Fish ปลาหมึกต้ม Tasty lime, fish chili, zesty fish sauce, sweet syrup, and crisp Chinese celery over steamed fish.	
Crab Thai Omelette \$25.95 ไข่ทอด Crab meat blended with eggs, pepper, salt, and fish oil, presenting a bona fide Thai omlette experience.		Crab fried rice \$27.95 ข้าวต้มกุ้ง Generous chunks of crab mixed with rice, egg, spring onion, and a dash of pepper and soy sauce.		Duck & Tamarind Sauce \$32.95 เป็ดทอด Tamarind, fish sauce, sugar, fried shallot, cashewnut, chili and cilantro.		Fried Fish with garlic & pepper \$33.95 Bronzino \$24.95 Red Fish ปลาหมึกทอดกระเทียมพริกไทย Garlic and pepper season this succulent fried fish, delivering bold flavors and a delightful bite.		Fried Fish & Herbal spicy salad \$33.95 Bronzino \$24.95 Red Fish ปลาหมึกทอด Crunchy fried fish topped with mango, shallot, lemongrass, ginger, peanut, chili, lime, basil, fish sauce, sugar, and cilantro.	
Duck Lychee Curry \$32.95 ข้าวต้มเป็ด Tender duck paired with juicy lychee, creamy coconut milk, aromatic red curry, fresh coriander, and a hint of fish sauce.		Soft shell Crab & Mango Salad \$25.95 กุ้งแม่น้ำทอด Crispy softshell crab paired with juicy mango, topped with a zesty blend of fish sauce, lime, chili, syrup, and fresh Chinese celery.		Fried Fish & Sour Curry \$31.95 Bronzino \$24.95 Red Fish ปลาหมึกทอด Tamarind, red curry paste, red chili pepper, fish sauce, palm sugar, salt, seasoning powder and mixed vegetables.		Soft shell Crab & Crab Curry \$28.95 กุ้งแม่น้ำทอด Koeng Khao Curry, tamarind, coconut milk, salt, lime, basil.		Wagyu Kapow Jasmine Rice \$32.95 ข้าวต้มวุ้นเส้น Heily Basil, basil, garlic, chili, oyster sauce, soy sauce, fish sauce.	
Lobster Pad Thai \$26.95 ข้าวต้มกุ้ง A delight blend of lobster, rice, rice noodles, red chili, lemongrass, ginger, shallot, spring onion, fish sauce, peanut oil, and a hint of fish sauce.		Fried Fish with Papaya salad \$24.95 Red Fish \$33.95 Bronzino ปลาหมึกทอด Crunchy green papaya mingling with sliced shrimp, peanuts, fish sauce, sweet lime, chili, and a hint of sweetness.		Lobster Khao Soi \$29.95 ข้าวต้มกุ้ง Tender lobster paired with egg noodles, topped with shallots, pickled mustard greens, coconut milk, yellow curry, curry powder, lime, coriander, fish sauce, and sugar. A delightful blend of rich flavors!		Salmon Kapow Jasmine Rice \$26.95 ข้าวต้มวุ้นเส้น Heily Basil, basil, garlic, chili, oyster sauce, soy sauce, fish sauce.		Sweet chili Fish \$33.95 Bronzino \$24.95 Red Fish ปลาหมึกทอด Chili, garlic, sugar, fish sauce.	
Lobster Tom Yum \$29.95 ต้มยำกุ้ง A burst of chili, lemongrass, kaffir lime, chili, fish sauce, mushrooms, and cilantro, featuring succulent prawns.		5 Spices Pork Knuckle Stew \$28.95 ข้าวต้ม Chinese five-spice powder, Cinnamon sticks, Star anise, Coriander root, 3-flo, Black pepper, ginger, star anise, Coriander seeds, Palm sugar, Rock sugar, Light soy sauce, Dark soy sauce, Oyster sauce, Seasoning sauce, Salt, Chinese broccoli, Pickled mustard green.		Specialty Surf & Turf Lobster + Wagyu \$49.95 Serves with Fried Thai 					

SMALL PLATES + KHAO TOM KUI จานเล็ก + เครื่องข้าวต้มกุ๊ย

Mala Tentacles \$16.95 กุ้งต้ม Pan-fried		Catfish & mango salad \$16.95 ข้าวต้ม Crispy flake catfish paired with juicy mango, topped with a zesty blend of fish sauce, lime, chili, syrup, and fresh Chinese celery.		Chive Pancake \$9.95 ข้าวต้ม Crispy chive pancake with a tangy blend of soy sauce, vinegar, and a hint of sweetness.		Spicy raw shrimp sashimi \$16.95 กุ้งต้ม Chili, lime, garlic, sugar, fish sauce.		Veggie Spring Rolls \$6.95 ข้าวต้ม Crunchy bites filled with vermicelli, carrots, and corn, wrapped in rice paper and paired with sweet & sour sauce.	
Fried calamari \$13.95 ข้าวต้ม Crisp calamari rings dusted with salt, served with a side of zesty spicy mayo.		Mala Steak \$14.95 ข้าวต้ม A popular flavor profile in Sichuan cooking where the meat's 'numbing' and to become 'tasty'.		Steamed Mussel \$16.95 ข้าวต้ม A burst of chili, lemongrass, kaffir lime, garlic, ginger and coconut milk.		Japanese Flying Fish with Roes \$11.95 ข้าวต้ม Chili, lime, garlic, sugar, fish sauce.		Sticky Wing \$11.95 ข้าวต้ม Chili, vinegar, garlic, sugar, fish sauce.	
Wing Zabb Spicy \$11.95 ข้าวต้ม Zesty chili mingling with tangy lime and a dash of rice powder, creating a delightful spicy adventure.		Larb ESarn Salad Chicken \$14.95 Pork \$15.95 Steak \$17.95 Tender chicken, chili, lime, and garlic, accented by vibrant seasonings.		Spicy Shrimp Ramen Salad \$18.95 ข้าวต้ม Mixed chicken, chili, lime, and garlic, accented by vibrant seasonings.		Shrimp Summer Rolls \$13.95 ข้าวต้ม Juicy shrimp, carrots, cabbage, mango, basil, rice wrap with spicy creamy Thai seafood dipping.		Chicken Satay \$11.95 ข้าวต้ม Natural sauce.	
Som Tum Thai \$13.95 ข้าวต้ม Crunchy green papaya mingling with sliced shrimp, peanuts, fish sauce, sweet lime, chili, and a hint of sweetness.		Turn Poo Plarah \$15.95 ข้าวต้ม Tangy green papaya teams with lime, chili, savory black crab, and a dash of sweet, fermented fish sauce.		Tom Yum Koong Prawn \$11.95 Cup \$28.95 Hot Pot Tender shrimp, chili, lime, and garlic, accented by vibrant seasonings.		Tom Kha Kai Chicken \$7.95 Cup \$15.95 Hot Pot Tender chicken, mushrooms, fragrant galangal, lemongrass, kaffir lime leaves, zesty chili, creamy coconut milk, savory fish sauce, fresh lime juice, and vibrant cilantro.		Fried Steak \$14.95 ข้าวต้ม Coriander seed, oyster sauce, soy sauce.	
Tum Kapi Plarah \$15.95 ข้าวต้ม Tangy green papaya teams with lime, chili, shrimp paste, and a dash of sweet, fermented fish sauce.		Sweet Chinese sausage Salad \$11.95 ข้าวต้ม Chili, lime, garlic, palm sugar, cilantro and spring onion, cucumber.		Sour Chinese Plum and Pork Soup \$11.95 ข้าวต้ม Traditional Thai Chinese soup.		Sweet & Sour Cabbage Pickle salad \$11.95 ข้าวต้ม Tender chicken, mushrooms, fragrant galangal, lemongrass, kaffir lime leaves, zesty chili, creamy coconut milk, savory fish sauce, fresh lime juice, and vibrant cilantro.		Fried Pork \$11.95 ข้าวต้ม Coriander seed, oyster sauce, soy sauce.	
Fish & Chips \$15.95 ข้าวต้ม Serves with house special Thai seafood sauce special.		Spicy Herbal Steak Salad \$17.95 ข้าวต้ม Lemongrass, kaffir lime, chili, lime, fish sauce, chili paste, mint.		House Salad Seasonal \$7.95 ข้าวต้ม Seasonal dressing.		Black Chinese Olive and Pork \$11.95 ข้าวต้ม Oyster sauce, soy sauce, garlic, spring onion.		Salted Duck Egg Salad \$11.95 ข้าวต้ม Fried shrimp, ginger, chili, lime, garlic, fish sauce, spring onion, cilantro.	
Crispy Pork Belly \$15.95 ข้าวต้ม Serves with house special Thai seafood sauce special.		Fried Tofu \$7.95 ข้าวต้ม Peaked, salt, chili, vinegar, sugar and cilantro.		Chinese Broccoli \$12.95 ข้าวต้ม Oyster sauce, garlic, chili, soy sauce.		Spicy Grilled Pork Salad \$15.95 ข้าวต้ม Chili, lime, rice powder, chili, accented by vibrant seasonings.		Crispy Curried Rice Salad \$17.95 ข้าวต้ม Fermented fish sauce, mixed pork, curry paste, egg, chili, garlic, lime, fish sauce, mint, ginger, oil.	
French Fries \$6 ข้าวต้ม Salt.		Tamarind Fried Egg \$11.95 ข้าวต้ม Tamarind, fish sauce, palm sugar, fried shallot, chili, coriander.		Morning Glory \$12.95 ข้าวต้ม Bean curd, garlic, chili, oyster sauce, soy sauce.		Thai Pork Omelette \$11.95 ข้าวต้ม Soy sauce, pepper, spring onion.		Fried Egg Salad \$11.95 ข้าวต้ม Chili, lime, garlic, tomato, Chinese celery.	

Crying Tiger Steak +Garlic Butter Fried rice \$24.95 ข้าวผัดเสือร้องไห้ Beef, garlic, pepper, sugar. 	Salmon Teriyaki +Garlic Butter Fried rice +Prawn \$26.95 แซลมอนเทรียคิ Savory salmon teriyaki, complemented by garlic butter fried rice, offers a delightful balance of flavors. 	Fish Chu Chee curry \$16.95 ข้าวผัดปลาสด Spiced fish, aromatic creamy coconut milk, garnished. Kiang Phud Curry, fresh fish, tomatoes, and a hint of fish sauce. 	Yum Kai Zabb Savory Chicken tender +fried egg \$15.95 ข้าวผัดไก่ทอดนุ่ม A vibrant mix of savory chicken tender, fried egg with bursts of spice, fragrant fish sauce, crunchy rice powder, fresh shallots, and coriander. 	Sa Tor Pad Koong \$22.95 ข้าวผัดปลาหมึก Pank, shrimp, pork, shrimp, prawn, chili, garlic, shallot. 
Chicken & Cashew Nut +fried egg \$16.95 ไก่ทอดผัดถั่วลิสงผัด Savor the rich garlic essence mingled with nut and oyster sauces, perfectly seasoned, and topped with a fried egg 	Kana Moo Krob Crispy Pork & Chinese broccoli +fried egg \$19.95 หมูทอดผัดคะน้า Crispy pork and Chinese broccoli tossed in garlic, soy sauce, chili, and oyster sauce, topped with a fried egg and jasmine rice. 	Phak Boong Moo Krob Crispy Pork & Morning glory +fried egg \$19.95 หมูทอดผัดขี้เหล็ก Crispy pork and morning glory tossed in garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice. 	Moo Pad Prik Kaeng Pork Belly +fried egg \$19.95 หมูทอดผัดพริกขี้หนู Tender porky pork, coconut milk, long beans, shallots, chili, rice, hot, hot, hot sauce, sugar. 	Garlic Steak +fried egg \$22.95 สเต็กทอดผัดไข่ Garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice. 
Salted garlic Tofu +Fried egg \$18.95 เต้าหู้ทอดเกลือ Garlic, chili, pepper, spring onion, garlic. 	Pad Cha Pla Todd Crispy Fish with Spicy Herbs \$24.95 ผัดปลาทอด Crispy fish, dried and soaked, fragrant, pepper, corn, bean, and a hint of seasoning with minced garlic, bean, soy sauce, oyster sauce, and ground pepper. 	Pork Belly with Shrimp Paste and Lemongrass \$19.95 หมูทอดผัดใบมะนาว Pork belly, shrimp paste, soy sauce, palm sugar, lemongrass. 	Basil Eggplant +fried egg \$18.95 ผัดมะเขือยาวผัดใบกะเพรา Chicken and bean tossed in garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice. 	Pad Poh Taek Seafood \$21.95 ผัดปูทะเล Sea-foed spicy and sour seafood 

THAI CLASSIC CHOICES OF MEAT:

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|-------------|---------|---------------|---------|---------------|---------|
| • Vegetable | \$15.95 | • Pork | \$16.95 | • Steak | \$19.95 |
| • Chicken | \$15.95 | • Crispy Pork | \$19.95 | • Wagyu Steak | \$32.95 |
| • Tofu | \$16.95 | • Shrimp | \$19.95 | • Salmon | \$26.95 |

Thai Egg Fried Rice ข้าวไข่เจียว Egg, Chinese broccoli, tomatoes, scallions, chicken, garlic, soy sauce, oyster sauce.	No Rath Kapow Basil Egg Noodles นวดเส้นพว Sauté beef tenderloin with garlic, chili, and Thai holy basil leaves, seasoned with soy, fish, and oyster sauce.	Tom Yum Fried Rice ข้าวต้มยำ A burst of chili, lemongrass, kaffir lime, garlic, fish sauce, mushrooms, and cilantro, featuring succulent turbot choice of meat.	Pad Krapow Basil Sauce +fried egg ผัดกะป๊อ Savory, spicy infused with garlic, chili, and Thai holy basil leaves, accompanied with rice, fish, and oyster sauce, topped with a hard egg.	Red Curry แกงเผ็ดร้อน Curry paste, red curry paste, bamboo shoot, soft fish mussels, dried shrimp, and chili peppers, soy sauce, fish sauce, palm sugar, salt, and seasoning powder.			
Basil Fried rice +Fried egg ข้าวผัดใบเตยทอด Cooking with shrimp, garlic, basil, and pineapple, adding with tomato, chicken, garlic, pepper, onion, sauce, and a touch of sugar, all covered with a fried egg.	Drunken Noodle ผัดหน่อไม้ฝรั่ง Stir-frying with shrimp, chicken fat peppers, pepper corn, Chinese broccoli, finger root, and a slice of ginger, with organic garlic, black soy sauce, oyster sauce, and ground pepper.	Rad Nah ถั่วฝักยาว Egg, Chinese broccoli, oil, minced garlic, black soy sauce, seasoning powder, organic garlic, oyster sauce, seasoning sauce and ground pepper.	Pad Thai ผัดไทย A delightful blend of seafood, herbs, rice, eggs, Chinese broccoli, bean sprouts, and eggs, being sprouts, shrimp, sugar, fish sauce, soy sauce, oyster sauce, seasoning sauce, and ground pepper, and a ready taste of time.	Pad See Ew ผัดซีอิ้ว A tangy mix of egg, Chinese broccoli, Chinese garlic, black soy sauce, seasoning powder, sugar, oyster sauce, seasoning sauce, and ground pepper.			
Green Curry แกงเขียวหวาน Coconut milk, green curry paste, Thai eggplant, kaffir lime leaves, basil leaves, red chili peppers, soy sauce, fish sauce, palm sugar, salt, and seasoning powder.	Panang Curry แกงพะเนียง Coconut milk, Panang curry paste, bamboo shoot, kaffir lime leaves, basil leaves, red chili peppers, soy sauce, fish sauce, palm sugar, salt, and seasoning powder.	Rice Congee \$3 ข้าวต้มไก่			Steamed Rice \$3 ข้าวสวย	Sticky Rice \$3 ข้าวเหนียว	Garlic Butter Fried Rice \$8 ข้าวผัดเบรุตเทียม

NOODLE SOUP

Tender Chicken Khao Soi \$15.95 ข้าวซอยไก่ egg noodles, topped with shallots, pickled mustard greens, coconut milk, yellow curry, curry powder, lime, coriander, fish sauce, and sugar. A delightful blend of rich flavors!		Beef Pho \$14.95 น้ำจิ้ม Beef broth, onion, basil, bean sprout, soy sauce, oyster sauce, pepper and rice noodle.		Seafood Sukiyaki \$21.95 สุกี้ทะเลสด Seafood, chicken, cabbage, morning glory, Chinese celery, Sukiyaki sauce, Sukiyaki sauce.		Seafood Rad Nah Meeh Krob \$21.95 ผัดน้ำจิ้มสุกี้ทะเลสด Crispy egg noodle, egg, Chinese broccoli, oil, minced garlic, black soy sauce, seasoning powder, sugar, oyster sauce, seasoning sauce, and ground pepper.		Steak Korean BBQ spicy Ramen \$21.95 ราเมนสเต็กเกาหลี Tender BBQ Steak with savory Korean ramen soup, accompany with onion egg and veggies.	
Lek Hoeng Krob \$19.95 หมูกรอบโฮงกุ่ม Crispy Pork, rice noodle, oyster sauce, soy sauce, sugar, bean sprout, vinegar, garlic, cilantro, onion.		Pork Tom Yum Noodle Soup \$14.95 ต้มยำหมูเส้น Rice vermicell with 'tangy' Pork with fish ball, bean sprouts, long beans, chili, and crunchy peanut		Seafood Tom Yum Noodle Creamy Soup \$21.95 ต้มยำทะเลนoodleครีม A burst of chili, lemongrass, kaffir lime, garlic, fish sauce, mushrooms, and cilantro, featuring succulent prawns.					

Buffet

Made to Order All You Can Eat

\$59.99 Per Person

Kids 12 Years old \$29.99

Kids 3 or \$15

What you can get

- 1 from Chef's Special, No Specialty
- Unlimited from Small Plates + Khao Tom Kui
- Unlimited from Thai Classic, NO Wagyu
- Unlimited from Noodle soup

The Rules

- You must finish all of your food
- We charge FULL PRICE of it's price in A La Carte
- You can take the paid leftover home
- NO ANY EXEPTION for leftover charge
- All food come in regular portion.
- It take time to cook as A La Carte
- 20% gratuity automatically
- Minimum 2 persons
- IF you can not follow these rules, DO NOT DO BUFFET.
Back to A La Carte option

Family Set A \$99.99

- 2 from Chef's Special or Yellow star
- 1 from Small Plates
- 1 from Noodle soup or Seafood boiled or Happy Meal

Family Set B \$149.99

- 2 from Chef's Special or Yellow star
- 2 from Small Plates
- 2 from Noodle soup or Seafood boiled or Happy Meal
- 1 from Dessert

Family Set C \$199.99

- 3 from Chef's Special or Yellow star
- 3 from Small Plates
- 2 from Noodle soup or Seafood boiled or Happy Meal
- 2 from Dessert

SPICY LEVELS:



No Spicy



Less Spicy



Medium



Hot



Super Hot

ALCOHOLIC
BAR SERVICE

Lychee Martini \$15 Soju, lychee, lime 	Aperol Spritz \$15 Aperol, Sparkling wine, lime and orange 	Blue Sapphire \$15 White wine, blue curacao, St. Germain, jasmine drop, lime and sprite 	Red/White Sangria \$15 Red / White wine, Fruit Juice, syrup, lime, triple sec and fruits 	Sake Sour \$15 Sake, Amaretto, lime, syrup 	Bangkok Mule \$15 Soju, emongrass, ginger beer, lime 
Margarita \$15 Classic, Strawberry, Passionfruit, Soju, lime, syrup 	Galaxy Sunset \$15 Soju, Passion fruit puree, lime, soda, butterfly pea flower 	Espresso Martini \$15 Soju, Coffee , cream 	Pina Colada \$15 Passion fruit, lime, vanilla ice 	Soju Mojito \$15 Soju, mint, lime, syrup, soda 	Phuket Sunset \$15 Soju, orange juice, peach puree, granadine, lime 
Hot Sake \$14 Serving in hot only 	Chilled Soju \$14 Ask yur server for availabilities 	House wines \$9 'By the glass 	Beer \$9 Bottle เบียร์ขวด Singha, Chang, Suppara, Heineken. 		

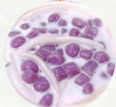
ALCOHOLIC
PREMIUM WINE

Coppola Black label Cabernet, CA \$65 Glass \$18		Salentein Malbec, Argentina \$65 Glass \$18		Zalexander Pinot Noir, CA \$63 Glass \$17		Josh Merlot, CA \$45 Glass \$13		Zaccagnini Pinot Grigio, Italy \$65 Glass \$18		Oyster Bay Sauvignon blanc, New Zealand \$49 Glass \$14		Kendall-Jackson Chardonnay, CA \$49 Glass \$14		Relax Riesling 2012, Germany \$45 Glass \$13		Bartemura Moscato D'asti, Italy \$45 Glass \$13		Mionetto Prosecco Italy \$49 Organic		Mionetto Prosecco Rose Italy \$49 Organic	
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NON- ALCOHOL

							
Thai iced tea S \$6 L \$8 (or Hot)	Thai iced coffee S \$6 L \$8 (or Hot)	Thai milked green tea S \$6 L \$8 (or Hot)	Lychee Thai iced tea S \$6 L \$8	Thai lemon tea S \$6 L \$8	Coconut iced coffee S \$6 L \$8 (or Hot)	Soda \$3	S. Pellegrino \$6
							
Butterfly lemonade S \$6 L \$8	Red lime soda S \$6 L \$8	Virgin green mojito \$8	Night sea soda \$8	Passion Cola \$8	Cherry Temple \$8	Evian \$6	Spring Water \$2
							
						Hot Coffee \$4	Hot Tea \$2.5

DESSERTS

Mango & sticky rice \$11.95 SEASONAL Sweet mango, aromatic sticky rice, drizzled with coconut milk, and sprinkled with sugar, salt, and sesame seeds.		Durian glutenous sticky rice \$14.95 Rich-durian (durian) sweet, sticky coconut glutinous rice, topped with a sprinkle of sesame seeds.		Roasted taro custard with ice cream \$11.95 Creamy taro custard enriched with egg, coconut, and a touch of salt and sugar, topped with savory shavings, paired with a scoop of ice cream.		Bua Loi \$11.95 บัวลอยผัด Taro topped with coconut milk.		Thai Tea Ice cream \$11.95 Creamy bliss of Thai tea, coconut, milk, sugar, and a pinch of salt.		Vanilla Ice cream \$7.95 Creamy vanilla, sugar, milk, and a dash of salt.	
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Free Dessert

when you leave a Positive review or share your experiences on any social medias

Thanks!

Customer Notice
 20% gratuity will be applied to

- Buffet dining
- Party of 4 and more
- after 10pm dining

CUSTOMER PRICE NOTICE
 In an effort to offset rising credit card costs, a 3.00% fee will be applied to sales settled by card or online payments.

Sorry we don't take Amex and Discover