

# Appetizers

- EGG ROLLS**  
Deep fried egg roll filled with glass noodles; mixed vegetables served with sweet & sour sauce

**11.95**
- FRIED TOFU**

**11.95**
- POT STICKERS**  
(Chicken or Pork)

**11.95**
- PHU JAA**  
Crab, cream cheese, scallion wrapped in wonton

**11.95**
- FRESH SPRING ROLLS**  
Fresh vegetables, glass noodles, tofu wrapped in rice paper (shrimp add \$2)

**13.00**
- CHICKEN SATAY**  
Marinated and grilled on skewers, served with peanut sauce and cucumber salad

**14.95**
- ANGEL WINGS**  
Stuffed chicken wings with ground chicken, pork, glass noodle, and vegetables (20-30 minutes to prepare)

**22.95**

EGG ROLLS



# Soups

- Add Shrimp 15.99/ POT 20.95**
- TOM YUM BOWL 12.99/ POT 18.95**  
Thai famous hot and sour soup with chicken, lemon grass, lime juice, and mushroom
- TOM KHA BOWL 12.99/ POT 18.95**  
Chicken coconut soup with galangal herb, and mushroom
- WONTON BOWL 12.99/ POT 18.95**  
Marinated pork in a clear broth
- TOFU SOUP BOWL 12.99/ POT 18.95**  
Clear broth with assorted vegetables and tofu
- GLASS NOODLE BOWL 12.99/ POT 18.95**  
Clear broth with assorted vegetables, chicken, and glass noodles
- THAI NOODLE SOUP 18.95**  
Choice of meat, rice noodle with bean sprouts, green onion, cilantro, garlic, pepper
- POH TAEK 25.95**  
Thai famous hot and sour soup with a mixture of seafood, lemon grass, lime juice, and mushroom

# Salads

- SMALL SALAD 11.95**  
Lettuce, tomatoes, cucumber, carrot topped with peanut sauce dressing
- THAI HOUSE 18.95**  
Lettuce, tomatoes, cucumber, carrot, fried tofu, boil egg served with peanut sauce dressing
- SEAFOOD SALAD 25.95**  
Combination seafood with onion, cilantro, tomatoes, lime juice dressing
- CHICKEN SALAD 18.95**  
**Add \$1 for Beef**  
Beef or chicken with fresh mint, tomatoes, cucumbers, onion, cilantro, lime juice dressing
- SOMTAM/PAPAYA SALAD 18.95**  
Fresh green papaya threads, tomatoes, green beans, shrimps, & spicy lime dressing  
*Please specify degree of spiciness from mild, medium, or spicy.*

Glass noodles with chicken, onion, cilantro, lime juice dressing

Chicken, shrimp, fresh lettuce in a tasty lime juice dressing

**Add \$1 for Beef**  
Choice of chicken, beef, or pork served with fresh cilantro, onion, lime juice dressing and rice powder

*All dishes are individually prepared for your pleasure. Please specify degree of spiciness from mild, medium, hot & spicy.*

**THAI HOUSE FRIED RICE 18.95**  
Choice of meat, eggs, snow peas, carrot, and onion

Assorted vegetables

Choice of meat, spicy basil sauce, snow peas, onion, bell pepper

Choice of meat, pineapple, cashew nuts, onion, carrot, eggs, raisins

**Choice of meat: Chicken, Beef, Pork, Tofu, Shrimp**  
**Add \$1 for Beef, \$2 for Shrimp, \$3 for Combo**

One of the most famous Thai rice noodles, stir-fried with egg, bean sprout, and crushed peanut

Choice of meat, stir-fried rice noodle, garlic, broccoli, carrot, egg in sweet black bean sauce

Choice of meat, onion, snow peas, bell pepper,  
garlic, sweet basil leaves

Stir-fried glass noodle with egg, baby corn, onion, cabbage, broccoli, tomato, mushroom and carrot

## Stir-fried egg noodle with bean sprouts, baby corn, cabbage, mushroom, broccoli, and carrot

*Choice of meat: chicken, beef, pork, tofu, shrimp*  
*Add \$1 for Beef or fried tofu, \$2 for Shrimp, \$3*  
*for Combo*  
*Served with Jasmine Rice*

Coconut milk, potatoes, onion, carrot

Coconut milk, bamboo shoot, eggplant, bell pepper, green bean, sweet basil

Coconut milk, bamboo shoot, bell pepper, sweet basil

Coconut milk, snow peas, carrot, Italian squash  
topped with lime leaves

Green bean, bamboo shoot, rhizome, bell pepper,  
broccoli, sweet basil

Pineapple, bamboo shoot, bell pepper, sweet basil

Roasted duck, coconut milk, bell pepper,  
pineapple, bamboo shoot, sweet basil

Mixture of seafood, coconut milk, chili paste, baby corn, mushroom, bell pepper, broccoli, carrot, sweet basil

## A white rectangular plate featuring a serving of Pad Thai. The dish consists of stir-fried rice noodles topped with large, succulent shrimp, fresh bean sprouts, and finely chopped green onions. A vibrant pink orchid flower is placed as a garnish on the left side of the plate.

# Chef's Favorites

Choice of meat: Chicken, Beef, Pork, Tofu, Shrimp  
Add \$1 for Beef or fried tofu, \$2 for Shrimp, \$3 for Chicken, Beef, Shrimp Combo  
Served with Jasmine rice

<b>GARLIC PEPPER</b>	<b>18.95</b>	<b>BROCCOLI</b>	<b>18.95</b>
Choice of meat sautéed with white pepper and garlic on a bed of lettuce		Broccoli, carrot, garlic in oyster sauce	
<b>CASHEW NUTS</b>	<b>19.95</b>	<b>FRESH GINGER</b>	<b>18.95</b>
Choice of meat sautéed with chili paste, bell pepper, cashew nuts, water chestnut, carrot, onion		Fresh ginger, bell pepper, mushroom, scallion, and assorted vegetables	
<b>SWEET AND SOUR</b>	<b>18.95</b>	<b>KUNG PAO</b>	<b>18.95</b>
Thai style sweet and sour sauce, pineapple, tomato, onion, and scallion		Water chestnut, carrot, celery, roasted peanuts, chili paste	

<b>SPICY BASIL</b>	<b>18.95</b>
Hot chili, bamboo shoot, green bean, onion, bell pepper, garlic, sweet basil	

<b>MIXED VEGGIES</b>	<b>18.95</b>	<b>PRA RAM</b>	<b>18.95</b>
Stir-fried bean sprouts, carrot, cabbage, broccoli, mushroom, baby corn, snow peas		Steamed cabbage, broccoli, carrot topped with peanut sauce	
<b>THAI RED MOUNTAIN</b>	<b>19.95</b>	<b>HONEY PORK</b>	<b>19.95</b>
Onion, chili paste, celery, carrot, cashew nuts on a bed of lettuce		Pork tenderloin sautéed with snow peas, ginger, mushroom, baby corn, tomato, honey sauce	
<b>EGGPLANT</b>	<b>18.95</b>	<b>SPICY LAMB</b>	<b>25.95</b>
Stir-fried eggplant with sweet basil, garlic, and bell pepper		Hot chili, bamboo shoot, green bean, onion, sweet basil, garlic, and bell pepper	

<b>ORANGE CHICKEN</b>	<b>18.95</b>
Deep fried chicken topped with orange sauce on a bed of cabbage	



## SOMTAM/PAPAYA SALAD





# Seafood

Served with Jasmine rice

<b>SNOW PEAS &amp; SHRIMPS</b>	<b>25.95</b>	<b>SPICY SHRIMPS &amp; SCALLOPS</b>	<b>25.95</b>
Shrimp, snow peas, baby corn, mushroom, carrot, garlic in light oyster sauce		Stir-fried with sweet basil, garlic, onion, bell pepper, green bean, bamboo shoots	
<b>SHOO SHEE</b>	<b>25.95</b>	<b>THAI HOUSE COMBO</b>	<b>25.95</b>
Steamed fish fillets in curry sauce, bell pepper, snow peas, carrot, lime leaves		Stir-fried shrimp, chicken, beef with broccoli, carrot, green bean, sweet basil in Thai House sauce	

<b>LOVER HONEYMOON</b>	<b>25.95</b>
Stir-fried shrimp, squid, scallops, chicken with pineapple, onion, tomato, cucumber, green onion in sweet and sour sauce	

<b>SEAFOOD COMBO</b>	<b>25.95</b>
Assorted seafood and vegetable sautéed with basil sauce	

<b>RED SNAPPER</b>	<b>25.95</b>
Deep fried fish with Thai chili sauce topped with onion ginger, garlic, mushroom, bell pepper, green onion	

## Add

<b>Steamed Rice</b>	<b>3.00</b>
<b>Brown Rice</b>	<b>3.00</b>
<b>Sticky Rice</b>	<b>4.00</b>

## Desserts

<b>STICKY RICE WITH MANGO</b>	<b>9.95</b>
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Most dishes can be specially cooked for vegetarians.  
Please inform your server of your requirements.



# Beverages

HOT TEA (JASMINE/GREEN)	3.00
SOFT DRINKS (COKE, DIET COKE, PEPSI, SPRITE, DR. PEPPER)	2.50
ICED TEA (REFILLS)	5.00
LEMONADE	5.00
THAI ICE TEA	5.00
THAI ICE COFFEE	5.00
MANGO JUICE	5.00
BOTTLED WATER	2.00
PERRIER	5.00
S. PELLEGRINO 750 ml	8.00
FRESH YOUNG COCONUT	7.00

# Wines

<u>WHITE WINE</u>	GLASS	BOTTLE
CHARDONNAY	7.99	26.00
WHITE ZINFANDEL	7.99	26.00
PINOT GRIGIO	7.99	26.00
PLUM WINE	7.99	
SAKE JAPANESE RICE WINE	7.99	
 <u>RED WINE</u>	 GLASS	 BOTTLE
CABERNET SAUVIGNON	7.99	26.00
MERLOT	7.99	26.00
ROBERT MONDAVI		31.00

# Beers

<u>DOMESTIC</u>	
BUDWEISER	6.00
BUD LIGHT	6.00
MGD	6.00
MILLER LITE	6.00
 <u>IMPORTED</u>	
SINGHA	7.00
LEO	7.00
CORONA	7.00
HEINEKEN	7.00
O'DOUL'S	7.00