

Vegetarian Lunch Menu

11:30 am - 4:00 pm Daily

APPETIZERS

Garden Rolls 9

Rice noodle, mint, carrot, cabbage, lettuce and cucumber.
Served with peanut and tamarind sauce.

Crispy Taro and Yam 12

Served with house peanut - plum sauce.

Popiah - Crispy Vegetable Rolls 9

Served with house peanut - plum sauce and house salad.

Tao Hu Tod - Crispy Tofu 8

Served with house plum sauce and ground peanut

Curry Puff 12

Pastry puff filled w potato, onion, carrot and yellow
curry powder. Served w cucumber salad.

SOUP Cup / Bowl

Tom Kha J 7.5/14

Coconut milk soup with tofu, lemongrass, galanga, kaffir
lime leaves, green onion and mushroom.

Tom Yum J 7.5/14

Spicy and sour soup with tofu, mushroom, lemongrass, green
onion and kaffir lime leaves.

SALAD

Somtum J 12

Shredded green papaya, tomatoes, chili pepper, green bean,
peanut tossed with house garlic lime dressing.

Mango Salad 13

Mango, cherry tomatoes, mint, onion, cashew nuts tossed w
garlic house lime dressing.

Rice Plates comes with Jasmine rice, brown rice add \$.75

Tofu Red Curry 13.9

Seasonal vegetable, bell pepper and tofu in a homemade red curry

Tofu Yellow Curry 13.9

Tofu, potatoes, onion, carrot topped with crispy shallot in yellow
curry sauce. Served with cucumber salad.

Green Curry 14

Tofu with green bean, Thai Basil, bell pepper and eggplant

Himapan Tofu 13.9

Tofu and cashew nuts sauteed with garlic, dark soy sauce,
roasted chili, bell pepper, broccoli and onion.

Graprow Tofu (Basil Tofu) 13

Tofu sauteed with fresh basil leaves, mushroom, onion, bell
pepper and spicy garlic sauce.

Spicy shiitake with grilled Eggplant 15

Shiitake mushroom saute' with curry sauce, young pepper
corn, basil, bell pepper and lime leaves. Served over grilled eggplant
and steamed bok choy.

Rice Plates comes with Jasmine rice, brown rice add \$.75

Tofu Broccoli 13

Tofu, broccoli and bell pepper sauteed with garlic mushroom

Green bean Tofu 13.9

Tofu, green bean, kaffir lime leaves, bell pepper sauteed w
red curry sauce.

Praram Tofu 13.9

Crispy tofu served on a bed of steamed vegetable, topped
with Thai peanut sauce and onion.

Tamarind Tofu 13

Crispy tofu topped with tamarind sauce, cilantro and
crispy shallot. Served with steamed broccoli.

Pad Asparagus 14

Asparagus, cherry tomatoes, baby corn, mushroom,
carrot, bell pepper and tofu sauteed with spicy garlic sauce

Garlic Vegetable 13

Seasonal assortment of vegetable sauteed with bell
pepper and house garlic sauce.

Sweet and Sour Tofu 13

Tofu sauteed with mild sweet and sour chili sauce, bell pe
onion, green bean, mushroom and baby corn.

Ginger Shiitake 14

Shiitake mushroom sauteed with young ginger, yellow
onion, green onion, bell pepper with house garlic sauce.

Vegetable Fried Rice 13

Thai fried rice with egg, cabbage, broccoli, onion, green pe
carrot, baby corn and green onion.

Pineapple Fried Rice 15

Stir-fried rice with egg, yellow curry powder, pineapple,
onion, raisin and cashew nuts.

NOODLE

Pad Thai J 13

Rice noodle stir-fried with tofu, egg, bean sprout, peanut
green onion and chives.

Pad Ke Mao J 13

Wide rice noodles stir-fried with tofu, green bean, onion,
tomatoes, basil and garlic spicy sauce.

Pad Se - Ew J 13

Pan fried wide rice noodle with tofu, egg, broccoli and gar
soy sauce.

Lad Na Shiitake 14

Pan fried wide rice noodle with shiitake mushroom,
broccoli in thick gravy sauce.

 **MEDIUM SPICY.** Less or spicier please let us know.

-No MSG Added