

**DINNER MENU**

4pm - 8:45 pm Daily

**APPETIZER****Garden Rolls**

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

**Crispy Taro and Yam**

Served with house peanut - plum sauce.

**Popiah - Crispy Vegetable Rolls**

Served with house peanut - plum sauce and house salad.

**Goong Grabog**

Crispy wrapped shrimp, crispy vegetable. Served with plum sauce.

**Kanom Pak Kard - Radish Cake**

Radish cake saute' w beansprout, chives, garlic sauce. Serve w chili s.

**Curry Puffs**

Pastry puff filled w chicken, potato, onion, carrot yellow curry spices.

Served with cucumber salad.

**Spicy Basil Wings**

Crispy wings tossed with spicy plum sauce w crispy Thai basil.

**SKEWERS**

3 Skewers each

**Gai Satay (Chicken)**

Served with Thai peanut sauce, cucumber and house salad.

**Goong Yang (Prawns)**

Served with Plum sauce and house salad.

**Muk Yang (Calamari)**

Served with Plum sauce and house salad.

**SOUP**

CUP/ BOWL

**Tom Yum Goong**

Spicy and sour soup with prawns, mushroom, lemongrass, green onion and kiffir lime leaves.

**Tom Kha Gai**

Coconut milk soup with chicken, lemongrass, galangal, kiffir lime leaves, green onion and mushroom.

**SALAD****Yum Nam Kao Tod- Crispy rice salad**

Crispy rice, minced chicken, onion, mint, roasted chili, cilantro, kiffir lime leaves, lettuce, peanut, ginger &amp; house lime dressing.

**Somtum J**

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

**Mango Salad**

Fresh mango, cherry tomatoes, mint, onion, cashew nuts and crushed chili tossed with house garlic lime dressing.

**Asparagus Salad**

Grilled asparagus and prawns topped with cilantro, crispy shallot and house dressing.

**Corn Salad**

Fresh corn, grounded chicken tossed with roasted coconut meat, mint, onion &amp; lime dressing. Served over a bed of iceberg lettuce.

**Yum Nuer - Beef Salad**

Grilled medium rare beef tossed with onion, cucumber, mint, crushed roasted rice, chili and garlic lime dressing. Served over a bed of iceberg lettuce.

**Larb Gai - Chicken Salad**

Chicken tossed with onion, mint, chili, garlic, crushed roasted rice, chili and garlic lime dressing. Served over a bed of iceberg lettuce.

**NOODLE****Pad Thai**

Rice noodle stirfried w prawns, tofu, egg, beansprout, peanut, chives.

**Pad Ke Mao**

Wide rice noodle stirfried with prawns, onion, green bean, tomatoes, red bell pepper, Thai basil and spicy garlic sauce.

**Pad Se Ew**

Wide rice noodle stir fried with chicken, egg, broccoli &amp; garlic soy s.

**Lad Na**

Pan fried wide rice noodle w your choice of chicken, beef, pork or seafood, broccoli with garlic thick gravy sauce. (s/f add \$3)

**RICE PLATES**

Jasmine white / Brown rice add \$.75

**Kao Pad - Thai Fried Rice**

Choice of chicken, beef, pork or prawns with baby corn, onion, green pea, carrot and egg. (Prawns or S/F add \$3)

**Pineapple Fried Rice**

Choice of chicken, beef, pork with onion, pea, carrot, baby corn, egg, raisin, cashew nuts, pineapple, yellow curry spices. (prawns, s/f \$3)

**Spicy Basil Fried Rice**

Fried Rice w choice of chicken, beef, pork or prawns with spicy garlic sauce, Thai basil and yellow onion. Comes w fried egg. (prawns /sf add :

**A LA CARTE****CURRIES****House Curry**

Choice of chicken, beef, pork, prawns or seafood with basil, broccoli, cauliflower, zucchini and bell pepper in red curry (s/f add \$3)

**Yellow Curry**

Choice of chicken, beef, pork, prawns or seafood with potatoes, onion, cauliflower, carrot and crispy shallot. (Prawns or S/F add \$3)

**Green Curry**

Choice of chicken, beef, pork, prawns or seafood with green bean, bell pepper, Thai basil and eggplant. (Prawns or Seafood add \$3)

**Panang**

Beef simmer in panang curry sauce w peanut, basil and lime leaves.

**Massaman**

Chicken simmer in massaman curry, peanut, potato and star anise.

**MEAT AND POULTRY****Pad Gra Prow - Pad Basil**

Choice of chicken, pork or beef with Thai Basil, onion, bell pepper and garlic spicy sauce.

**Moo Yang**

Thai BBQ Pork. Served with ginger soy sauce &amp; steamed bok choy.

**Gai Yang**

Thai BBQ Chicken breast. Served with house plum sauce and peanut-cabbage and carrot salad.

**Himapan**

Choice of chicken, beef, pork saute wok-fried with cashew nuts, onion, bell pepper, roasted chili, green onion and mild chili garlic sauce.

**Pram Gai**

Pan fried chicken breast served on a bed of steamed vegetables topped with Thai peanut sauce and red onion.

**Beef or Chicken broccoli**

Beef or chicken, broccoli and red bell pepper saute' with garlic s.

**Green Bean Chicken**

Chicken sauteed w green bean, basil, bell pepper &amp; red curry sauce.

**Spicy Pork With Eggplant**

Pork sauteed with curry sauce, young pepper corn, kiffir lime leaves, bell pepper. Served over grilled eggplant and steamed bok choy.

**Gai Pad King - Ginger Chicken**

Chicken sauteed with young ginger, onion, shiitke mushroom, green onion, bell pepper and garlic sauce.

**SEAFOOD****Grilled Salmon**

Filet of salmon wrapped in banana leaves, grilled &amp; served w garlic lemon sauce, sauteed garlic lobster sauce vegetable on the side.

**Spicy Fried Catfish**

Fried catfish sauteed with curry sauce, green bean, bell pepper topped with crispy basil leaves.

**Pad Cha Catfish**

Catfish saute' wth garlic spicy sauce with eggplant, bell pepper, onion, gachai, young pepper corn and Thai basil.

**Pineapple Seafood**

Prawns, scallop, squid with pineapple, bell pepper and fresh Thai basil leave in red curry sauce.

**Garlic Prawns**

Prawns sauteed with garlic lobster sauce, baby corn, mushroom, onion, cauliflower and bell pepper.

**Basil Squid**

Squid saut' w basil, bell pepper, onion, mushroom &amp; spicy garlic s.

**Goong Sawan- Sweet&sour prawns**

Prawns wok-fried with mild sweet and sour chili sauce, green bean, mushroom, onion, bell pepper and baby corn.

**Himapan Goong- Cashew nut prawns**

Prawns wok-fried with onion, bell pepper, broccoli, cashew nuts, roasted chili, green onion &amp; chili garlic sauce.

**MEDIUM SPICY. NO MSG ADDED**

