

DINNER MENU

4Pm - 8:45 Pm Daily

APPETIZER

- Gai Satay (Chicken) 3 skewers** 11
Served with Thai peanut sauce,cucumber and house salad.
- Goong Yang (Prawns) 3 skewers** 14
Served with Plum sauce and house salad.
- Garden Rolls** 10
Rice noodle,mint,carrot,cabbage ,cucumber and lettuce.
Served w Thai peanut sauce,tamarind sauce
- Crispy Taro and Yam** 12
Served with house peanut - plum sauce.
- Popiah - Crispy Vegetable Rolls** 11
Served with house peanut - plum sauce and house salad.
- Goong Grabog** 14
Crispy wrapped shrimp, crispy vegetable.Served with plum sauce.
- Kanom Pak Kard - Radish Cake** 13
Radish cake saute' w beansprout, chives ,garlic sauce.Serve w chili s.
- Curry Puffs** 14
Pastry puff filled w ,potato,onion,carrot yellow curry spices.
Served with cucumber salad.
- Spicy Basil Wings** 13
Crispy wings tossed with spicy plum sauce w crispy Thai basil.

SOUP

CUP/ BOWL

- Tom Yum Goong** 8/16
Spicy and sour soup with prawns, mushroom,lemongrass,
green onion and kiffir lime leaves.
- Tom Kha Gai** 8/15
Coconut milk soup with chicken , lemongrass, galangal,
kiffir lime leaves,green onion and mushroom.

SALAD

- Yum Nam Kao Tod- Crispy rice salad** 14
Crispy rice, minced chicken,onion,mint,roasted chili,cilantro,
kiffir lime leaves,lettuce,peanut,ginder & house lime dressing.
- Somtum J** 13
Shredded green papaya,tomatoes,chili pepper,green bean,
peanut with house garlic lime dressing. **Add prawns +\$3**
- Mango Salad** 14
Fresh mango,cherry tomatoes,mint,onion, cashew nuts,
crushed chili with house garlic lime dressing.**Add prawns \$3**
- Asparagus Salad** 14
Grilled asparagus and prawns topped with cilantro,crispy
shallot and house dressing.
- Corn Salad** 14
Fresh corn,grounded chicken tossed with roasted coconut meat,
mint,onion & lime dressing.Served over a bed of lettuce
- Yum Nuer - Beef Salad** 14
Grilled medium rare beef tossed with onion,cucumber,mint,
crushed roasted rice,chili and garlic lime dressing.Served over
a bed of lettuce.
- Larb Gai - Chicken Salad** 13
Minced chicken , onion,mint,chili,garlic,crushed roasted rice,
chili and garlic lime dressing.Served over a bed of lettuce.

NOODLE

- Pad Thai** 15
Rice noodle ,prawns,tofu,egg,beansprout,peanut, chives.
- Pad Ke Mao** 15
Wide rice noodle , prawns,onion,green bean,tomatoes,
red bell pepper,Thai basil and spicy garlic sauce.
- Pad Se Ew** 15
Wide rice noodle , chicken,egg,broccoli & garlic soy sauce.
- Lad Na** 15
Wide rice noodle choice of chicken,beef,pork ,broccoli,
carrot, garlic thick gravy sauce.(prawns add\$3,s/f add \$5)
- Bamee Gaew Nam -Crab Noodle Soup** 17
Egg noodle , Crab meat , shrimp wonton ,bean sprout
bok choy , green onion and crispy garlic.

RICE PLATES

- Kao Pad - Thai Fried Rice** 15
Choice of chicken,beef,pork with babycorn,onion ,carrot,
onion,carrot and egg.(Prawns +\$3 , S/F + \$5)
- Pineapple Fried Rice** 16
Choice ofchicken ,beef ,pork ,onion,carrot ,babycorn,egg,raisin,
ashew nuts,pineapple,yellow curry spices .(prawns+\$3, s/f+\$5)
- Spicy Basil Fried Rice** 16
Choice of chicken,beef,pork with spicy garlic sauce,Thai basil,
and yellow onion . Comes w fried egg.(prawns + \$3,/sf+ \$5)

A LA CARTE**CURRIES**

- House Curry** 15
Choice of chicken,beef,pork,prawns or seafood , basil,broccoli,
cauliflower,zucchini ,bell pepper, red curry(prawns+\$3,s/f+\$5)
- Yellow Curry** 15
Choice of chicken,beef,pork,prawns or seafood , potatoes,onion,
cauliflowers,carrot and crispy shallot.(Prawns +\$3,s/f +\$5)
- Green Curry** 16
Choice of chicken,beef,pork,prawns or seafood with green bean,
bell pepper, Thai basil and eggplant.(Prawns +\$3, s/f+ \$ 5)
- Panang** 16
Beef simmer in panang curry sauce w peanut,basil and lime leave
- Massaman** 15
Chicken simmer in massaman curry , peanut,potato and star anis

MEAT AND POULTRY

- Pad Gra Prow - Pad Basil** 15
Choice of chicken,pork orbeef with Thai Basil,onion,bell pepper
and garlic spicy sauce. Prawns +\$3 , seafood + \$5
- Moo Yang** 15
Thai BBQ Pork. Served with ginger soy sauce & steamed bokch
- Gai Yang** 15
Thai BBQ Chicken breast. Served with house plum sauce and
peanut-cabbage and carrot salad.
- Himapan** 15
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** 15
Pan fried chicken breast served on a bed of steamed vegetables
topped with Thai peanut sauce and red onion.
- Beef or Chicken broccoli** 15
Beef or chicken, broccoli and red bell pepper saute' with garlic s.
- Green Bean Chicken** 15
Chicken sauteed w green bean,basil,bell pepper & red curry sauc
- Spicy Pork With Eggplant** 16
Pork ,thick curry sauce ,young pepper corn,kiffir lime leaves ,
bell pepper. Served over grilled eggplant ,bok choy.
- Gai Pad King - Ginger Chicken** 15
Chicken sauteed with young ginger,onion,shiitke mushroom,
green onion ,bell pepper and garlic sauce.

SEAFOOD

- Seafood Hot Plate** 25
Scallop,Salmon, Shrimps , Mussel , mild chili paste,eggplant,
bell pepper,lemongrass ,kiffir lime leaves.Serve over
sizzling plate.
- Grilled Salmon** 17
Salmon wrapped in banana leaves, grilled & served w garlic
lemon sauce ,sauteed garlic lobster sauce vegetable .
- Spicy Fried Catfish** 16
Fried catfish sauteed with curry sauce,green bean ,bell pepper
topped with crispy basil leaves.
- Pad Cha Catfish** 16
Catfish saute' wth garlic spicy sauce with eggplant,bell pepper,
onion,gachai,young pepper corn and Thai basil.
- Garlic Prawns** 16
Prawns sauteed with garlic lobster sauce,baby corn,mushroom,
onion,cauliflower and bell pepper.
- Himapan Goong - Cashew nuts Prawns** 16
Prawns wok-fried with onion,bell pepper,broccoli,cashew nuts,
roasted chili,green onion & chili garlic sauce.

MEDIUM SPICY.