

DINNER MENU

4pm - 8:45 pm Daily

APPETIZER

- Garden Rolls** 8
Rice noodle, mint, carrot, cabbage, cucumber and lettuce.
.Served with peanut and tamarind sauce.
- Crispy Taro and Yam** 11
Served with house peanut - plum sauce.
- Popiah - Crispy Vegetable Rolls** 8
Served with house peanut - plum sauce and house salad.
- Goong Grabog** 11
Crispy wrapped shrimp, crispy vegetable. Served with plum sauce.
- Kanom Pak Kard - Radish Cake** 11
Radish cake saute' w beansprout, chives, garlic sauce. Serve w chili s.
- Curry Puffs** 11
Pastry puff filled w chicken, potato, onion, carrot yellow curry spices.
Served with cucumber salad.
- Spicy Basil Wings** 11 
Crispy wings tossed with spicy plum sauce w crispy Thai basil.

SKEWERS 3 Skewers each

- Gai Satay (Chicken)** 8.5
Served with Thai peanut sauce, cucumber and house salad.
- Goong Yang (Prawns)** 11
Served with Plum sauce and house salad.
- Muk Yang (Calamari)** 10
Served with Plum sauce and house salad.

SOUP CUP/ BOWL

- Tom Yum Goong** 7.5/13.5 
Spicy and sour soup with prawns, mushroom, lemongrass, green onion and kiffir lime leaves.
- Tom Kha Gai** 7/13
Coconut milk soup with chicken, lemongrass, galangal, kiffir lime leaves, green onion and mushroom.

SALAD

- Yum Nam Kao Tod- Crispy rice salad** 11.9 
Crispy rice, minced chicken, onion, mint, roasted chili, cilantro, kiffir lime leaves, lettuce, peanut, ginger & house lime dressing.
- Somtum J** 11 
Shredded green papaya, tomatoes, chili pepper, green bean, peanut tossed with house garlic lime dressing.
- Mango Salad** 11.9 
Fresh mango, cherry tomatoes, mint, onion, cashew nuts and crushed chili tossed with house garlic lime dressing.
- Asparagus Salad** 11.9
Grilled asparagus and prawns topped with cilantro, crispy shallot and house dressing.
- Corn Salad** 11.9
Fresh corn, grounded chicken tossed with roasted coconut meat, mint, onion & lime dressing. Served over a bed of iceberg lettuce.
- Yum Nuer - Beef Salad** 11 
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** 11 
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** 11.9
Rice noodle stirfried w prawns, tofu, egg, beansprout, peanut, chives.
- Pad Ke Mao** 11.9 
Wide rice noodle stirfried with prawns, onion, green bean, tomatoes, red bell pepper, Thai basil and spicy garlic sauce.
- Pad Se Ew** 11.9
Wide rice noodle stir fried with chicken, egg, broccoli & garlic soy s.
- Lad Na** 13
Pan fried wide rice noodle with your choice of chicken, beef, pork or seafood and broccoli topped with garlic thick gravy sauce. (s/f \$15)

RICE PLATES Jasmine white / Brown rice add \$.75

- Kao Pad - Thai Fried Rice** 12
Fried rice with choice of chicken, beef, pork or prawns with baby corn, onion, green pea, carrot and egg. (Prawns or Seafood \$15)
- Pineapple Fried Rice** 13
Fried rice w choice of chicken, beef, pork with onion, pea, carrot, baby corn, egg, raisin, cashew nuts, pineapple, yellow curry spices. (prawns or s/f 16)
- Spicy Basil Fried Rice** 13 
Fried Rice w choice of chicken, beef, pork or prawns with spicy garlic sauce, Thai basil and yellow onion. Comes w fried egg. (prawns /sf16)

A LA CARTE

CURRIES

- House Curry** 13 
Choice of chicken, beef, pork, prawns or seafood with basil, broccoli, cauliflower, zucchini and bell pepper in red curry (s/f \$16)
- Yellow Curry** 13 
Choice of chicken, beef, pork, prawns or seafood with potatoes, onion, cauliflowers, carrot and crispy shallot. (Prawns or Seafood \$ 16)
- Green Curry** 13.5 
Choice of chicken, beef, pork, prawns or seafood with green bean, bell pepper, Thai basil and eggplant. (Prawns or Seafood \$ 16.5)
- Panang** 11.9
Beef simmer in panang curry sauce w peanut, basil and lime leaves.
- Massaman** 11.9
Chicken simmer in massaman curry, peanut, potato and star anise.

MEAT AND POULTRY

- Pad Gra Prow - Pad Basil** 12 
Choice of chicken, pork or beef with Thai Basil, onion, bell pepper and garlic spicy sauce.
- Moo Yang** 12
Thai BBQ Pork. Served with ginger soy sauce & steamed bokchoy.
- Gai Yang** 12
Thai BBQ Chicken breast. Served with house plum sauce and peanut-cabbage and carrot salad.
- Himapan** 13
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** 12
Pan fried chicken breast served on a bed of steamed vegetables topped with Thai peanut sauce and red onion.
- Beef or Chicken broccoli** 12
Beef or chicken, broccoli and red bell pepper saute' with garlic s.
- Green Bean Chicken** 12 
Chicken sauteed w green bean, basil, bell pepper & red curry sauce.
- Spicy Pork With Eggplant** 13 
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** 12
Chicken sauteed with young ginger, onion, shiitke mushroom, green onion, bell pepper and garlic sauce.

SEAFOOD

- Grilled Salmon** 13.9
Filet of salmon wrapped in banana leaves, grilled & served w garlic lemon sauce, sauteed garlic lobster sauce vegetable on the side.
- Spicy Fried Catfish** 13.9 
Fried catfish sauteed with curry sauce, green bean, bell pepper topped with crispy basil leaves.
- Pad Cha Catfish** 13.9 
Catfish saute' wth garlic spicy sauce with eggplant, bell pepper, onion, gachai, young pepper corn and Thai basil.
- Pineapple Seafood** 15 
Prawns, scallop, squid with pineapple, bell pepper and fresh Thai basil leave in red curry sauce.
- Garlic Prawns** 13.9
Prawns sauteed with garlic lobster sauce, baby corn, mushroom, onion, cauliflower and bell pepper.
- Basil Squid** 13.9 
Squid saut' w basil, bell pepper, onion, mushroom & spicy garlic s.
- Goong Sawan- Sweet&sour prawns** 13.9 
Prawns wok-fried with mild sweet and sour chili sauce, green bean, mushroom, onion, bell pepper and baby corn.
- Himapan Goong- Cashew nut prawns** 13.9
Prawns wok-fried with onion, bell pepper, broccoli, cashew nuts, roasted chili, green onion & chili garlic sauce.

 MEDIUM SPICY. NO MSG ADDED