

## Vegetarian Lunch Menu

11:30 am - 3:00 pm Daily

### APPETIZERS

<b>Garden Rolls</b>	10
Rice noodle, mint, carrot, cabbage, lettuce and cucumber. Served with peanut and tamarind sauce.	
<b>Crispy Taro and Yam</b>	12
Served with house peanut - plum sauce.	
<b>Popiah - Crispy Vegetable Rolls</b>	11
Served with house peanut - plum sauce and house salad.	
<b>Tao Hu Tod - Crispy Tofu</b>	10
Served with house plum sauce and ground peanut	
<b>Curry Puff</b>	14
Pastry puff filled w potato, onion, carrot and yellow curry spices. Served w cucumber salad.	

### SOUP Cup / Bowl

<b>Tom Kha J</b>	8/15
Coconut milk soup with tofu, lemongrass, galanga, kiffir lime leaves, green onion and mushroom.	
<b>Tom Yum J</b>	8/15
Spicy and sour soup with tofu, mushroom, lemongrass, green onion and kiffir lime leaves.	

### SALAD

<b>Somtum J</b>	13
Shredded green papaya, tomatoes, chili pepper, green bean, peanut tossed with house garlic lime dressing.	
<b>Mango Salad</b>	14
Mango, cherry tomatoes, mint, onion, cashew nuts tossed w garlic house lime dressing.	

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


<b>Tofu Red Curry</b>	16
Seasonal vegetable, bell pepper and tofu in a homemade red curry	
<b>Tofu Yellow Curry</b>	16
Tofu, potatoes, onion, carrot topped with crispy shallot in yellow curry sauce. Served with cucumber salad.	
<b>Green Curry</b>	16
Tofu with green bean, Thai Basil, bell pepper and eggplant	
<b>Himapan Tofu</b>	15
Tofu and cashew nuts sauteed with garlic, dark soy sauce, roasted chili, bell pepper, broccoli and onion.	
<b>Graprow Tofu (Basil Tofu)</b>	15
Tofu sauteed with fresh basil leaves, mushroom, onion, bell pepper and spicy garlic sauce.	

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

<b>Spicy shiitake with grilled Eggplant</b>	16
Shiitake mushroom saute' with curry sauce, pepper corn, basil, bell pepper, lime leaves. Served over grilled eggplant and steamed bok choy.	
<b>Tofu Broccoli</b>	15
Tofu, broccoli and bell pepper sauteed with garlic mushro	
<b>Green bean Tofu</b>	15
Tofu, green bean, kiffir lime leaves, bell pepper sauteed w red curry sauce.	
<b>Praram Tofu</b>	15
Crispy tofu served on a bed of steamed vegetable, topped with Thai peanut sauce and onion.	
<b>Tamarind Tofu</b>	15
Crispy tofu topped with tamarind sauce, cilantro and crispy shallot. Served with steamed broccoli.	
<b>Pad Asparagus</b>	16
Asparagus, cherry tomatoes, baby corn, mushroom, carrot, bell pepper and tofu sauteed with spicy garlic sauc	
<b>Garlic Vegetable</b>	15
Seasonal assortment of vegetable sauteed with bell pepper and house garlic sauce.	
<b>Ginger Shiitake</b>	16
Shiitake mushroom, mushroom, young ginger, yellow onion, green onion, bell pepper with house garlic sauce.	
<b>Vegetable Fried Rice</b>	15
Thai fried rice with egg, cabbage, broccoli, onion, green pe carrot, baby corn and green onion.	
<b>Pineapple Fried Rice</b>	16
Stir-fried rice with egg, yellow curry powder, pineapple, onion, raisin and cashew nuts.	

### NOODLE

<b>Pad Thai J</b>	15
Rice noodle stir-fried with tofu, egg, bean sprout, peanut green onion and chives.	
<b>Pad Ke Mao J</b>	15
Wide rice noodles stir-fried with tofu, green bean, onion, tomatoes, basil and garlic spicy sauce.	
<b>Pad Se - Ew J</b>	15
Pan fried wide rice noodle with tofu, egg, broccoli and gar soy sauce.	
<b>Lad Na Shiitake</b>	16
Pan fried wide rice noodle with shiitake mushroom, tofu, carrot, broccoli in thick gravy sauce.	

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

**-No MSG Added**