DINNER MENU 4pm - 10pm Daily	RICE PLATES Jasmine white / Brown rice Kao Pad - Thai Fried Rice 10.5/11.25
APPETIZER	Fried rice with choice of chicken, beef, pork or prawns with
Garden Rolls 7	onion,green pea,carrot and egg.(Prawns or Seafood \$13/13.95)
Rice noodle,mint,carrot,beansprout,cabbage and lettuce	Pineapple Fried Rice 12/12.75
Served with peanut and tamarind sauce.	Fried rice w choice of chicken, beef, pork with onion, pea, carrot,
Crispy Taro and Yam 9	egg,raisin,cashew nuts,pineapple,yellow curry spices.(s/f \$14/14.95)
Served with house peanut - plum sauce.	A LA CARTE
Popiah - Crispy Vegetable Rolls 6.5	CURRIES
Served with house peanut - plum sauce and house salad.	House Curry /
Goong Grabog 9.5	Choice of chicken, beef, pork, prawns or seafood with basil,
Crispy wrapped shrimp, crispy vegetable. Served with plum sauce.	broccoli,cauliflower,zucchini and bell pepper in red curry(s/f \$13.9)
Kanom Pak Kard - Radish Cake	Yellow Curry
Radish cake saute' w beansprout, chives ,garlic sauce. Serve w chili s.	Choice of chicken, beef, pork, prawns or seafood with potatoes, onion,
Curry Duffe	cauliflowers, carrot and crispy shallot. (Prawns or Seafood \$ 13.9)
Pastry puff filled w chicken, potato, onion, carrot yellow curry spices.	Constant Constant
Served with cucumber salad.	· ·
	Choice of chicken, beef, pork, prawns or seafood with green bean,
• •	Thai basil and eggplant.(Prawns or Seafood \$ 13.9) Panang 10
Crispy wings tossed with spicy plum sauce w crispy Thai basil.	3
SKEWERS 3 Skewers each	Beef simmer in panang curry sauce w peanut, basil and lime leaves. Massaman 10
Coi Cotor (Chielese)	
Gai Satay (Chicken)	Chicken simmer in massaman curry, peanut, potato and star anise.
Served with Thai peanut sauce, cucumber and house salad.	MEAT AND POULTRY
Goong Yang (Prawns) 9	Pad Gra Prow - Pad Basil /
Served with Plum sauce and house salad.	Choice of chicken, pork orbeef with Thai Basil, onion, bell pepper and
Muk Yang (Calamari) 9	garlic spicy sauce.
Served with Plum sauce and house salad.	Moo Yang
COUR	Thai BBQ Pork. Served with ginger soy sauce & steamed bokchoy.
SOUP Cup/Bowl	Gai Yang 🥖
Tom Yum Goong / 6/11	Thai BBQ Chicken breast. Served with house plum sauce and
Spicy and sour soup with prawns, mushroom, lemongrass,	peanut-cabbage and carrot salad.
green onion and kiffir lime leaves.	Himapan 12
Tom Kha Gai 5.5/10	Choice of chicken, beef, pork saute wok-fried with cashew nuts, onion,
Coconut milk soup with chicken , lemongrass, galanga,	bell pepper, roasted chili, green onion and mild chili garlic sauce.
kiffir lime leaves, green onion and mushroom.	Praram Gai
	Pan fried chicken breast served on a bed of steamed vegetables
SALAD	topped with Thai peanut sauce and red onion.
Somtum J / 8.5	Beef or Chicken broccoli
Shredded green papaya, tomatoes, chili pepper, green bean,	Beef or chicken, broccoli and red bell pepper saute' with garlic sauce.
peanut tossed with house garlic lime dressing.	Green Bean Chicken
Mango Salad 🥖 9.5	Chicken sauteed w green bean, basil, bell pepper & red curry sauce.
Fresh mango, cherry tomatoes, mint, onion, cashew nuts	Spicy Pork With Eggplant 12.9
and crushed chili tossed with house garlic lime dressing.	Pork sauteed with curry sauce ,young pepper corn,kiffir lime
Asparagus Salad 9.5	leaves. Served over grilled eggplant and steamed bok choy.
Grilled asparagus and prawns topped with cilantro, crispy	Gai Pad King - Ginger Chicken 11.5
shallot and house dressing.	Chicken sauteed with young ginger, onion, shiitke mushroom,
Corn Salad 9.5	green onion ,bell pepper and garlic sauce.
Fresh corn, grounded chicken tossed with roasted coconut meat,	SEAFOOD
mint, onion & lime dressing. Served over a bed of iceberg lettuce.	Grilled Salmon 13.9
Yum Nuer - Beet Salad 🥖 9	Filet of salmon wrapped in banana leaves, grilled & served w garlic
Grilled medium rare beef tossed with onion, cucumber, mint,	lemon sauce, sauteed garlic lobster sauce vegetable on the side.
crushed roasted rice, chili and garlic lime dressing. Served over	Spicy Fried Catfish /
a bed of iceberg lettuce.	Fried catfish sauteed with curry sauce, green bean topped with
Larb Gai - Chicken Salad 🥖 9	crispy basil leaves.
Chicken tossed with onion, mint, chili, garlic, crushed roasted rice,	Pad Cha Catfish /
chili and garlic lime dressing. Served over a bed of iceberg lettuce.	Catfish saute' wth garlic spicy sauce with eggplant, bell pepper,
Yum Muk - Calamari Salad 🧪 9.5	gachai, young pepper corn and Thai basil.
Calamari tossed with onion, cucumber, mint, crushed roasted rice,	Pineapple Seafood /
chili and garlic lime dressing. Served over a bed of iceberg lettuce.	Prawns, scallop, squid with pineapple, bell pepper and fresh
	Thai basil leave in red curry sauce.
NOODLE	Garlic Prawns 13.9
Pad Thai 9.9	Prawns sauteed with garlic lobster sauce, baby corn, mushroom,
Rice noodle stirfried w prawns, tofu, egg, beansprout, peanut, chives.	onion,cauliflower and bell pepper.
Pad Ke Mao 🖊	Basil Squid /
Wide rice noodle stirfried with prawns, onion, green bean, tomatoes,	Squid saut' w basil, bell pepper, onion, mushroom & spicy garlic s.
red bell pepper,Thai basil and spicy garlic sauce.	Goong Sawan- Sweet&sour prawns / 13.9
Pad Se Ew 9.9	Prawns wok-fried with mild sweet and sour chili sauce, green
Wide rice noodle stir fried with chicken, egg, broccoli & garlic soy s.	bean, mushroom and baby corn.
Lad Na	Himapan Goong- Cashew nut prawns 13.9
Pan fried wide rice noodle with your choice of chicken, beef, pork or	Prawns wok-fried with onion, bell pepper, broccoli, cashew nuts,
seafood and broccoli topped with garlic thick gravy sauce.(s/f \$13)	roasted chili,green onion & chili garlic sauce.
222.000 and 2.0000 topped with gaine thick gravy sauce.(3/1 \$13)	Goong Fai Dang -Prawns w Lobser Sauce 13.9
	Prawns,green bean,bell pepper saute w garlic lobster sauce.
	✓ MEDIUM SPICY. NO MSG ADDED