

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 & 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 & 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 & 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, cauliflowers, 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 & steamed bokchoy.

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 & 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 & 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 & 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 & chili garlic sauce.

 MEDIUM SPICY. NO MSG ADDED