

# 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, ginder & 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