APPETIZERS

A.1 Thod Mun Pla

Fried Thai fish cakes served with cucumber sauce. **5.50**

A.2 Steamed Dumpling

Steamed ground chicken, shrimp, mushroom and bamboo shoot served with black soy sauce. **5.50**

A.3 Chicken Satay

Chicken marinated in coconut milk and curry powder, grilled and served with peanut sauce and cucumber sauce. **6.95**

A.4 Shrimp in Blanket

Stuffed with shrimp, chicken, crabmeat, wrapped in spring rolls wrappers. Deep fried and served with sweet-sour sauce. **7.50**

A.5 Egg Rolls

Tofu, cabbage, carrots, celery, and silver noodle, wrapped in spring roll and deep-fried. Served with sweet-sour sauce. **6.95**

A.6 Curry Puff

Fried golden brown pasty (homemade) filled with a mixture of peas, carrot, potato, onion and curry powder.

Served with cucumber sauce. 7.25

A.7 Fried Wonton

Ground chicken and crabmeat wrapped with wonton skin. Deep fried and served with sweet-sour sauce. **5.95**

A.8 Fried Tofu

Fried tofu served with sweet-sour sauce and ground peanut. 5.50

A.9 Thai Chicken Wings

Chicken wings deep-fried and served with house sauce. 7.95

A.10 Sampler

2 egg rolls, 2 dumplings 2 fried tofu, 2 fried wonton, and

2 shrimp in blanket. Served with sweet-sour sauce and black soy sauce. 12.95







Thailand.

Thailand's great appeal as a holiday destination is that it is so different. Thailand possesses a wealth of architecture, culture, cuisine and traditions that are each distinctively Thai. Moreover, with their natural charm, hospitality and happy temperament, Thais are supremely adept at making visitors feel right home.

Thailand is located in the heart of Southeast Asia and is shaped somewhat like an elephant's head. The profile faced Myanmar (Burma), the ears border Laos and Cambodia, and the trunk extends southwards between the Andaman Sea and Gulf of Thailand towards Malaysia. Rice and varied natural scenery ranges from northern misty mountains and jungles, through emerald rice fields in the central plains, to east coast and southern palm-fringed beaches and lush tropical islands. Average temperatures of 28 degrees Celsius make the climate predominantly warm and sunny, though northern hills become somewhat chilly during December and January.

SOUPS

S.1 Chicken Rice Soup

Chicken over rice soup sprinkled with scallion and cilantro. 4.25

S.2 Tom Kah Tofu (Tofu coconut soup)

Tofu, lemon grass, onion, mushroom and lime leaves in coconut soup sprinkled with scallion and cilantro. 4.50 (bowl) 13.95(pot)

S.3 Tom Kah Gai (Chicken coconut soup)

Chicken, lemon grass, onion, mushroom and lime leaves in coconut soup. **4.50** (bowl) **13.95**(pot)

S.4 Wonton Soup

Steam wonton, bean sprout and scallion in wonton soup. 4.25

S.5 Chicken Noodle Soup

Chicken, rice noodle, bean sprout in soup and sprinkled with scallion and cilantro. **4.25**

S. 6 Tofu Clear Noodle Soup

Tofu, clear noodle, nappa cabbage, celery in soup and sprinkle with scallion and cilantro. **4.25**

- S.7 Tom Yum Gai (Chicken hot & sour soup)

 Chicken with mushroom, onion, tomato, and

 cilantro in hot and sour soup. 4.50(bowl) 13.95 (pot)
- S.8 Tom Yum Goong (Shrimp hot & sour soup)
 Shrimp with mushroom, onion, tomato,
 cilantro, in hot and sour soup. 4.95 (bowl) 14.95 (pot)
- S.9 Tom Yum Taley (Seafood hot & sour soup)
 Combination seafood with mushroom, tomato,
 onion, cilantro, in hot and sour soup. 4.95(bowl) 14.95(pot)







SALADS

★ SL.1 Chicken Larb

Ground chicken, with hot pepper, limejuice, onion, and cilantro served on top of lettuce. 8.95

★ SL.2 Yum Nue

Sliced grilled beef with onion, cilantro, hot pepper, and limejuice served on top of lettuce. 8.95

★ SL.3 Yum Pla Mueg

Squid with onion, hot pepper, cilantro, limejuice and chili paste served on top of lettuce. **9.95**

★ SL.4 Yum Taley

Combination seafood with onion, hot pepper, cilantro, limejuice and chili paste served on top of lettuce. **10.95**



0 차 1차 2차 3차 4차 Spicy. (No Spicy, Mild, Medium, Hot, and Ex-Hot)

ENTREES

Choice of chicken, beef, pork, or tofu (shrimp or squid \$1.00 extra)

Entrees served with steam rice

🔀 E.1 Pud Kra Prow (BASIL)

Stir-fried bell pepper, onion, basil and Thai spicy sauce. 11.95

★ E.2 Pud Kra Prow Talay (BASIL SEAFOOD)

Stir-fried shrimp, squid, scallop, crabmeat and mussel with bell pepper, onion, basil and Thai spicy sauce. 13.95

E.3 Pud Khing (GINGER)

Stir-fried ginger, mushroom, onion, and bell pepper. 11.95

★ E.4 Pud Kra Tiem (GARLIC)

Stir-fried meat with garlic, black pepper and served on bed of steam broccoli, carrot and onion. **11.95**

E.5 Pud Broccoli

Stir-fried broccoli with brown sauce. 11.95

E.6 Pud Preaw Waan (SWEET & SOUR)

Stir-fried cucumber, pineapple, tomato,

bell pepper and onion, in Thai sweet-sour sauce. 11.95

E.7 Pud Prik (PEPPER)

Stir-fried with bell pepper, onion and mushroom with sweet brown sauce. 11.95

E.8 Gai Pud Met Ma-Muang (Chicken Cashew)

Stir-fried chicken with cashew nut, mushroom, carrot, onion, and bell pepper. 11.95

E.9 Pud Ruam Mid (MIX VEGETABLE)

Stir-fried broccoli, baby corn, snow peas, carrot and bean sprout n.11.95





THAI CURRY DISHES

Choice of chicken, beef, pork, or tofu (shrimp or squid \$1.00 extra)

All curry dishes served with steam rice

★ C.1 Gang Dang (Red Curry)

Red curry in coconut milk with bamboo shoot, eggplant, and basil. 12.50

C.2 Gang Keaw Waan (Green Curry)

Green curry in coconut milk with zucchini, peas, and basil. 12.50

C.3 Gang Masaman

Masaman curry in coconut milk with potato, onion, and peanut. 12.50

C.4 Gang Pa-Nang

Panang curry in coconut milk with bell pepper and lime leaves. 12.50

★ C.5 Mango Curry

Red curry sauce cooked with mango, carrot, onion, and tomato. 12.50

C.6 Pineapple Curry

Red curry sauce cooked with pineapple,

bell pepper. **12.50**



NOODLE AND FRIED RICE

Choice of chicken, beef, pork, or tofu (shrimp or squid \$1.00 extra)

N.1 Pud Thai

Thin rice noodle pan-fried with bean sprout, scallion, ground peanut and egg. 11.50

N.2 Pud Z-EW

Flat rice noodle pan-fried with broccoli and egg. 11.50

★ N.3 Pud Kee Mow

Flat rice noodle pan-fried with tomato bell pepper, basil and egg. **11.50**

N.4 Pud Woon Sen

Clear noodle pan-fried with carrot, mushroom, baby corn, broccoli, bean sprout and egg. 11.95

N.5 Pud Bah Mee

Egg noodle pan-fried with carrot, mushroom, baby corn, broccoli, and egg. **11.50**

N.6 Lad Nah

Pan-fried flat rice noodle, topped with baby corn, broccoli, snow peas, and mushroom. 11.95

N.7 Lad Nah Taley (shrimp, squid, scallop, crabmeat)

Pan-fried flat rice noodle, topped with baby corn, broccoli, snow peas, and mushroom. 13.95

N.8 Fried Rice

Stir-fried rice with egg, onion, peas, and carrot. 10.95

N.9 Pineapple Fried Rice

Stir-fried rice with onion, tomato, carrot peas, pineapple, cashew nut, egg and curry powder. 10.95

N.10 Spicy Fried Rice

Stir-fried rice with, onion, bell pepper, peas, egg, basil and Thai spicy sauce. **10.95**





SPECIALTIES

All specialties served with steam rice

SP.1 Thai Amazing (Chicken or Tofu)

Peanut sauce on bed of streamed broccoli. 13.95

☆ SP.2 Duck Basil

Boneless crispy duck topped with basil, onion, bell pepper and Thai spicy sauce **14.95**

SP.3 Duck Ginger

Boneless crispy duck topped with ginger, onion, bell pepper, mushroom and ginger sauce. 14.95

★ SP.4 Duck Curry

Boneless crispy duck topped with red curry, pineapple, bamboo, tomato, bell pepper and basil. **15.95**

SP.5 Nam Sod

Cooked ground chicken mixed with ginger, onion, cilantro, peanut, limejuice, and served on top of fresh lettuce. 13.95



SPECIALTIES (CON')

SP.6 Three Flavored Chicken

Crispy fried chicken, topped with snow peas, broccoli, carrot, tomato and pineapple in three-flavored sauce. 13.95

★ SP.7 Catfish Curry

Crispy catfish topped with red curry, eggplant, bamboo, krachy and basil **14.95**

SP.8 Sweet & Sour Catfish

Crispy catfish topped with cucumber, pineapple, tomato, bell pepper and onion in Thai sweet and sour sauce. **14.95**

★ SP.9 Fish Garlic

Filet Grouper fish cooked, topped with garlic, black pepper and served on bed of steam broccolis carrot and onion. **15.95**

SP.10 Fish Ginger

Filet Grouper fish cooked, topped with ginger, mushroom, onion, and bell pepper. **15.95**

★ SP.11 Pud Prik Khing (Curry Paste)

Choice of meat stir fried with snow pea, bell pepper and Thai curry paste. 13.95



VEGETARIAN

(Every dish comes with TOFU and served with steam rice)

V.1 Pud Thai

Thin rice noodle pan-fried with bean sprout, scallion, ground peanut and egg .11.50

★ V.2 Pud Kee Mow

Flat rice noodle pan-fried with tomato, bell pepper, basil and egg. **11.50**

V.3 Vegetable Fried Rice

Stir-fried rice with egg, onion, peas, carrot broccoli, and tomato. 10.95

V.4 Pineapple Fried Rice

Stir-fried rice with onion, carrot, tomato, peas, pineapple, cashew nut, egg and curry powder. **10.95**

V.5 Gang Dang (Red Curry)

Red curry in coconut milk with bamboo shoot, eggplant, and basil. 12.50

V.6 Green Curry

Green curry in coconut milk with zucchini, peas, and basil. 12.50

V.7 Gang Masaman

Masaman curry in coconut milk with potato, onion, and peanut. 12.50

Thai Herbs



CHILLI, Used for flavoring Thai dishes, there are many varieties. Beneficial to the blood pressure and for the heart. It has a lot of Vitamin C; great when you have a



LEMONGRASSS,

Fresh leaves and grass are used for flavoring. When boiled in hot water, is good for stomach ache. An example dish where lemon grass is used is Tom Yum.



GALANGA, Used in Thai cooking for flavoring, good for stomach ache. For example in soups like Tom Kah, Tom Yum.

VEGETARIAN (CON')

★ V.8 Gang Panang

Panang curry in coconut milk with bell pepper and basil. 12.50

V.9 Pud Khing (GINGER)

Stir-fried ginger, mushroom, onion, and bell pepper. 11.95

★ V.10 Pud Kra Tiem (GARLIC)

Stir-fried Tofu with garlic, black pepper and served on bed of steam broccoli carrot and onion. 11.95

V.11 Pud Broccoli

Stir-fried broccoli with brown sauce. 11.95

V.12 Sweet & Sour

Stir-fired with cucumber, pineapple, tomato, bell pepper and onion in Thai sweet-sour sauce. 11.95

Extra rice \$1.00

Extra sauce \$0.75 (Cucumber sauce, Sweet Sour, Peanut Sauce, Dumpling sauce)

Extra ground peanut \$0.75

Extra meat \$2.00

DESSERTS

Ice Cream (Coconut or Mango)
Sticky Rice Custard

Fried Banana \$3.50

DRINKS

DRINKS

Thai Ice Tea (Cha- yen) \$2.50
Thai Ice Coffee (Café - yen) \$2.50
Hot Tea (House tea) \$1.50
(Green Tea) \$1.50

(Ginger Tea) \$2.00

50DA (\$1.95)

- Coke
- Diet
- Sprite
- Mello Yellow
- Root Beer
- Fanta orange
- Ice tea
- Lemonade















COCONUT MILK

LIME, Lime juice is used

Coconut milk is used extensively in Thai curry dishes. Fresh coconut shavings are

used in coconut juice. For example, in

Tom Kah soup coconut milk adds flavor

and body. Coconut is known in Thailand to have a beneficial effect on blood

circulation and the juice can be helpful in

for flavoring in Thai soups like Tom Yum

and Tom Kah. Lime juice is also often

\$3.50

\$5.50

added to Thai salads, such as Thai beef

stopping vomiting.

salad.

18% Gratuity on parties of 6 or more