Appetizers

A1.	Satay (Chicken or Tofu)	8.95
	On skewers served with peanut sauce and cucumber relish.	
A2.	Thai Egg Rolls	7.95
	Deep-fried Thai egg rolls with vegetable, silver noodles,	
	served with homemade sweet and sour sauce.	
Аз.	Fried Tofu	7.95
	Deep-fried tofu served with homemade sauce and ground peanuts.	_
A4.	Fresh Spring Rolls - 4 Pieces (Half order 4.79 - 2 Pieces)	8.95
	Mixture of fresh vegetables and tofu wrapped in delicate rice paper;	
	served with peanut dressing.	
A5.	Angel Wings	10.95
. (Crispy fried chicken wings stuffed with silver noodles, celery, carrot,	9-
	mushrooms, and ground chicken. Served with cucumber in spicy sauce	ı
46	Goong Gra Bok (Shrimp Rolls)	 10.95
10.	Deep-fried prawns in egg roll wraps; served with sweet and sour sauce.	10.50
ΔI	Fried Calamari	0.05
Α).	Deep-fried calamari served with sweet and sour sauce.	9.95
40	Crab Egg Rolls with Cream Cheese (Real Crab Meat)	0.05
748.	 	9.95
	Deep-fried, crab meat and silver noodles wrapped in egg roll skins served with homemade sweet and sour sauce.	
40		70-
49.	Fried Wontons	F.95
440	Deep-fried wontons stuffed with chicken; served with homemade sauce.	0.0-
A10.	House Dumplings	9.95
	Steamed pork and shrimp wrapped with wonton skins.	
	Mun Tod Crispy fried sweet potatoes	7.95
	Crispy Wings Wings and drumsticks served with Thai sriracha.	7.95
413.	Crispy Garlic Prawns (Deep-fried)	9.95
	Marinated garlic deep fried prawns.	
414.	Potstickers (Steamed Chicken Potstickers)	7.95
	Salad	
C 1	Salad Khaeg	0.05
 .	Fresh garden vegetables, to fu and hard-boiled eggs with peanut dressin	9.95
*<	Silver Noodle Salad	
٠٧.	Silver noodles tossed with shrimps, ground chicken, onions, mint leave	11.95
	cílantro and Thai spícy lemon dressing	۵,
* C o		0.05
33.	Beef Salad Sliged avilled tocced with avound abili mint leaves anions ailantro a	9.95 4 d
	Sliced grilled, tossed with ground chili, mint leaves, onions, cilantro and leaves discountry and with letting	TU .
k ~ 1	lemon dressing; served with lettuce.	
`54.	Calamarí Salad Broiled over open fire Cooked calamarí with	10.95
* ~ -	red onion, mint leaves, cilantro, chili and lemon dressing.	
`55.	Prawns Salad	10.95
k a	With chili paste, onion, mint leaves, cilantro, lemon grass, garlic lemon d	Ŭ
`S6.	Laab Chicken	9.95
	Cooked ground meat seasoned with red onion, mint leaves,	
. .	cílantro, lemon dressing and roasted rice powder.	
SJ.	Papaya Salad (Som Tum)	8.95
	$oldsymbol{\cdot}$	
	Fresh string green papaya, carrot, green beans, tomatoes,	
	Fresh string green papaya, carrot, green beans, tomatoes, ground peanuts, chili tossed in lemon dressing.	
*S8.	Fresh string green papaya, carrot, green beans, tomatoes, ground peanuts, chili tossed in lemon dressing. Seafood Salad (Prawns, Calamari and Scallop)	14.95
*S8.	Fresh string green papaya, carrot, green beans, tomatoes, ground peanuts, chili tossed in lemon dressing.	14.95

Please indicate how spicy: mild, medium, spicy or very spicy

****Most of Items can be Vegetarian with Tofu / Without Tofu****

****We can also cook it gluten free or make it vegan****

*S9. Duck Salad

Roast duck with red onion, mint leaves, cilantro, roasted rice powder, in lemon dressing

*S10. Pork Salad with Ginger

Cooked ground pork with Thai chili, fresh ginger, mint leaves, red onion cilantro and roasted peanuts in garlic lemon dressing.

*S11. Small Green Salad (peanut or lemon dressing)

Crisp lettuce, tomatoes, cucumbers, onions, and carrots.

Soup

*S01.	Tom Yum		cup(s) cl	ay-Pot(M) F	ire-Pot(L)
	Hot and sour soup with onion, mushrooms	Chicken:	5.50	9.50	12.95
	celery, tomato, lemon grass, galanga,	Tofu:	5.50	9.50	12.95
	kaffir leaves and chili oil.	Prawns:	6.50	11.50	14.95
*S02.	Tom Kha		Сир	Clay-Pot	Fire-Pot
	Hot and sour coconut milk soup with	Chicken:	5.95	10.95	13.95
	oníon, mushrooms, celery, lemon grass,	Tofu:	5.95	10.95	13.95
	kaffir leaves and galanga.	Prawns:	6.50	11.95	15.95
*S03.	Poh-Tak (Prawns, scallops, and calamarí	.)		Clay-Pot	Fíre-Pot
	Hot and sour soup with onion, mushrooms	s, tomato, ce	lery, gír	14.95	18.95
	lemon grass, kaffir leaves, galanga and v	uint leaves.			
S04.	Silver Moodle and Vegetable Soup (chicke	en or tofu)		Clay-Pot	Fíre-Pot
	Chicken with silver noodles, mushroom, or	níon, celery,	•	9.95	12.95
	carrot and zucchíní in a tasty broth.				
S05.	Wonton Soup and chicken			Clay-Pot	Fire-Pot
	Wontons stuffed with chicken and baby b	ok choy		9.95	12.95
	in a delightful broth.				
S06.	Tofu and Mushroom Soup with chichen	_		Clay-Pot	Fire-Pot
	Fresh tofu and mushrooms with chicken,	celery, onioi	٧,	9.95	12.95
	carrot, zucchíní and broccolí in a tasty cli	ear broth.			
SO7.	Kao Lao Beef (special Thai beef soup)			Clay-Pot	Fíre-Pot
	Sliced beef, bok choy, celery, onion, carrot	, zucchíní		9.95	12.95
	and bean sprout in beef broth.				

Curries

Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimps \$5 more for seafood

*C1.	Red Curry	10.95
	Coconut milk, bamboo shoots, bell pepper, green beans, carrots, zucchini and	Thaí basíl.
*C2.	Green Curry	10.95
	Coconut mílk, stríng beans, eggplant, zucchíní,	
	carrots, bell pepper, and Thai basil leaves.	
*СЗ.	Yellow Chicken Curry	10.95
	Coconut mílk, potatoes, oníons, green beans and carrots.	
*C4.	Pa-naeng Curry	10.95
	Coconute mílk, carrot, bell pepper, zucchíní, green beans and Thaí basíl.	
*C5.	Duck Curry	15.95
	Roast duck with red curry, coconut milk, tomato,	
	pineapple, bell pepper and Thai basil.	
*C6.	Pineapple Curry	13.95
	Prawns and chicken in red curry, coconut milk, pineapple,	
	bell pepper and Thai basil.	

*CF. Massaman Curry 10.95 With onion, carrots, string bean, potatoes and peanuts in coconut milk. **c8. Prík Khing (spicy red curry without coconut milk) 11.95 Sautéed spicy red curry paste with string beans, kaffir leaves, carrot, and bell pepper. *cg. Country-Style Curry (spicy red curry without coconut milk) With mushroom, bell pepper, carrots, zucchini, string bean, bamboo shoots and basil. Other Dishes Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimps \$5 more for seafood *D1. Pad Nam Prik Pao In a tasty chili sauce with mushrooms, zuchini, onion, carrot, bell pepper, baby corn. D2. Garlic and Pepper 10.95 Tender sliced meat sautéed with fresh garlic, and pepper sauce, served on mixed vegetables *D3. Pad Prik Sod 10.95 Fresh chílí and garlíc sautéed with bell pepper, onion, mushrooms, carrots and zucchíní. *D4. Pad Gra Prow - Basil Chicken (ground chicken or sliced meat) 10.95 Stír-fried with fresh chili, garlic, bell pepper, carrot, zucchini, string bean, Thai basil. D5. Sweet and Sour (Thai-style) 10.95 With pineapple, tomato, bell pepper, onion, zucchini and carrot. *D6. Eggplant with Thai Basil (Pad Ma Khuea) 11.95 Stír-fried eggplant, fresh chili, garlic, bell peper, carrot, broccoli, zucchíní, bean sauce and Thaí basíl. D7. Baby Corn 10.95 Sliced meat sautéed with baby corn, zucchini, mushrooms, onion, bell peper, carrot. D8. Ginger with Meat 10.95 Meat sauteed with fresh ginger, mushrooms, celery, zucchini, baby corn, bell pepper, onion and carrot. *D9. Gai Hima-paan (cashews with chicken) 12.95 Sautéed with roasted chili, zucchini, cashews, carrot, onion and broccoli. D10. Mixed Vegetables 10.95 Assorted fresh vegetables sautéed with sliced meat. **D11. Pad Ped 11.95 Sliced meat sauteed with red chili paste, bamboo shoots, green beans, zucchíní, bell pepper, carrot and Thaí basíl. D12. Garlic and Black Bean Sauce 10.95 With black bean sauce, baby corn, onion, zucchini, carrots, mushrooms, celery, bell pepper D13. Chinese Black Mushrooms 10.95 With black mushrooms, bell pepper, zucchini, baby corn, carrots, celery and onions. D14. Meat and Broccoli 10.95 Tender meat sautéed in garlic and oyster sauce with broccoli. D15. Pra Ram Steamed meat and mixed vegetables topped with peanut sa 10.95 D16. Asparagus Sauteed with chicken, bell peper and carrots. 10.95

Seafood

SS1. Pla Jían (Steamed fillet Basa fish)

With ginger, onion, carrots, baby corn, celery, zucchini, bell pepper and mushrooms.

*SS2. Seafood Gra Prow (calamari and prawns)

Sautéed with fresh chili, garlic, bell pepper, zucchini, green beans, carrot and Thai basil.

**SS3. Pad Ta-lay (Prawns, scallops, calamari and Tilapia)

Seafood combination sautéed in chili paste with zucchini green beans, bell pepper, carrot and Thai basil.

*SS4.	Three Season Fish (Deep-fried fillet Tilapia)	16.95
	With tomato, pinneaple, onion, bell pepper, zucchini, carrot and spicy sweet an	d sour sauce.
SS5.	Sweet and Sour Fish	16.95
	Deep-fried filet of Tilapia fish topped with onion, pineapple, bell pepper,	
	zucchini, carrot and tomato in sweet and sour sauce.	
SS6.	Fish Curry (Filet of Basa)	16.95
	Choice of Red, Green, Pa-naeng or Yellow curry.	
SS7.	Sawasdee Fried Fish (Tilapia)	17.95
	Boneless trout deep-fried top with fresh mint leaves, onion, cilantro,	
	roasted chílí, apple, and cashew nuts.	
SS8.	Fresh Garlic and Oyster Sauce (Calamari, Scallops and Shrimps)	17.95
	Sautéed with mushrooms, zucchini, carrot, bell peper, onion and garlic of	oyster sauce.
*SS9.	Jalapeno Físh (Deep fríed Tílapía)	16.95
	Fresh jalapeno and garlic sauteed with bell pepper, onion, carrot, zucch	íní.
SS10.	Fish Filet in Garlic Ginger Sauce (Deep fried Tilapia)	16.95
	Sauteed with zucchini, celery, carrot, bell pepper, mushroom,	
	babycorn, onion, in garlic ginger sauce.	
SS11.	Eggplant in Claypot (scallops, prawns, fried tofu)	16.95
	Sauteed in fresh garlic, bell pepper, carrot, onions and zucchini	
SS12.	Crispy Garlic Fish (Catfish)	16.95
	Breaded, fried, crispy with lots of garlic served on a bed of steamed vege	etables.
	Chaf'e Spacial	
	Chef's Special	
CF1.	Prawns in a Claypot (Goong Ob Woon Sen)	15.95
	Prawns sautéed with silver noodles, ginger, carrot, onion, zucchini, mu	shroom
	baby corn, celery and sesame oil.	
*CF2.	Fresh Salmon Chu Chee (wild salmon)	16.95
	Topped with pa-naeng curry, green beans, zucchini, carrots, bell pepper and	Thaí basíl.
**CF3.	Spicy Catfish	15.95
	Deep-fried catfish sautéed with carrot, bell pepper, string beans, zucchin	í,
	eggplant, and Thai basil in red chili sauce.	
CF4.	Pad Ma-Muang (mango with prawns)	15.95
	Prawns, mango, onion, zucchini, bell pepper and carrot with mango sai	
*CF5.	Pumpkin Red Curry (prawns and chicken)	14.95
	Red curry in coconut milk with pumpkin, bell pepper and Thai basil.	
CF6.	Eggplant Delight (prawns and chicken)	15.95
	Stir-fried eggplant with egg, mushrooms, zucchini, onion, celery,	
de	bell peper, baby corn and carrot.	
*CF尹.	Seafood Delight (prawns, scallops and calamari)	16.95
	Red curry in coconut milk with bell peppers, carrots, zucchini, green beans	
CF8.	Pad Woon Sen (prawns and pork)	14.95
*	Stír-fried silver noodle, eggs, carrots, zucchini, onions, baby corn, mushrou	9
*C+9.	Sawasdee Seafood (prawns, scallops, and calamarí)	17.95
	Sautéed in toasted chili with mushrooms, onion, carrots,	
*	zucchíní, bell pepper and cashew nuts.	
^C+10.	Sawasdee Crispy Chicken	11.95
	Crispy chicken topped with pineaple, tomatoes, onions, zucchini, bell pe	pper,
*^	carrots and spicy sweet and sour sauce.	. – . –
~C+11.	Spicy Lamb	15.95
*^	Sautéed with chili, kaffir leaves, garlic, bell pepper, carrots, green beans.	
~C+12.	Lamb Curry	15.95
	Lamb in yellow curry with potatoes, onions, green beans and carrots.	

House Specials

*HI. Devil Duck 16.95 Sauteed roast duck with fresh chili, bell pepper, zucchini, carrot, onion, string beans and Thai basil. H2. Roast Duck Dinner 16.95 Special roast duck over mixed vegetables served with spicy soy sauce. *нз. Sawasdee Spícy Duck 16.95 With pinneaple, tomatoes, onions, carrots and spicy sauce over crispy noodles. H4. Tasty Duck 16.95 Roast duck sautéed with garlic, fresh ginger, mushrooms, zucchini, baby corn, celery, bell pepper, onions and carrots. H5. B-B-Q Chicken or B-B-Q-Pork 11.95 Thai-style special marinated chicken served on a bed of steamed vegetables. *H6. Sawasdee Curry (prawns and chicken) 14.95 With sweet potatoes, carrot and string beans in turmeric curry.

SAWASDEE Noodles

Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimp \$5 more for seafood

N1. Pad Thai 10.95 Famous Thai rice noodles pan-fried with fried tofu, (chicken, prawns) 13.95 bean sprouts, egg, green onion, and ground peanuts(real crab meat) 14.95 N2. Pad See-Ew 10.95 Flat rice noodles pan-fried with egg, and broccoli. *N3. Pad Khee Mao (Drunken Noodles) 10.95 Flat rice noodles pan-fried with chili, string beans, bell pepper, zucchini, tomato, carrot, bean sprouts and Thai basil. N4. Rad Nah 10.95 Pan-fried flat rice noodles with soy sauce, topped with broccoli in Thai gravy. N5. Yellow Moodles with Chicken (Singapore style) 10.95 Pan-fried noodles in curry sauce, egg, baby bok choy, and bean sprouts. NG. Gaí Kua 10.95 Flat rice noodles and chicken stir fried with lettuce, egg, green onion, bean sprout, and cilantro. N7. Chow Mein 10.95 Egg noodles stir-fried with chicken, celery, onions, carrots, cabbage, baby bok choy, egg and bean sprouts.

Fried Rice Dishes

Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimps \$5 more for seafood

FR1. Thai Fried Rice
Thai-style fried rice with meat, eggs, onion and tomatoes.

*FR2. Authentic Spicy Fried Rice 10.95
Spicy fried rice with bell pepper, chili, green beans, carrots, zucchini and thai basil.

FR3. Combination Fried Rice (chicken, beef, pork and shrimp)

Thai-style fried rice with combination of meat, eggs, onion and tomatoes.

FR4. Pineapple Fried Rice (chicken) 12.95

FR4. Pineapple Fried Rice (chicken) 12.95
With eggs, pineapple, onions, cashew nuts, raisins. (chicken & prawns) 14.95

FR5. Crab Fried Rice (Real Crab)

Crab meat, egg, onion, and tomatoes

Please indicate how spicy: mild, medium, spicy or very spicy

****Most of Items can be Vegetarian with Tofu / Without Tofu

****We can also cook it gluten free or make it vegan

3.50

House Noodle Soup (Thai Style Phó)

1. Rice Noodle Soup with Choice of Meat	10.95
Choice of chicken, pork, or beef	
2. Rice Noodle Soup with Tofu and Vegetables	10.95
з. Rice Noodle Soup with Duck.	14.95
*4. Sawasdee Tom Yum Noodles	10.95
Spícy ríce noodle soup with pork or chicken.	
5. Sawasdee Tom Kha Noodle	11.95
Coconut soup with rice noodles and chicken	

6. Northern-Style Noodles Soup with Red Curry (Khao Soi)

Choice of chicken or tofu. Comes in red curry with onions, rice noodles and crispy noodles

Choice of chicken or tofu. Comes in red curry with onions, I	rice nooc	dles and	crispy
Síde Orders			
Steamed Rice			2.00
Sticky Rice			2. 7 5
Brown Rice			2.50
Peanut Sauce	(S)	<u>4 0Z</u>	1.50
	(M)		2.95
	(L)		
		<u>24 oz</u>	_
Steamed Rice Noodles	• •		3.95
Steamed Flat Noodles			3.95
Steamed Vegetables			6.95
Steamed Tofu			3.95
Desserts			
Sticky Rice with Coconut Ice Cream			4.50
Fried Bananas			4.50
Fried Bananas with Coconut Ice Cream			7.95
Deep-Fried Coconut Ice Cream			<i>5.50</i>
Coconut Ice Cream			3.50
Green Tea Ice Cream			3.50
Sweet Rice with Mango			7.95
Beverages			
Thaí Iced Tea with Black Pearls			3.95
Thaí íced Tea or Thaí Iced Coffee			2. 7 5
Thaí Iced Tea or Thaí Iced Coffee with no ice			2.95
Soda (Coke, Sprite, Diet Coke, Dr Pepper)			2.50
Sparking Water			2.95
Hot Tea, Coffee or Lipton Ice Tea			2.50
Ginger Hot Tea			2.95
Lemonade			2.50
Bottle of Water			1.50
Beer			
Imported Beer			
Thailand; SINGHA and CHANG			4.50
Netherlands; Heineken			4.50
Mexico; Corona			4.50
Japan; Kírín			4.50
Down actio Page			

Please indicate how spicy: mild, medium, spicy or very spicy

Budweiser, Bud Light

Domestic Beer

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