APPETIZERS	
1. My Thai Spring Roll Deep fried spring rolls stuffed with mixed vegetables and vermicelli noodles served with our homemade plum sauce.	12
2. Mussel Frites Mussels in a Thai red curry sauce served on top of french fries, and garnished with cilantro and lime	19
3. Goong Grob Panko-breaded prawns served with sweet Thai chili sauce	14
4. Wings Crispy fried chicken wings with choice of salt & pepper, sweet Thai chili or Sriracha hot sauce.	18
5. Tao Hoo Tod Lightly fried soft tofu served with our homemade plum sauce & ground roasted peanuts.	12
SALADS	
6. Papaya Salad Shredded green papaya, carrots and tomatoes tossed in fresh lime & Thai chili dressing topped with roasted peanuts. ADD Prawns \$7	16
7. Nam Tok Choice of marinated sliced beef or pork mix in with ground toasted sticky rice, shallots, green onions, mint leaves and fresh cilantro tossed in lime juice & chili.	21
8. Larb Minced pork mix in with ground toasted sticky rice, shallots, green onions, fresh mint leaves and fresh cilantro tossed in lime juice & Thai spices.	20
SOUPS Choice of Vegetarian	12
Chicken	
Prawns	
9. Tom Yum Hot & sour soup with onions, tomatoes, mushrooms, lemongrass, galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.	
10. Tom Kha Hot & sour coconut soup with mushrooms, lemongrass, galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.	
11. Kaeng Jued Tao Hoo Clear soup with soft tofu, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.	12
12. Kaeng Jued Moo Sup Clear soup with ground pork,mixed vegetables andvermicelli noodles, garnished with fresh cilantro and crispy garlic oil.	12

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13. Moo Tod Kratiem Panko-breaded marinated garlic pork served on a bed of 20 sautéed cabbage, carrots, bean sprouts and green onions. 14. Gai Pad Med Ma Muang Gai Sliced chicken sautéed with garlic, bell peppers, 21 carrots, onions, baby corn, broccoli and topped with roasted cashews. **15. Pad Prik Khing** Choice of chicken, pork or beef sautéed with garlic, ginger, bell 20 peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in a red curry sauce. **16. Pad Gra Praw Moo Sup** Minced pork sautéed with garlic, bell peppers, carrots, 20 onions, baby corn, Thai basil and Thai chili. 17. Pad Preow Waan Choice of chicken, pork or beef sautéed with pineapples, 20 tomatoes, cucumber, bell peppers, carrots, onions, baby corn in our Thai style sweet & sour sauce. **18. Gai Pad Khing** Sliced chicken sautéed with garlic, carrots, onions, baby corn, 20 black mushroom and green onions in black pepper & ginger sauce.

CURRY

- 19. Gaeng Dang Chicken simmered in coconut milk & red curry with bell peppers, 20 carrots, bamboo shoots and Thai basil.
- 20. Gaeng Keaw Waan Chicken simmered in coconut milk & green curry with bell 20 peppers, carrots, bamboo shoots and Thai basil.
- 21. Gaeng Pa Naeng Chicken simmered in a specialty thick coconut milk & red 21 curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped with ground peanuts.
- 22. Gaeng Massaman Chicken simmered in coconut milk & massaman curry with 21 bell peppers, carrots, onions, pineapples, potatoes and peanuts. ... Popular curry from the south of Thailand.
- 23. Gaeng Ped Supparod Roasted duck breast simmered in coconut milk & red 31 curry with pineapples, tomatoes, bell peppers, carrots, bamboo shoots and Thai basil.

PLEASE NOTE

All curries except Massaman contain shrimp paste, and cannot be removed Some dishes contain gluten Please inform server of any food allergies

NOODLES	
Choice of Chicken, Beef, Pork or Vegetarian	20
Prawns	22
24. Pad Thai Rice noodles stir-fried in our homemade tamarind sauce with your choice of meat, eggs, tofu, green onions, bean sprouts and topped with ground roasted peanuts and a fresh lime wedge.	
25. Spicy Noodles Rice noodles stir-fried with your choice of meat, eggs, bell peppers, carrots, onions, broccoli, Thai basil and Thai chili.	
FRIED RICE	
26. Kaow Pad Fried rice with your choice of meat, garlic, eggs, bell peppers,	20
27. Kaow Pad Gra Praw Fried rice with your choice of meat, pineapple, garlic, eggs, bell peppers, carrots, onions, Thai basil, Thai chili and roasted cashews ADD \$1 for Prawns	21
SEAFOOD	
28. Pad Gra Praw Goong Prawns sautéed with garlic, bell peppers, carrots, onions, baby corn, mushrooms, Thai basil and Thai chili.	25
29. Pad Prik Pow Goong Prawns sautéed with garlic, bell peppers, carrots, onions, 2 baby corn and Thai basil in sweet roasted chili paste.	25
30. Pla Sam Rod Deep fried Cod with garlic, pineapples, bell peppers, carrots,	27
31. Gaeng Pa Naeng Pla Tod Deep fried Cod with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves tossed in a specialty thick coconut milk & red curry sauce and topped with ground roasted peanuts.	28
VEGETARIAN	
32. Pad Puk Ruam Sautéed mixed vetgetables in seasoning sauce and topped with 2 our homemade peanut sauce.	20
33. Pad Med Ma Muang Jae Sautéed tofu with mixed vegetables in seasoning	21
34. Pad Prik Khing Jae Sautéed tofu with ginger, garlic, bell peppers, carrots,	20
35. Pad Preow Waan Jae Sautéed tofu with pineapples, tomatoes, cucumber, bell 2 peppers, carrots, onions and baby corn in Thai style sweet & sour sauce.	20
36. Pad Khing Jae Sautéed tofu with carrots, onions, baby corn, black mushrooms 2 and green onions in black pepper & ginger sauce.	20

CHEF'S SPECIALS

37	'. Salmon Pa Naeng Salmon simmered in a specialty thick coconut milk & red 28
	curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped
	with ground roasted peanuts. Served on jasmine rice.

- **38. Kaow Pad Gra Praw Ped Supparod** Spicy fried rice with roasted duck breast, 31 eggs, pineapples, bell peppers, carrots, onions, Thai basil, Thai chili and topped with roasted cashews.
- **39. Pad Ped Kee Moa** Roasted duck sautéed with bell peppers, carrots, onions, 31 mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer sauce.

SIDE ORDERS

asmine rice	3
oodles	3
aan	4
dd Chicken	7
dd Pork	6
dd Beef	7
dd Prawns	7
dd Tofu	5
dd Mixed Vegetables	5
eanut Sauce small	
ashews	4
pring roll	3
ried egg	3

Please indicate spice preferences (optional): No Spice, *Mild, **Medium, ***Hot, ****Thai Hot!!!

DRINKS

Soft Drinks Coke, Diet Coke, Sprite, Gingerale	3.00
Juice Mango	3.00
Tea Green Tea, Herbal Tea	3.00
Sparkling Water	3.00
Bottled Water	2.00
Thai Iced Tea	5.00
Imported Beer Singha, Asahi	7.00
Domestic Beer Blue Buck, Dark Matter	6.50
Strongbow Cider	8.00
Non-Alcoholic Beer Heineken	6.00
House White 5oz glass Cono Sur Pinot Grigio	7.00
House Red 5oz glass Cono Sur Pinot Noir	
Gray Monk Bottle (Riesling)	40.00
Gray Monk Bottle (Merlot)	40.00
See Ya Later Ranch (Rose)	38.00
Lamarca (Proseco) 375ml	