STARTERS

CRISPY VEGETABLE ROLLS \$8

Carrots, cabbages and celery, served with honey-plum dipping sauce.

STEAMED DUMPLINGS \$9

Chicken with shitake mushroom, water chestnut, served with ginger-soy dipping and spicy red chili sauce.

CHICKEN LARB \$12

Steamed minced chicken, tossed with fresh lime, crushed red chili and crushed roasted rice powder. Served with fresh Romaine Lettuce.

FRIED TOFU \$8

Served light golden brown, with sweet chili-peanuts dipping sauce.

CHICKEN SATAY \$11

Grilled marinated chicken breast on skewers Served with roasted peanut dipping sauce and cucumber relish.

SOUPS (one serving size)

TOM KAH \$8

Coconut soup with galangal roots and fresh lime juice. (Chicken or Tofu)

WONTON SOUP \$7

Chicken wontons with baby Bok Choy in clear broth.

TOM YUM* \$7

Hot & Sour lemon grass soup. (Chicken or Tofu)

VEGETABLE TOFU SOUP \$7

Mixed Vegetables & soft tofu in clear broth.

SALADS

THAI STYLE MIXED SALAD \$10

Mixed Greens, tomatoes, cucumbers, red onions and crispy diced tofu Served with choice of "peanut dressing".

YUM YAI SALAD \$13

Tossed Mixed Greens with Chicken Breast, hard-boiled egg and red onions in a fresh lime juice dressing.

NOODLES

Choices of Chicken, Tofu or Vegetables (Beef add extra \$3)

PAD THAI \$15

Pan fried thin noodles in home style Tamarind sauce, eggs, fresh bean sprout.

PAD MEE SUA \$15

Egg Noodles in fresh garlic-soy sauce and mixed vegetables.

PAD KEE MAO * (Drunken Noodles) \$16

Flat rice noodles with Thai basil, pan fried with fresh chili-garlic, bell pepper, onions and tomatoes.

PAD SEE EW \$16

Flat rice noodles, pan fried with fresh garlic, eggs, Asian broccoli & thick dark soy sauce.

FRIED RICE

Choice of Chicken, Tofu or Vegetables (Beef add extra \$3)

THAI FRIED RICE \$15

Thai style fried rice with eggs, onions, tomatoes, flavored with garlic-soy sauce.

SPICY FRIED RICE* \$16

Medium spicy with fresh chili-garlic, onions, eggs bell pepper and Thai basil.

PINEAPPLE FRIED RICE \$17

Chicken and pineapple fried rice, with cashew nuts, eggs and a hint of curry.

ROASTED CHILI FRIED RICE* \$17

Pan fried with home style roasted chili jam and topped with Thai style fried eggs.

CHICKEN

(Change to Tofu at no extra charge. Beef add extra \$3)

CASHEW CHICKEN* \$16

Sliced chicken breast sautéed with roasted chili sauce, cashew nuts, white and green onions, celery and dried chili.

BASIL CHICKEN* (GAI KRA PRAO) \$16

Stir fried with fresh chili-garlic, bell pepper, green beans & Thai basil.

GARLIC & PEPPER CHICKEN* (GAI KRA TIEM) \$18

Sautéed sliced chicken breast in garlic-pepper corn sauce, Served with slices of fresh cucumbers and sprinkled with crispy garlic.

YELLOW CHICKEN CURRY* (GANG GAREE GAI) \$17

Thai-Indian curry, with tender chicken breast, potatoes, carrots and onions. Served with white or brown rice.

THAI BBQ CHICKEN \$21

Grilled half bone-in marinated chicken with garlic-chili-honey sauce. Served with Thai Sticky rice.

PRIK KING GAI * \$16

Chicken and green beans sautéed in Thai red chili sauce and kefir lime leaves.

SWEET & SOUR CHICKEN (PAD PRIEW WAN GAI) \$16

Sliced chicken breast sautéed with a house sweet & sour sauce and vegetables.

PANANG GAI* \$18

Medium spicy chicken red curry with a hint of kaffir lime, served with white or brown rice.

GINGER CHICKEN (GAI PAD KHING SOAD) \$16

Sliced chicken breast sautéed with fresh garlic and mushroom, white and green onions, celery, carrots, red bell peppers and fresh julienned ginger.

^{* =} spicy dishes, mild or not spicy can be made upon request.

BEEF

SPICY BEEF SALAD* (YUM NUAH) \$19

Grilled sliced beef, tossed with red onion, cucumber, tomatoes and mix greens in our fresh lime garlic chili dressing. (Salad meal portion)

BASIL BEEF* \$19

Stir fried beef slices with fresh chili-garlic, green beans and Thai basil.

BABE CURRY* \$19

The name from famous THAI royal poem, also known as "MASMUN CURRY".

Flavorful red curries with a hint of sweet and sour tamarind, also, carrots, onions and peanuts.

Served with white or brown rice.

CRYING TIGER BEEF* \$21

Grilled tender beef slices, served with spicy roasted chili-rice dipping sauce and sticky rice.

GREEN CURRY BEEF* (GAENG KIEW WAAN NUAH) \$19

Green chili curry paste, coconut milk, eggplant, bamboo shoots, bell pepper and Thai basil. Served with white or brown rice. .

GARLIC & PEPPER BEEF* (NUAH KRA TIEM) \$19

Sautéed sliced beef in garlic-pepper corn sauce,

Served with slices of fresh cucumbers and sprinkled with crispy garlic.

EGGPLANT BASIL BEEF* (PAD MA KUAH) \$19

Asian purple eggplant in a light chili-garlic soy sauce, bell pepper and Thai basil.

GINGER BEEF (NUAH PAD KHING SOAD) \$19

Sliced beef sautéed with fresh garlic and mushroom, white and green onions, celery, carrots, red bell peppers and fresh julienned ginger.

SIDES

Steamed White Rice	\$1.75	Egg Fried Rice	\$7.00
Steamed Brown Rice	\$2.25	Small Green Salad	\$5.00
Sticky Rice	\$2.95	Sweet Sticky Rice	\$5.00
Peanut Sauce	\$2.50	Cucumber Salsa	\$2.50
Steamed Noodles	\$4.00	Garlic Noodles	\$6.00
Steamed Vegetables	\$4.00 Lg. \$8.00	(Sautéed/Seasoning \$3 extra charge)	

Not all ingredients are listed, please let us know if you have food allergy.

VEGETABLES & TOFU

(With Chicken add \$3, with Beef add \$5)

EGGPLANT BASIL* \$13

Asian eggplant with fresh chili-garlic soy sauce, bell pepper and Thai basil.

BABY BOK CHOY & SUGAR PEAS \$14

Stir fry with fresh garlic and ultra light soy sauce.

CHINESE BROCCOLI & DRY CHILI * \$13

Sautéed with fresh garlic, dry red chili and soy bean sauce.

GINGER TOFU \$13

Fried tofu sautéed with fresh garlic, julienned ginger, mushrooms, celery, carrots and onions.

GARLIC GREEN BEANS \$13

Sautéed green beans in fresh garlic and light brown soy sauce.

MIXED VEGETABLES \$13

Bok Choy, carrots, cabbages, mushroom, green beans, Asian broccoli sautéed in fresh garlic and light soy sauce.

GARLIC PEPPER TOFU* \$13

Sautéed in fresh garlic pepper and light brown soy sauce.

FISH

GRILLED SALMON \$19

Served with a choice of Garlic-Pepper sauce

OR Basil-Chili-garlic sauce*

Serve over steamed vegetables.

GINGER FISH \$28

Sautéed Chilean Sea Bass with julienned ginger,

mushroom, carrots, bell pepper, white & green

onions in light brown soy sauce.

BEVERAGES

Thai iced tea Sodas Iced Tea	\$3.50 \$2.95 \$2.95		Thai iced coffee Thai Limeade Iced Green Tea	\$3.50 \$3.50 \$3.25	
Spark Bottle Hot Tea	\$3.75 \$3.00	Lg. \$5.75	Spring Bottle	\$3.75	Lg. \$5.75

DESSERTS

Banana Apple Roll with Fruit Sorbet	\$10 (Coconut or Mango Sorbet
Mango & Sweet Sticky Rice Seasonal	\$10