

STARTERS

CRISPY VEGETABLE ROLLS \$9

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

STEAMED DUMPLINGS \$11

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

CHICKEN LARB \$13

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

FRIED TOFU \$9

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

CHICKEN SATAY \$13

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

SOUPS (one serving size)

TOM KAH \$9

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

WONTON SOUP \$9

Chicken wontons with baby Bok Choy. in clear broth.

TOM YUM* \$9

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

VEGETABLE TOFU SOUP \$9

Mixed Vegetables & soft tofu in clear broth.

SALADS

THAI STYLE MIXED SALAD \$13

Mixed Greens, tomatoes, cucumbers, red onions and crispy diced tofu Served with choice of "Peanut dressing". OR "Ginger Soy dressing"

YUM YAI SALAD \$17

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 \$6)

PAD THAI \$19

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

PAD MEE SUA \$19

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

PAD KEE MAO * (Drunken Noodles) \$20

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

PAD SEE EW \$20

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

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

FRIED RICE

Choices of Chicken, Tofu or Vegetables (Beef add extra \$6)

THAI FRIED RICE \$19

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

SPICY FRIED RICE* \$20

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

PINEAPPLE FRIED RICE \$22

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

ROASTED CHILI FRIED RICE* \$22

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

CHICKEN

(Change to Tofu at no extra charge. Change to Beef add extra \$6)

CASHEW CHICKEN* \$20

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

BASIL CHICKEN* (GAI KRA PRAO) \$20

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

GARLIC & PEPPER CHICKEN* (GAI KRA TIEM) \$21

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) \$21

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

THAI BBQ CHICKEN \$27

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

PRIK KING GAI * \$20

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

SWEET & SOUR CHICKEN (PAD PRIEW WAN GAI) \$20

Sliced chicken breast sautéed with house's sweet & sour sauce and mixed vegetables.

PANANG GAI* \$24

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

GINGER CHICKEN (GAI PAD KHING SOAD) \$20

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

(Prices are subject to change without advance notice.)

* = spicy Can be made mild or not spicy.

BEEF

SPICY BEEF SALAD* (YUM NUAH) \$25

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

BASIL BEEF* \$26

Sautéed London Broiled slices with fresh chili-garlic, green beans, red bell pepper and Thai basil.

BABE CURRY* \$27

Named after the famous THAI royal poem, also known as "MASSAMAN CURRY".
Flavorful red curries with a hint of sweet and sour tamarind, potatoes, carrots and onions.

Served with steamed white or brown rice.

CRYING TIGER BEEF* \$28

Grilled sliced London Broil, served with spicy roasted chili-rice dipping sauce and sticky rice.

GREEN CURRY BEEF* (GAENG KIEW WAAN NUAH) \$27

Green chili curry paste, coconut milk, eggplants, bell pepper and Thai basil.
Served with steamed white or brown rice.

GARLIC & PEPPER BEEF* (NUAH KRA TIEM) \$27

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

EGGPLANT BASIL BEEF* (PAD MA KUAH) \$26

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

GINGER BEEF (NUAH PAD KHING SOAD) \$26

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	1.95	Egg Fried Rice	9.00
Steamed Brown Rice	2.75	Small Green Salad	7.00
Sticky Rice	3.25	Sweet Sticky Rice	7.00
Peanut Sauce	4.00	Cucumber Salsa	4.00
Steamed Noodles	6.00	Garlic Noodles	8.00
Steamed Vegetables	7.00 Lg. 9.00	(Sautéed/Seasoning \$5 extra charge)	

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VEGETABLES & TOFU

\$3 with Tofu added

EGGPLANT BASIL* \$16

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

BABY BOK CHOY & SUGAR PEAS \$16

Stir fry with fresh garlic and ultra light soy sauce.

CHINESE BROCCOLI & DRY CHILI* \$16

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

GINGER TOFU \$18

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

GARLIC GREEN BEANS \$15

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

MIXED VEGETABLES \$16

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

GARLIC PEPPER TOFU* \$18

Sautéed in fresh garlic pepper and light brown soy sauce.

FISH

GRILLED SALMON \$25

Served with a Choices of Garlic-Pepper sauce

OR Basil-Chili-Garlic sauce*

Serve over steamed vegetables bed.

GINGER FISH \$39

Sautéed Chilean Sea Bass with julienned ginger, mushroom, carrots, bell pepper, white & green Onions in light brown soy sauce.

BEVERAGES

Thai iced tea	\$3.95		
Sodas	\$2.95	Thai Limeade	\$3.95
Iced Tea	\$3.75	Iced Green Tea	\$3.95
Spark Bottle	\$3.95	Lg. \$5.95	Spring Bottle \$3.95 Lg. \$5.95
Hot Tea	\$3.50	Hot Water Pot	\$2.50

DESSERTS (FOR DINE-IN ONLY)

Banana Apple Roll with Fruit Sorbet \$13 (Coconut Sorbet or Mango Sorbet)

Mango & Sweet Sticky Rice Seasonal \$14

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