

Appetizer

Chicken Satay (4 pieces) \$7

Chicken on skewers served with peanut sauce and cucumber sauce.

Shrimps in the blanket(5 pieces) \$7

Shrimp wrapped in rice paper deep-fried served with sweet chili sauce.

Thai Chicken Wings(5 pieces) \$8

Deep-fried chicken wings served with sweet chili sauce.

Thai Thai Samples \$15

Combination of springs roll, summers fresh roll, shrimp in blankets, tofu triangle and chicken satay served with sweet chili sauce and peanut sauce.

Crispy wonton (9 pieces) \$6

Deep-fried chicken wrapped in wonton skin served with sweet chili sauce.

Tofu Triangle (8 pieces) \$7

Deep-fried fresh firm tofu served with sweet chili sauce and grounded peanut.

Tod Mun Pla (2 pieces) \$6

Deep-fried minced fish mixed with herbs & Thai chili paste served with sweet chili sauce.

Thai Sausage (3 pieces) \$7

Deep-fried pork and rice and typically eaten as a snack served with ground peanut and fresh ginger.

Cheese Sticks (6 pieces) \$5

These easy cheese sticks are the best appetizer serve with sweet chili sauce.

Spring Rolls (2 pieces) \$6

Cabbage, carrot, celery, grounded chicken wrapped in rice paper deep-fried served with sweet chili sauce.

Summer Fresh Roll (2 pieces) \$6

Fresh vegetables, shrimps and rice noodle wrapped in fresh rice paper wrapper served with peanut sauce.

Kanom Jeep (Thai Dumpling) \$7

Steamed shrimp and pork mixed wrapped in wheat flour served in Thai seasoned soy sauce.

Crab Rangoon (4 pieces) \$6

Cream cheese mix with marinated crab meat served with sweet chili sauce.

Curry Puff (2 pieces) \$7

It is a small pie consisting of curry with chicken and potatoes in deep-fried served with cucumber sauce.

Soft Shell Crab (2 pieces) \$12

Deep-fried soft shell crab with sweet chili sauce.

Edamame \$5

Steamed Japanese soybeans sprinkled with salt.

Pork Gyoza (5 pieces) \$7

Gyoza are pan-fried dumplings which make perfect starters. They are filled with ground pork and Japanese flavors. Serve with Thai seasoned soy sauce.

Soup

Tom yum

Tom yum is the famous Thai soup. Hot and sour soup choice of meat with the mushrooms, lemongrass and herbs broth flavored with lime sauce.

- ❖ **Tawhoo (Tofu)** \$4.95
- ❖ **Pak (vegetable)** \$4.95
- ❖ **Kai (Chicken)** \$5.95
- ❖ **Goong (Shrimp)** \$6.95
- ❖ **Talay (Seafood)** \$7.95

Tom Kha

A mild delicious chicken soup with mushrooms, Coconut milk, galangal and lime juice.

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Wonton Soup \$4.95

Chicken and Shrimp wrapped in wonton skin in clear broth soup.

Vegetable Soup \$4.95

Mix vegetables in the clear broth soup.

Thai Beef Soup \$6.95

Well, done beef comes with bean sprouts and scallions.

Salad

Thai salad

- ❖ **Large** \$5
- ❖ **Small** \$3

Crispy lettuce, cucumber and tomatoes served with ginger dressing.

Papaya salad (Som Tum) \$10

Green papaya, tomatoes, green beans, carrot, lime juice and ground peanuts mixed with our delicious sauce.

Larb Gai \$9

Minced chicken with fish sauce, lime juice, ground roasted rice, scallions served with crispy lettuce.

Yum Talay \$12

Combination shrimp, squid, mussels mixed with lime juice, fish sauce, chili paste served with crispy lettuce.

Nam Tok \$11

Sliced grilled tender beef tossed mixed with fish sauce, lime juice, ground roasted rice, chili paste served with crispy lettuce.

Yum Ped Yang \$14

Deep-fried crispy Duck mixed with fish sauce, lime juice, chili paste served with crispy lettuce.

Steam Sticky Rice \$5

Noodles

Lunch: \$8: Tofu \$8 Vegetable \$9: Chicken \$10: Beef \$11: Shrimps

\$12: Seafoods \$12: Combination

Dinners: \$13: Tofu \$13 Vegetables \$14: Chicken \$15: Beef \$16: Shrimps

\$17: Seafoods \$17: Combination

Pad Thai

The most famous Thai noodles dish is stir-fried rice noodles with Pad Thai sauce, egg, bean sprouts, ground peanuts, scallions served with fresh bean sprouts, ground roasted peanuts on the side.

Drunken Noodle

Stir-fried fresh wide rice noodles come with egg, bell peppers, basil leaves and black sweet soy sauce.

Noodles Soup

Rice noodles with bean sprouts, scallions served with fresh bean sprouts, lemon, and basil leaves on the side.

Pad See Ew

Stir-fried fresh wide rice noodles come with broccoli, egg, garlic and black sweet soy sauce.

Lad Nar

Stir-fried fresh wide rice noodles come with broccoli and topped with Thai gravy sauce.

Red Curry Noodle Soup

Rice noodles in red curry sauce served with bean sprouts, basil leave lemon on the side.

Fried Rice

Lunch: \$8: Tofu \$8 Vegetable \$9: Chicken \$10: Beef \$11: Shrimps

\$12: Seafoods \$12: Combination

Dinners: \$13: Tofu \$13 Vegetables \$14: Chicken \$15: Beef \$16: Shrimps

\$17: Seafoods \$17: Combination

Thai Thai Fried Rice

Stir-fried with steamed rice, onions, scallions, egg served with fresh sliced cucumber, tomato, lemon on the side.

Basil Fried Rice

Stir-fried with steamed rice, basil leaves, bell peppers, chili sauce served with fresh cucumber, tomato, lemon on the side.

Combo Fried Rice

Stir-fried combination of chicken, beef, shrimps with steamed rice, egg, onions, scallions served with fresh cucumber, tomato, lemon on the side.

Pineapple Fried Rice

Stir-fried with steamed rice, onions, scallions, egg, pineapple cashews nut, raisin, curry powder served with fresh cucumber, tomato, lemon on the side.

Thai Curry

Lunch: \$8: Tofu \$8 Vegetable \$9: Chicken \$10: Beef \$11: Shrimps

\$12: Seafoods \$12: Combination

Dinners: \$13: Tofu \$13 Vegetables \$14: Chicken \$15: Beef \$16: Shrimps \$17: Seafoods/Combination

Red Curry

Red curry is a popular Thai dish consisting of red curry paste cooked in coconut milk with bamboo shoots, bell peppers and basil leaves.

Phanaeng Curry

Phanaeng is a type of red curry that is thick, salty and sweet, with a zesty makrut lime flavor, bell peppers, basil leaves and green beans.

Pumpkin Curry

Thai Pumpkin Curry is a spicy curry made with sweet, cubed pumpkin, basil leaves, bell pepper and Thai curry paste. It has a rich coconut milk base, which mellows out the spicy kick of the curry paste a bit.

Green Curry

The name "green" curry derives from the color of the dish, which comes from green chilies. As this is a Thai curry based on coconut milk and fresh green chilies, the color comes out creamy mild green with bamboo shoots, bell peppers and basil leaves.

Massaman Curry

Massaman curry is a rich, relatively mild Thai curry that comes with potatoes, onions, carrots and peanuts.

Yellow curry

Yellow curry is a curry made from turmeric, fish sauce, potatoes, carrots and onions.

Stir-fry

Lunch: \$8: Tofu \$8 Vegetable \$9: Chicken \$10: Beef \$11: Shrimps

\$12: Seafoods \$12: Combination

Dinners: \$13: Tofu \$13 Vegetables \$14: Chicken \$15: Beef \$16: Shrimps

\$17: Seafoods \$17: Combination

Thai basil Dish (Phat Kaphrao)

Phat kaphrao consists of stir fried come with Thai holy basil, bell peppers, basil leaves and onions.

Eggplant Dish

This is eggplant. This list includes in which the main ingredients are bell pepper, onions, and basil leaves.

Pepper & Garlic Dish

Sauteed in fresh pepper and garlic sauce served with steamed broccoli and carrots.

Cashew nut

Sauteed in fresh cashew nut, bell pepper, carrots, celery, onions and scallions in homemade brown sauce.

Ginger Dish

Stir-fried come with bell peppers, mushroom, onions, scallions, carrots, fresh ginger, and homemade stir-fried sauce.

Pad Woon Sen Dish

Bean threads (clear noodle) stir fried with mushrooms, onions, carrots, celery, bell peppers and scallions.

Broccoli Dish

Sauteed broccoli and carrots in homemade brown sauce.

Pad prik khing

Thai red curry stir-fried green beans with bell peppers, carrot, onions in homemade sauce.

Chef Special

Roasted Duck Curry

\$23

Roasted duck in red curry sauce with grapes, tomatoes, pineapple, bell pepper and basil leaves.

Crispy Duck Basil

\$23

Deep-fried Crispy Duck with bell peppers, onions, basil leaves and fresh chili sauce in homemade brown sauce.

Sweet & Sour Chicken

\$15

Stir-fried chicken with bell peppers, pineapple, onions, green onions, baby corn, carrot in sweet & sour sauce.

Tilapia Phanaeng

\$16

Deep-fried tilapia in panang curry sauce with green beans, bell pepper, and basil leaves

Ginger Fish

Market Price

Deep-fried your choice of Tilapia or Flounder or Whole Snapper topped with fresh ginger, shrimp, minced garlic, bell peppers, carrots, celery, onions, scallions in homemade ginger sauce.

Chicken Teriyaki

\$13

Stir-fried chicken with steamed broccoli, carrot and teriyaki sauce

Soft Shell Crab Phanaeng

\$19

Deep-fried Soft Shell Crab in panang curry sauce with green beans, bell peppers and basil leaves.

Soft Shell Crab Basil

\$19

Deep-fried Soft Shell Crab with bell peppers, onions, basil leaves and fresh chili sauce in homemade brown sauce.

Chili Paste with Shrimp

\$17

Stir-fried shrimp with bell peppers, onions, scallions with Thai chili paste.

Thai Pineapple Shrimp Curry

\$18

Rice coconut red curry with bell pepper, grapes, basil leaves and pineapple.

Sweet Chili Fish

Market Price

Deep-fried your choice of Tilapia or Flounder or Whole Snapper topped with bell pepper, onions and sweet and tangy Thai chili sauce.

