

Starters

Satay

Grilled chicken or tofu marinated with Thai spice on skewers served with peanut sauce and cucumber salad. 8

Thai Rolls

Golden fried spring rolls stuffed with bean noodles and vegetables. 8

Golden Bags

Golden bags stuffed with sautéed sweet potatoes, onion, and curry powder, served with cucumber salad. 8

Fresh Rolls

Rice noodle, fresh vegetables, and shrimp wrapped in rice paper with sweet tamarind sauce. 8

Meaing Kum

Spinach leaves, roasted coconut, ginger, onion, lime, and roasted peanuts served with traditional meaing kum sauce. 8

Crispy Calamari

Lightly breaded and fried, with sweet and sour sauce. 8

Crying Tiger

Grilled marinated beef served with roasted rice chili tamarind sauce. 8

Shrimp Rolls

Marinated shrimp wrapped in rice paper and golden fried, served with sweet and sour sauce. 8

Thai Platter

Combination of chicken satay, fresh rolls, fried calamari, golden bags, and Thai rolls. 13

Vegetarian Thai Platter

Combination of tofu satay, Thai rolls, golden bags, and crispy fried tofu. 13

Salads

Lemongrass Shrimp

Grilled shrimp, lemongrass, mint, tomatoes, spring mix, and sweet chili lime dressing. 9

Grilled Vegetable Salad

Grilled eggplant, onion, tomatoes, and bell peppers mixed with sweet lime dressing and ground peanuts, topped with roasted coconut. 9

Eggplant Salad

Eggplant, ground chicken, mint leaves, sweet chili lime dressing. 9

Basil Beef Salad

Grilled sliced beef, tomatoes, and cucumbers with Thai basil leaves and lemon dressing. 9

Larb Gai

Ground chicken seasoned with roasted rice powder and mint leaves, served with lettuce wedge. 9

Thai Salad

Spring mix, hard-boiled egg, tomatoes, cucumber, and fried tofu, topped with crispy noodles and Thai peanut curry dressing. 9

Papaya Salad

Shredded green papaya mortar mixed with tomatoes, green beans, and roasted peanuts with sweet tamarind dressing. 9

Soups

With chicken or tofu and vegetables Cup 7, Pot 12

With shrimp Cup 8, Pot 13

With seafood combination Cup 9, Pot 14

Hot Pot serves up to 4 people

Tom Kha

Light coconut milk soup with straw mushrooms and onions.

Tom Yum

Hot and sour lemongrass soup with pineapple, tomatoes, mushrooms, and onion.

Wonton

Steamed wontons stuffed with ground chicken and shrimp, in clear, simple broth with vegetables. Cup 8, Pot 13

Tofu Soup

Soft tofu, vegetables, and bean noodles in a light, simple broth. Cup 7, Pot 12

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Curries

Served with steamed jasmine rice or steamed brown rice.
Choice of chicken, beef, pork, tofu, or mixed vegetables 16
With shrimp, calamari, or fish 18
With scallops or seafood combo 20

Geang Kheaw (Green Curry)

Fresh green chili and herbs, green curry paste, with coconut milk, eggplant, and Thai basil leaves.

Geang Deang (Red Curry)

Red curry paste, coconut milk, bamboo shoots, carrots, kabocha squash, bell pepper, and Thai basil leaves.

Panang Curry

From our original recipe. Mild version of red curry paste with peanut sauce, coconut milk, snow peas, baby corn, and Thai basil.

Geang Garee (Yellow Curry)

Thai yellow curry paste slowly cooked with coconut milk, potatoes, and onion. Choice of chicken thigh, fried tofu, or vegetable. 16

Pineapple Curry

Coconut milk, red curry cooked with pineapple, cherry tomatoes, rambutan (tropical fruit), and Thai basil leaves. Shrimp 18 · Roasted duck, scallop, or seafood combo 20

Side Orders

Steamed Jasmine Rice 3	Steamed Brown Rice 3
Small Salad 5	Cucumber Salad 3
Thai Peanut Sauce 4	Curry Sauce 5
Sweet & Sour Sauce 1	Coconut Milk 3
Fried Eggs (2) 3	Steamed Vegetables 4
Steamed Noodles 4	Steamed Tofu 4
Fried Tofu 4	Steamed Chicken 4
Plain Fried Wonton 4	Toast (2pcs) 2

Wok Fried

Served with steamed jasmine rice or steamed brown rice.
Choice of chicken, beef, pork, tofu, or mixed vegetables 16
With shrimp, calamari, or fried fish 18
With scallops or seafood combo 20

Chili Basil

This classic Thai dish is sautéed with chili, garlic, bamboo shoots, onion, and Thai basil. To keep it original, we use ground chicken.

Cashew Nut

Sautéed cashew nuts with sweet chili paste, onion, and bell peppers.

Garlic and Pepper

Sautéed with garlic and pepper sauce, snow peas, carrots, and baby corn.

Prik Khing Green Bean

Prik khing curry paste, coconut milk sauce, bell peppers, carrots, green beans, and Kaffir lime leaves.

Pad Phet

Red curry paste, light coconut milk, young peppercoms, and basil leaves.

Pad Eggplant

Sweet chili paste, eggplant, garlic, onion, and Thai basil leaves.

Ginger Shiitake and Green

Wok fried mixed vegetables and shiitake mushrooms in light garlic sauce.

Please indicate spiciness:

Mild, Medium, Hot, Very Hot, or Extremely Hot*

*Dishes ordered Hot, Very Hot, or Extremely Hot cannot be refunded or exchanged due to spiciness or inability to be eaten.

Chef's Favorites

Served with steamed jasmine rice or steamed brown rice.

Chili Sizzling Seafood

Combination of seafood sautéed with sweet garlic chili paste, bamboo shoots, and Thai basil. 20

Sweet Chili Scallops

Sautéed with sweet chili garlic sauce, bell peppers, onion, snow peas, and Thai basil. 20

Garlic Jumbo Prawns

Sautéed in roasted garlic and black pepper sauce, with baby corn, snow peas, and carrots. 19

Sweet Crispy Basil

Lightly breaded chicken sautéed with thick sweet chili sauce, topped with crispy basil. 16 · With fried fish 18

Chu Chee Salmon

Grilled salmon in thick chu chee curry sauce and vegetables topped with crispy basil. 19

With jumbo prawns 19

Param

Choice of chicken, beef, pork, or fried tofu, cooked in unique Thai curry peanut sauce, served over spinach. 16

BBQ Chicken

Marinated chicken, Thai style, grilled and served with sweet and sour sauce. 16

Beef Flambe

Sautéed with straw mushrooms, onions, and snow peas in chili soy red wine sauce served in a sizzling platter. 16

Pad Garee Goong Muerk

Sautéed shrimp, calamari, onion, baby corn, and snow peas in yellow curry powder and light coconut milk. 19

Fresh Ginger Roasted Duck

Fresh ginger, shiitake mushrooms, and vegetables with soybean white wine sauce. 20

Noodles & Fried Rice

All noodles and fried rice are wok fried with egg.

Without egg optional.

Choice of chicken, beef, pork, tofu, or mixed vegetables 16

With shrimp or calamari 18

With scallops or seafood combo 20

Spicy Fried Rice

Wok fried steamed rice with sweet chili paste, bell pepper, Thai basil, and onion.

Siamese Fried Rice

Homestyle wok fried steamed rice with tomatoes and onion.

Pad See Eaw Noodle

Wok fried flat rice noodles with sweet soy sauce, carrots, and broccoli.

Pad Woon-Sen Noodle

Wok fried bean noodles with bean sprouts, baby corn, green onion, and straw mushrooms in sweet tamarind sauce.

Pad Kee Mow Noodle (Spicy Noodle)

Wok fried flat rice noodles with chili, bell pepper, onion, and Thai basil leaves.

Pineapple Fried Rice

Wok fried steamed rice with yellow curry powder, shrimp, chicken, pineapple, tomatoes, raisins, cashew nuts, and onion. 18

Chicken Noodle

Wok fried flat rice noodles with chicken, eggs, onion, and bean sprouts in light, simple soy. 16

Pad Thai Noodle

Pan fried rice noodle with sweet tamarind sauce, chicken, shrimp, green onion, bean sprouts, and ground peanut. 18
Vegetarian option: With vegetables and tofu.