

Dinner



Appetizers

Satae (2 skewers)	3.95
Marinated strips of the chicken or beef fillet, barbecue grilled served with peanut sauce and cucumber vinaigrette.	
Thai Fried Shrimp (2 pcs)	3.95
Marinated whole shrimp wrapped in pastry shell, served with sweet chili sauce.	
Spring Roll (3 pcs)	3.95
Crispy rice paper wrapped with tasty mixed with clear noodle, taro and vegetables served with sweet chili sauce.	
Fried Tofu (8 pcs)	3.95
Crispy starch battered tofu, served with mild chili plum sauce.	
Steamed Dumpling (4 pcs)	4.95
Steamed ground chicken, shrimp, water chestnut an herb in pastry shell served with sesame soy vinaigrette.	
Steamed Spinach Dumpling (4 pcs)	4.95
Dumplings stuffed with spinach, clear noodle and mushroom served with soy dipping sauce.	
King Fish Cake (4 pcs)	4.95
Thai Fish Cake made from minced fish blended with green bean, kaffir lime leaf and red curry paste served with sweet chili sauce.	
Fried Calamari	4.95
Crispy Calamari served with sweet chili sauce.	
Coco Shrimp (6 pcs)	5.95
Shrimp rolled in coconut flake batter fried till golden brown served with sweet and sour plum sauce.	
BBQ Shrimp (2 skewers)	5.95
Cumin and mixed herbs marinated whole shrimp on bamboo stick served with peanut sauce.	
Curry Puff (2 pcs)	3.95
Thai pastry filled with minced chicken, mild curry paste, potato and onion served with our Thai sweet and sour cucumber sauce.	
Summer Roll	3.95
Fresh summer roll, shredded lettuce, mint and rice vermicelli combined with shrimp, then wrapped into a softened rice paper served with peanut dipping sauce.	
Chicken Wings (4 pcs)	4.95
Marinated chicken wings served with sweet and chili sauce.	
Edamame	2.95
Popular snacks with a great taste and health benefits, lightly boiled in water.	
Steamed Mussels	6.95
With garlic, lemongrass, basil leaves, lime juice and onions. A rich seafood dish with a smooth taste.	
Appetizer Platter	13.95
2 pcs. Of Steamed Dumpling, 2 pcs. Of Steamed Spinach Dumpling, 2pcs. Of Spring Roll, 2pcs, of Curry Puff, 2 pcs. Of Chicken Satae.	

\$10 Minimum on credit card purchases please. Thank you.

Soup & Salad



Chicken Coconut Soup or Vegetable Coconut Soup 3.25

A rich and aromatic soup made from fresh chicken breast cooked in coconut milk flavored with lemongrass, mushroom, kaffir lime leaf and galangal.

Spicy Shrimp Soup * 3.25

Traditional spicy Thai soup flavored with lemongrass, kaffir lime leaf, fresh chili, mushrooms and cilantro.

Tom Yum Puk (Hot & spicy vegetable soup) 3.25

Vegetable with mushrooms, lime juice, lemongrass and Thai herbs.

Thai Salad 3.25

Mixed green salad, lettuce, tomatoes, cucumbers, bean sprouts, carrot, fried taro, corn with light peanut dressing.

Green Papaya Salad * 6.95

Tossed papaya, tomatoes, string beans, dried shrimps, peanut with fresh chili pepper and lime juice dressing.

Traditional Thai Spicy Salad (Yum)

Tossed in fresh lime juice, chili pepper, onions, tomatoes, cucumber and lettuce in Ceviche style. (Mild to Medium spicy)

Yum Shrimp or Squid 9.95

Yum Chicken or Beef 7.95

Yum Duck 7.95

Spicy crispy duck tossed in fresh lime juice, tomatoes, chili pepper, pineapple chunks, onion and ground peanuts.

Yum Woon Sen (Clear Noodle Salad) 7.95

Healthy salad with bean thread noodles, ground peanuts, minced chicken and shrimp pickled garlic, fish sauce, lime juice and herb combines the sour, sweet and salty flavors typical of Thai cuisine.

Entrees



Choices of

Mixed Vegetable with Tofu	10.95
Chicken, Beef, or Pork	11.95
Shrimp, Squid, Scallop or Salmon	14.95
Duck	17.95
Mock Duck	11.95
Whole Fish or Mixed Seafood	19.95

*Come with Steamed Rice

1. Sweet and Sour Sauce (Pad Prieu Waan)

Sautéed onion, scallion, tomato, cucumber and pineapple chunks.

2. Cashew Nuts (Pad Ma Muang)

Cashew nuts, onion, scallion, celery and carrot in light brown sauce.

3. Basil Sauce** (Pad Kra Pow)

Onion, bell pepper, fresh chili pepper and Thai basil.

4. Ginger Sauce (Pad King)

Ginger, scallion, mushroom, onion in light brown sauce.

5. Garlic Sauce (Pad Kra Tiam)

Fresh garlic, black pepper and coriander(Corinder: Old world herb with aromatic seed resembling parsley)

6. Chili Sauce (Rad Prig)

Deep fried your choice of meat top with our chili sauce made from lemongrass, garlic, tamarind and red chili pepper

7. Peanut Sauce (Pra Ram)

Steamed your choice of meat on the bed of steamed broccoli top with our house special peanut sauce.

8. Thai Oyster Sauce (Pad Ka Nar)

Sautéed broccoli with fresh garlic in light oyster sauce.

9. Mussaman Curry

A rich brown curry with potatoes, onion and roasted peanuts.

10 . Red or Green Curry**

Classic Thai Red or Green Curry (Green Curry is a bit spicier than Red Curry)

Rich and a little bit spicy curry with coconut milk, Bamboo shoots, fresh basil and kaffir lime leaf.

11. Panang Curry**

An aromatic curry made from coconut milk flavored with kaffir lime leaf, fresh basil, bell pepper, string beans and some other Thai herbs.

Noodles

Choices of

Mixed Vegetable	10.95
Chicken, Beef or Pork	10.95
Shrimp or Squid	11.95
Duck	12.95
Mock Duck	11.95
Mixed Seafood	12.95



Pad Thai

Stir-fried thin rice noodle with egg, bean spout, ground peanut, turnip, scallion.

Pad Woon Sen

Bean threads noodles (clear noodle) with egg mushroom, carrot, onion and scallion stir-fried in light oyster sesame sauce.

Pad Kie Mao** (Basil Noodles)

Fresh wide rice noodles with broccoli, onion, bell pepper, basil leave and egg. Stir-fried in house basil & chili sauce.

Pad Sie Eil (Flat-Noodles)

Fresh wide rice noodles with broccoli and egg in out light soy sauce.

Noodle Soup

Thin rice noodles in mild soup with bean sprouts, Chinese bok choy and cilantro.

Fried Rice

Pineapple fried Rice

Pineapple, cashew nuts, raisins, tomato, green peas, onion, scallion and egg.

Thai Fried Rice

Onion, scallion, green peas and egg.

Basil Fried Rice**

Basil leaves, broccoli, egg and fresh chili pepper, bell pepper.

Side Order

Steamed Rice	\$1	Brown Rice	\$1	Curry Rice	\$2	Sticky Rice	\$2
Peanut Sauce	\$2	Steamed Mixed Vegetables	\$3				

Our Signature Dishes



Seafood Soba with Basil Sauce

15.95

Buckwheat noodle sautéed with our famous basil sauce (Kee Mao) and mixed with shrimp, squid, scallops, mussels.

A healthy noodle with delicious seafood and a touch of Thai spicy.

Seafood Karee

19.95

A mouth-watering mixed seafood shrimp, squid, scallops and mussels sautéed with Thai curry (Dry yellow curry), bell pepper, onions and egg. A unique curry influenced by southern Thai Cuisine. Yummy.....

Siam Beef

12.95

Thinly sliced tender beef marinated in sesame oil and honey sweetened light oyster sauce, black peppers, fresh ginger and a hint of garlic aroma. Served with black sticky rice.

Soft Shell Crab

14.95

(Deep-Fried topped with choices of the following sauce)

Thai Basil sauce **

Traditional Thai Curry(Red, Green, or Panang Curry)**

Garlic Sauce

Ginger Mushroom Sauce

Chili Sauce

Red Snapper Chili

19.95

Whole Red Snapper deep fried top with our delicious chili, tamarind and lemongrass sauce.

Grilled herbal Chicken (Gai Yang)

10.95

Half marinated chicken served with sweet chili sauce and with curry rice

King Chicken

11.95

Pan fried chicken breast with red curry peanut sauce served with curry rice.

Mixed Seafood with Zucchini and Mushroom

19.95

Shrimp, squid, scallop, zucchini and mushroom with our house special shrimp paste.

Duck Num Dang

17.95

Crispy duck with sweet and sour wine sauce. This is a Thai dish, but heavily influenced by exotic Chinese cuisine.

Mango Stripe Bass*

13.95

Crispy fried filet striped bass, mixed with mango, lime juice, chili and cashew nuts. A frisky dish that represents the Thai way of living—spicy and flavorful.

Seafood Pad Cha*

19.95

Mix seafood stir-fried with onions, bell pepper, lemon grass, peppercorn chili and basil.