

WE ARE PROUD TO SERVE YOU OUR AWARD-WINNING FOOD AND WINE!!
ASK FOR VEGETARIAN FRIENDLY OR GLUTEN FREE OPTIONS (GF)

APPETIZERS

- CHICKEN CURRY PUFFS**
CRUNCHY PUFF PASTRIES FILLED WITH MILDLY SPICED, CURRIED CHICKEN, POTATO AND ONION. SERVED WITH A SIDE OF CUCUMBER SAUCE (4 PIECES) — 13
- CRAB RANGOON**
CRUNCHY KRAB AND CREAM CHEESE WONTON WITH SWEET CHILI SAUCE (6 PIECES) — 13
- GF BANGKOK THAI FRESH ROLLS**
FRESH RICE PAPER ROLLS STUFFED WITH SHRIMP, PORK, CRISPY SHALLOTS, LETTUCE, CUCUMBER, CARROT, BEAN SPROUTS, BASIL AND RICE NOODLES, SERVED WITH SPECIAL PEANUT SAUCE (SMALL 4 HALFS, LARGE 8 HALFS) — 11 / 18
- CRISPY SPRING ROLLS**
FRIED GOLDEN BROWN SPRING ROLLS STUFFED WITH WATER CHESTNUT, CABBAGE, BEAN THREAD NOODLES, CARROTS AND MUSHROOMS, SERVED WITH SWEET AND SOUR SAUCE SMALL- 3, LARGE- 6 WHOLE ROLLS — 11 / 18
- THAI CALAMARI**
CALAMARI SLICES MARINATED IN SPICES. ROLLED IN TAPIOCA FLOUR AND FRIED TO A GOLDEN BROWN SERVED WITH SWEET CHILI DIPPING SAUCE (6 PIECES) — 18
- COCONUT SESAME SHRIMP**
SHRIMP IN A DELICATE COCONUT AND BLACK SESAME SEED BATTER, SERVED WITH A SWEET CHILI DIPPING SAUCE (SMALL 2 PIECES, LARGE 4 PIECES) — 11 / 19
- ROASTED DUCK WITH STEAMED BUNS**
ROAST DUCK WITH CRISPY SKIN, CUCUMBER, GREEN ONION, TOPPED WITH SWEET DARK SOY SAUCE, SERVED IN A FLUFFY STEAMED BUN (2 PIECES) — 14
- GF CHICKEN SATAY**
GRILLED AND MARINATED THAI SPICES CHICKEN AND COCONUT MILK, SERVED WITH PEANUT SAUCE AND CUCUMBER SAUCE (SMALL 3 SKEWERS, LARGE 6 SKEWERS) — 11 / 19
- LOBSTER AND MANGO FRESH ROLLS**
FRESH SPRING ROLL WITH LOBSTER MEAT, FRESH MANGO, STRAWBERRY, KIWI, SPRING MIX AND THAI BASIL. SERVED WITH SPECIAL PEANUT SAUCE (SMALL 2 PIECES, LARGE 4 PIECES) — 13 / 23

SOUPS / SALADS

- GF CHICKEN COCONUT SOUP (TOM KHA GAI)**
AN EXOTIC CREAMY COCONUT GALANGAL AND LEMONGRASS SOUP WITH CHICKEN, ASSORTED MUSHROOMS, KAFFIR LIME LEAVES, GREEN ONIONS AND CILANTRO — 13
- GF SHRIMP HOT AND SOUR SOUP (TOM YUM GOONG)**
CLEAR ZESTY HOT AND SOUR SHRIMP SOUP WITH MUSHROOMS, KAFFIR LIME LEAF, LEMON GRASS, GALANGAL, GREEN ONION AND CILANTRO — 13

- GF PAPAYA SALAD**
SHREDDED GREEN PAPAYA WITH HOT, SALTY, SWEET AND SOUR DRESSING
+ Topped with Grilled Shrimp 17/Crunchy Soft Shell Crab 20
- GF CHICKEN SALAD (LARB GAI)**
CHOPPED CHICKEN WITH SHALLOTS, GREEN ONION, MINT, LONG LEAF CILANTRO, AND TOASTED RICE POWDER TOSSED WITH SPECIAL HOT AND SOUR DRESSING — 17
- AHI TUNA TARTARE**
DICED AHI TUNA, AVOCADOS, GREEN ONION MARINATED IN A PONZU SRIRACHA SAUCE WITH CRISPY WONTONS AND SESAME SEEDS — 17
- AHI TUNA SALAD**
BLACK AND WHITE SESAME CRUSTED SEARED AHI TUNA WITH SALAD MIXED GREENS, AVOCADO AND WASABI BALSAMIC VINAIGRETTE. — 17
- GF YUM NUA**
SPICY SALAD WITH BEEF, CUCUMBER, ROMAINE, CILANTRO AND SPICY DRESSING — 19
- GF MIXED GREENS**
MIXED GREENS WITH OUR OWN HOUSE SALAD DRESSING — 13

SIGNATURE DISHES

- GF SWEET AND SOUR JUMBO PRAWN**
STIR-FRIED JUMBO PRAWN, PINEAPPLE, ONIONS, BELL PEPPER, AND GREEN ONION WITH FULL FLAVORED THAI SWEET AND SOUR SAUCE. SERVED WITH JASMINE RICE — 32
- spicy GF NORTHERN THAI CURRY NOODLES SOUP WITH BRAISED CHICKEN (KAO SOI)**
AN INFLUENCE OF BURMESE YELLOW CURRY SOUP WITH EGG NOODLES AND BRAISED CHICKEN, SERVED WITH FRESH SHALLOTS, LIME, MUSTARD GREEN PICKLES AND CHILI OIL — 25
- spicy GF BRAISED BEEF GREEN CURRY WITH COCONUT MEAT**
BRAISED BEEF GREEN CURRY SOUP WITH COCONUT MEAT SERVED WITH ROTI (INDIAN PITA) AND JASMINE RICE — 27
- GF THREE FLAVOR SEA BASS (PLA SAM ROD)**
FRIED SEA BASS WITH THREE FLAVOR CHILI SAUCE, ON A BED OF ASPARAGUS, BELL PEPPER. SERVED WITH JASMINE RICE — 38
- spicy GF PORK BELLY PRIG KING**
STIR FRIED CRISPY PORK BELLY WITH PRIG KING CURRY PASTE, GREEN BEAN, BELL PEPPER AND BASIL — 25
- GF PINEAPPLE FRIED RICE**
THAI JASMINE RICE STIR-FRIED WITH FRESH PINEAPPLE, CHINESE PORK SAUSAGE, SHRIMP, CHICKEN, RAISINS, CASHEW NUTS, ONION, RED BELL PEPPER, GREEN ONION WITH YELLOW CURRY AND BROWN SAUCE, SERVED IN A PINEAPPLE BOAT — 25
- HONEY GINGER DUCK**
ROASTED DUCK WITH HONEY GINGER GLAZE SERVED WITH JASMINE RICE — 38
- spicy GF SOFT SHELL CRAB WITH PANANG CURRY**
CRUNCHY SOFT SHELL CRAB, BELL PEPPER AND BASIL WITH PANANG CURRY SAUCE, TOPPED WITH SHREDDED KAFFIR LIME LEAF, SERVED WITH JASMINE RICE — 29

NOODLES

YOUR CHOICE OF MEAT: CHICKEN 23, BEEF 24, SHRIMP 26, VEGETABLE/TOFU 21

GF PAD THAI

RICE NOODLES STIR-FRIED WITH EGG, CHINESE CHIVES, BEAN SPROUTS, WITH AUTHENTIC PAD THAI SAUCE AND GROUND PEANUTS

SPICY GF DRUNKEN NOODLES (PAD KEE-MAO)

FRESH WIDE RICE NOODLES, BAMBOO SHOOTS, BELL PEPPER, THAI BASIL STIR-FRIED WITH GARLIC CHILI BROWN SAUCE

GF PAD SE-EW

FRESH WIDE RICE NOODLES, EGGS, BROCCOLI AND CARROTS STIR-FRIED WITH GARLIC BROWN SAUCE

FROM THE WOK

SERVED WITH JASMINE RICE/BROWN RICE ADD 5/
YOUR CHOICE OF MEAT: CHICKEN 24, BEEF 25, SHRIMP 27, VEGETABLE/TOFU 22

PAD GRA PROW

FAMOUS THAI DISH WITH FRESH CHILI AND BELL PEPPERS, ONION, BROCCOLI — 22

GF STIR-FRIED THAI BASIL

A FAMOUS THAI STREET FOOD WITH FRESH GARLIC, CHILI, BELL PEPPER, GREEN BEAN AND THAI BASIL — 22

GF STIR-FRIED CHICKEN GINGER

STIR-FRIED CHICKEN WITH FRESH GINGER, ONION, MUSHROOMS, BELL PEPPER, GREEN ONION — 22

GF STIR-FRIED EGGPLANT BASIL

THAI EGGPLANT, BELL PEPPER AND BASIL STIR-FRY WITH GARLIC, CHILI BEAN SAUCE — 22

GF STIR-FRIED CASHEW NUTS (PAD HIM-MA-PARN)

A DELIGHTFUL STIR FRY WITH CASHEW NUTS, ONION, WATER CHESTNUT, BELL PEPPERS AND GREEN ONION — 22

GF TRADITIONAL FRIED RICE

FRIED RICE BLENDED WITH EGG, ONION, TOMATOES, BROCCOLI, CARROTS, GREEN ONION, SERVED WITH CUCUMBER AND LIME WEDGE — 22

NAN PING

CHICKEN PIECES FRIED IN FLOUR AND DIPPED IN HONEY SAUCE, COMBINED WITH BELL PEPPER, CUCUMBER, AND GREEN ONIONS — 24

GF CRAB FRIED RICE

LUMP CRAB MEAT WITH FRIED RICE, ONION, EGG, AND GREEN ONION — 29

GF THAI BARBEQUE (THAI GAI YANG)

GRILLED CHICKEN BREAST MARINATED WITH THAI SPICES AND MILD CURRY POWDER, SERVED WITH STEAMED VEGETABLES AND SWEET AND SOUR SAUCE — 28

CURRIES

YOUR CHOICE OF MEAT: VEGETABLE/TOFU 21, CHICKEN 23, BEEF 24, SHRIMP 26, DUCK 29
--JASMINE RICE INCLUDED WITH ALL CURRIES

SPICY GF GREEN CURRY

GREEN CURRY WITH COCONUT MILK, BAMBOO SHOOTS, EGGPLANT, BELL PEPPER, KAFFIR LIME LEAF AND THAI BASIL.

SPICY GF RED CURRY

RED CURRY WITH COCONUT MILK, BAMBOO SHOOTS, EGGPLANT, BELL PEPPER, KAFFIR LIME LEAF AND BASIL

SPICY GF MASSAMAN CURRY

MASSAMAN CURRY IN COCONUT MILK, TAMARIND JUICE, WITH SWEET POTATOES, CARROTS, PEANUTS AND ONIONS

VEGAN SPICY YELLOW CURRY

MILD YELLOW CURRY AND COCONUT MILK WITH SWEET POTATOES, CARROTS AND ONION

SPICY GF PANANG CURRY

PANANG CURRY WITH COCONUT MILK, THAI BASIL, KAFFIR LIME LEAF, BELL PEPPER AND THAI BASIL

SPICY GF SHRIMP PINEAPPLE RED CURRY

RED CURRY WITH COCONUT MILK, SHRIMP, PINEAPPLE, TOMATO, BELL PEPPER AND BASIL — 26

SPICY ROASTED DUCK AND LYCHEE RED CURRY

RED CURRY WITH COCONUT MILK, ROASTED DUCK, LYCHEE, PINEAPPLE, TOMATO, BELL PEPPER, KAFFIR LIME LEAF AND THAI BASIL. — \$29

SIDE DISHES

GF STEAMED JASMINE RICE — 4 PER PERSON

GF BROWN RICE OR STICKY RICE — 7 PER PERSON

GF STEAMED VEGETABLES — 10 / 14

ROTI

GRILLED ROTI (INDIAN PITA) WITH PEANUT SATAY DIPPING SAUCE (4 PIECES) — 8

DESSERTS COFFEE/TEA

GF MANGO WITH SWEET COCONUT STICKY RICE — 12

VANILLA ICE CREAM WITH CHOCOLATE MOLTEN LAVA CAKE — 12

HOMEMADE COCONUT, MANGO, OR THAI TEA ICE CREAM — 8

THAI ICED TEA / REGULAR OR DECAF COFFEE / ASSORTED SPECIALTY HOT TEAS — 6