

# Appetizers

A1	<b>Chicken Sate</b>	<i>Kai Sate</i>	<b>5.99</b>	A5	<b>Fish Cakes</b>	<i>Tord Mu Pla</i>	<b>5.99</b>
	Skewered chicken tenders marinated in Thai spices, served with peanut sauce and sweet chili sauce.				Deep fried fish cakes served with sweet chili sauce, topped with ground peanuts.		
A2	<b>Spring Rolls (Chicken or Vegetable)</b>		<b>3.29</b>	A6	<b>Fried Tofu</b>	<i>Tofu Tod</i>	<b>5.99</b>
	Cabbage, carrots, clear noodles, ground chicken or vegetables, served with sweet chili sauce.				Deep fried bean curd (tofu) served with peanut sauce and sweet chili sauce topped ground peanuts.		
A3	<b>Summer Rolls</b>		<b>5.99</b>	A7	<b>Curry Puff</b>		<b>5.99</b>
	Fresh wrapped shrimp, carrots, cucumber, avocado, basil leaves, served with homemade sauce and ginger dressing.				Deep fried pastry stuffed with potatoes, carrots, green peas and curry mix.		
A4	<b>Crab Roll</b>	<i>Hoy Jaw</i>	<b>5.99</b>	A8	<b>Appetizers Sampler</b>		<b>10.99</b>
	Crab meat wrapped in a tofu sheet, fried to a golden crunchy morsel served with sweet chili sauce, topped with ground peanuts.				Combination of Chicken Sate, Spring Rolls and Curry Puff they come in 3 piece each..		

# Soups

	<b>Tum Yum</b>			TKK	<b>Tum Ka Kai</b>		<b>3.99</b>
	Mushrooms, lemon grass, kaffir lime leaves and lime juice.				Chicken in coconut milk soup and mushrooms blended with lime juice and Thai herbs.		
TYK	<b>Chicken</b>		<b>3.59</b>	TJW	<b>Tum Jued Woon Sen</b>		<b>3.59</b>
TYG	<b>Shrimp</b>		<b>3.99</b>		Tofu and mixed vegetables with clear noodles in a vegetarian broth.		
TYT	<b>Mixed Seafood</b>		<b>6.99</b>				

# Salads

S1	<b>Thai Salad</b>		<b>5.29</b>	s4	<b>Yum Woon Sen</b>		
	Fresh lettuce, tomatoes, cucumbers, onions, carrots and cabbage served with your choice of peanut or ginger dressing.				Bean thread noodles mixed with ground chicken, shrimp or beef, cucumbers, carrots, celery, onions, and chili pepper, served with fresh lettuce.		
S2	<b>Papaya Salad</b>	<i>Som Tum</i>	<b>7.99</b>			<b>Chicken</b>	<b>10.99</b>
	Mixture of shredded green papaya, tomatoes, green beans, chili peppers and ground peanuts perfectly seasoned.					<b>Shrimp or Squid</b>	<b>13.99</b>
S3	<b>Yum</b>					<b>Beef</b>	<b>11.99</b>
	Tossed with chili peppers, lime juice, fish sauce, onions, cucumbers, carrots, celery, served on a bed of fresh lettuce.				<b>Larb (Served Warm)</b>		
		<b>Duck</b>	<b>13.99</b>		Your choice of ground chicken, pork or tofu with onions, scallions, cilantro, ground roasted rice, mints, lemon juice, fish sauce and Thai spicy seasoning.		
	<b>Shrimp, Seafood or Squid</b>		<b>13.99</b>			<b>Tofu</b>	<b>9.99</b>
		<b>Beef</b>	<b>11.99</b>			<b>Chicken</b>	<b>10.99</b>
		<b>Pork</b>	<b>10.99</b>			<b>Pork</b>	<b>10.99</b>
		<b>Chicken</b>	<b>10.99</b>				

# Desserts

D1	<b>Sweet Sticky Rice with Mango</b>	<b>4.99</b>	D3	<b>Thai Custard</b>	<b>3.99</b>
D2	<b>Honey Fried Bananas</b>	<b>3.00</b>	D4	<b>Toro Dumplings</b>	<b>3.00</b>

# Side Items

<b>Extra Steamed White Rice</b>	<b>1.00</b>	<b>Extra Ginger or Peanut Sauce</b>	<b>1.00</b>
<b>Sticky Rice</b>	<i>(upon availability)</i> <b>2.00</b>		

*Almost any dish on the menu can be made vegetarian.  
You may indicate how spicy you would like your dish when you order on a scale of 1–5 stars.  
18% gratuity will be added to parties containing five or more guests.*

# Entrees

## Curry dishes served with steamed rice

- CR **Red** *Kaeng Daeng*  
Simmered with bamboo shoots, bell peppers, onions, and coconut milk.
- CG **Green** *Kaeng Kheaw Wan*  
Mixed with bamboo shoots, peas, green beans, basil leaves and coconut milk.
- CY **Yellow** *Kaeng Kari*  
Blended with onions, potatoes and coconut milk.

- CP **Panaeng** *Kaeng Panaeng*  
brewed with green beans, bamboo shoots, basil leaves and coconut milk.
- CM **Matsaman** *Kaeng Matsaman*  
Cooked with coconut milk, potatoes, onions and peanuts

## Noodle & fried rice dishes

- N1 **Pad Thai \*National Dish of Thailand\***  
Stir fried thin rice noodles with eggs, bean sprouts, scallions, red onions in a homemade Pad Thai sauce topped with ground peanuts.
- N2 **Pad Khee Mao**  
Stir fried wide rice noodles with bamboo shoots, onions, bell peppers in a special spicy sauce with fresh basil leaves.
- N3 **Pad See Ew**  
Stir fried wide rice noodles with eggs and broccoli in a sweet soy sauce.
- N4 **Pad Woon Sen**  
Stir fried bean thread noodles with eggs and mixed vegetables in a brown seasoning.

- N5 **Lard Na**  
Sautéed wide rice noodles and broccoli in a special Thai style brown gravy.
- F1 **Khao Pad (Fried Rice)**  
Thai fried rice stir fried with eggs, onions, peas, carrots and scallions.
- SP0 **Khao Pad Supparot**  
Thai fried rice stir fried with eggs, peas, carrots, onions, pineapple chunks, cashew nuts, raisins, and curry powder rice with your choice of shrimp, chicken, beef, vegetables, or tofu. Stir fry dishes served with steamed rice

## Noodle & fried rice dishes

- E1 **Pad Kra Prao (Basil)**  
Stir fried spicy chili garlic sauce with onions, carrots, bell peppers, green beans, and basil leaves.
- E2 **Pad Khing Tour (Ginger Peanut)**  
Our special homemade ginger dressing tossed with broccoli, onions and carrots.
- E3 **Pad Kra Prao Makua (Basil Eggplant)**  
Stir fried eggplant, bell peppers, onions, green beans, basil leaves, in garlic brown sauce.
- E4 **Pad Prik Khing**  
Stir fried with green beans and red peppers in Thai chili sauce.
- E5 **Pad Ruam Mid**  
Stir fried with assorted vegetables in brown sauce.
- E6 **Pad Ka Nar**  
Stir fried with broccoli in brown sauce.
- E7 **Pad Khing**  
Stir fried with onions, bell peppers, and mushrooms in a ginger brown sauce.

- E8 **Pad Ma Mung Him Ma Pan (Cashew Nuts)**  
Stir fried with onions, bell peppers, pineapple chunks and cashew nuts in a light brown sauce.
- E9 **Pad Num Prik Paow**  
Stir fried with onions, bell peppers, and scallions in Thai chili sauce.
- E0 **Pad Preaw Wan**  
Stir fried with carrots, bell peppers, onions, tomatoes, cucumbers, and pineapple chunks in sweet and sour sauce.
- E0 **Pad Preaw Wan**  
Stir fried with carrots, bell peppers, onions, tomatoes, cucumbers, and pineapple chunks in sweet and sour sauce.
- SPP **Takhrai**  
stir fried w/broccoli, carrots, bell peppers, onions & ginger in our homemade light lemongrass sauce. Served MILD.

<b>Fish</b>	<b>13.99</b>
<b>Shrimp or Seafood</b>	<b>13.99</b>
<b>Beef</b>	<b>11.99</b>
<b>Chicken or Pork</b>	<b>10.99</b>
<b>Vegetables or Tofu</b>	<b>9.99</b>

*(Add \$1.00 for both vegetables and tofu, \$2.00 for any additional meat and \$3.00 more for additional shrimp or seafood)*

## House specialties served with steamed rice

- SP1 **Squid In Love** **13.99**  
Squid, jumbo shrimp, and chicken sautéed with bell peppers, onions, scallions in a homemade spicy chili paste sauce.
- SP2 **Praramongsong** **10.99**  
Sliced chicken breast served with broccoli in a creamy coconut milk peanut sauce.
- SP4 **Pla Lard Prik** **Price may vary**  
Seasonal whole fish of the day topped with special hot garlic sauce.
- SP5 **Pla Kra Prao** **Price may vary**  
Seasonal whole fish of the day topped with green beans, onions, carrots, basil leaves, served in garlic chili sauce.
- SP6 **Pad Num Prik Paow** **16.99**  
Two soft shell crabs lightly battered and fried to perfection, served with onions, peas, bell peppers and basil leaves in a homemade Thai chili paste sauce.

- SP7 **Kai Yang** **11.99**  
Half bone-in chicken marinated in Thai herbs and spices, baked to perfection, served with sweet and spicy sauce.
- SP8 **Kaeng Daeng Ped** **13.99**  
Half boneless crispy duck simmered in spicy red curry, coconut milk, tomatoes, onions, bell peppers and pineapple chunks.
- SP9 **Koong Sam Rod** **13.99**  
Lightly battered jumbo shrimp garnished with spicy garlic Thai sweet and sour sauce, served with broccoli.
- SPP **Pad Pet Pla**  
Fish of the day stir fried with onions, bell peppers, kaffir lime leaves, lemongrass, chili sauce and wild ginger in a homemade coconut sauce.