

APPETIZERS

- 4.00 Ginger Edamame**
Freshly steamed green soy beans w/ ginger
- 4.00 Sesame Tofu**
Crispy sesame crusted tofu, served w/ crushed peanuts and sweet chili dipping sauce
- 4.00 Triple Mushroom Spring Roll**
Crispy spring rolls stuffed w/ glass noodles, wood ear mushrooms, king oyster mushrooms, enoki mushrooms and minced vegetables, served w/ pomegranate Asian plum sauce
- 5.90 Curry Puff**
Siamese pastry stuffed w/ grounded chicken, potatoes, onions, and yellow curry powder, served w/ light sour sauce
- 5.90 Chicken Satay**
Grilled coriander herb and lemongrass marinate, served w/ house peanut sauce
- 4.50 Chive Taro Corn Dumpling**
W/ mixed vegetables, served w/ house chili soy sauce
- 5.20 Chicken and Shrimp Dumpling**
Sesames and seaweed, served w/ house chili soy sauce
- 5.90 Herbal Coconut Calamari**
Toasted ground cumin, coriander crusted and roasted coconut flakes served w/ sweet chili sauce
- 5.90 Blanketed Shrimps**
W/ chicken garlic served w/ plum sake dipping sauce
- 5.90 Fresh Basil Summer Roll w/ shrimps**
Julienne carrots, celery, cucumbers, lettuce and red onions. Served w/ tamarind hoisin sauce
- 6.50 Five Spices Honey Glazed Ribs**
Coriander seeds, ginger and Bangkok spices
- 8.50 Assorted Fritters**
Crispy chicken-shrimp dumplings, Asian chive corn dumplings spring rolls, sesame tofu and blanket shrimps. Served w/ peanut sweet chili sauce

SALADS

- 5.20 Mixed Market Greens**
Fresh greens w/ tomatoes, cucumbers, onions, and tofu. Served w/ peanut sauce dressing.
- 6.20 Green Papaya Salad**
Cherry tomatoes, string beans, roasted peanuts in chilli lime juice dressing
- 5.90 Burmese Tea Leaves Salad**
Laphet citrus green tea leaves, mixed nuts, sesames, fried garlic, fried red onions, lettuce and chili lime dressing
- 7.90 Spicy Beef Mango Salad**
Grilled herb-marinated beef, lemongrass, roasted jasmine rice, scallions, cilantro and mint leaves w/ tamarind dressing
- 7.90 Crispy Duck Salad**
Cashew nuts, pineapples, tomatoes, mint leaves, mangoes, w/ roasted chili lime dressing
- 7.90 Larb**
Minced chicken seasoned w/ herbs, mint leaves, lemongrass, red onions, scallions and chili, tossed in lime juice

SOUPS

- 4.50 Lemongrass Soup** [Tom Yum]
A savory sour soup w/ mushrooms, traditionally seasoned w/ lemongrass, kaffir lime leaves, chili and lime juice
- Chicken/ Shrimp/ Vegetable/ Tofu**
- 4.50 Galangal Coconut Milk Soup** [Tom Kha]
A distinct flavor of southern Thailand's coconut soup w/ mushrooms, seasoned w/ galangal, chili and lime juice
- Chicken/ Shrimp/ Vegetable/ Tofu**
- 4.00 Dumpling Woon-Sen Soup**
Seaweed-chicken-shrimp dumplings, glass vermicelli and bok choy in ginger chicken broth

NOODLES

Wok

YOUR CHOICE OF MEATS:

- 9.90** Chicken, tofu, imitation duck or vegetable
- 10.90** Beef or shrimp
- 14.90** Mixed seafood or duck

Pad Thai (•)

Stir-fried Thai rice noodles w/ brown tofu, eggs, bean sprouts, scallions and crushed peanuts

Pad See Euw (•)

Flat rice noodles stir-fried in sweet soy sauce w/ Chinese broccoli, broccoli and eggs

Kee' Mao [Spicy Basil Noodles] (•)

Spicy pan-fried flat rice noodles w/ spicy sauce, tomatoes, basil, eggs, bell peppers and onions

10.90 Kai-subb Gravy Curry Sauce

Minced chicken, tomatoes, bell peppers, onions and celery

10.90 Rolling Noodle

Minced chicken w/ shitake mushrooms, brown tofu, scallions and bean sprouts in house classic soy based

Broth

10.50 Chicken Chiang Mai Noodle (•)

Red onions, lime, scallions, pickled cabbages, bean sprouts in light yellow curry broth, topped w/ crispy yellow noodles

11.20 Floating Market Stewed Beef Noodle

Braised beef w/ rice noodles, Chinese broccoli, bean sprouts in five spices cinnamon brown broth

9.90 Seaweed Chicken and Shrimp Wonton

W/ glass noodles, bok choy, bean sprouts and crispy garlic in clear chicken broth

FRIED RICE DISHES

ADD \$1.00 FOR BROWN RICE

Bangkok Fried Rice (•)

Traditional Thai fried rice w/ scallions, onions, tomatoes, carrots, Chinese broccoli and eggs

Thai Spicy Basil Fried Rice (•)

W/ bell peppers, onions, chili and eggs

Pineapple Fried Rice (•)

Roasted cashew nuts, onions, scallions, raisins, carrots and eggs

Green Curry Fried Rice in Clay Pot (•)

W/ lychee fruits, bell peppers, bamboo shoots, eggs and basil

CURRY/ FRIED RICE/ SAUTÉED

YOUR CHOICE OF MEAT:

- 9.90** Chicken, tofu, imitation duck or vegetable
- 10.90** Beef or shrimp
- 14.90** Mixed seafood or duck

SAUTÉED DISHES

Spicy Holy Basil (•)

Chili, string beans, onions, eggplants and bell peppers

Roasted Cashew Nuts (•)

Zucchini, bell peppers, baby corns, scallions, carrots, celery and pineapples w/ chili paste sauce

Ginger Dish (•)

Baby corns, mushrooms, zucchini, scallions, bell peppers, carrots, onions and celery

Black and White Sesame Garlic Dish (•)

Chinese broccoli, broccoli, bok choy, napa cabbage and carrots w/ sesame oil sauce

CURRY DISHES

Massaman Curry (•)

Thai-Muslim spices and herbs blended in chili paste w/ potatoes, peanuts and onions, simmered in coconut milk

Panang Curry (•)

Spices and herbs blended in mild chili paste w/ string beans, bell peppers and kaffir lime leaves, simmered in coconut milk

Yellow Curry (•)

Muslim herbs blended turmeric spice w/ potatoes, onions, tomatoes, baby corns, bell peppers and crispy shallot

Green Curry (•)

Spices and herbs blended in hot green chili paste w/ bamboo shoots, egg plants, basil and bell peppers, simmered in coconut milk

Red Curry (•)

Spices blended in chili paste w/ bamboo shoots, zucchini, basil and bell peppers, simmered in coconut milk

VEGETARIAN DISHES

All curries, Sautéed, fried rice and some noodle dishes marked (•) can be made vegetarian w/ tofu or a variety of vegetables upon request. Choices of :

9.90 Imitation Duck **9.90 Tofu**

9.90 Vegetables

FISH SPECIALTIES

18.90 Steamed Ginger Chilean Sea Bass in Cast Iron Pot
Glass vermicelli, bok choy, napa cabbages, celery, Chinese broccoli and shitake mushrooms in seasoning house soy sauce.

15.00 Sesame Crusted Salmon
Corns and spinach w/ light sesame sauce

16.00 Ginger Tuna Teriyaki
Seared medium rare tuna steak. Served w/ "Thai spice ratatouille", eggplants, pineapples, onions, basil and bell peppers

Mixed Herbs Chili Pad Cha

18.90 Chilean sea bass | **15.00** Salmon |
15.00 Kingfish | **14.00** Tilapia
Wild ginger, basils, string beans, Asian eggplants and lemongrass

Teh-Pho Tumeric Curry in Clay Pot

18.90 Chilean sea bass | **15.00** Salmon |
15.00 Kingfish | **14.00** Tilapia
Spinach, onions, napa cabbages, lemongrass in tumeric coconut curry and crispy shallot

Slow Poached Fish w/ Sake Ginger Shitake in banana leaf

18.90 Chilean sea bass | **15.00** Salmon
Gingers, shitake mushrooms, Chinese black bean herbs, celery, onions, scallions and baby corns

Spicy Thai Holy Basil

18.90 Chilean sea bass | **15.00** Salmon |
15.00 Kingfish | **14.00** Tilapia
Chili, string beans, onions, eggplants and bell peppers

SPECIALTIES

14.90 Qi Pad Thai
Sautéed glass vermicelli w/ shrimps, scallop, calamari, mussels, fresh mango, brown tofu, bean sprouts, scallions, crushed peanuts and tamarind juice, wrapped in an egg white crepe

12.00 Bangkok Chicken Pumpkin Curry
Thai herbs and spices blended in roasted chili paste w/ kaffir lime leaves and fresh basil simmered in coconut milk

15.00 Gai-Yang & Som-Tum'
Thai classic combination set, grilled marinated lemongrass chicken breasts, green papaya salad, and sticky rice. Served w/ sweet chili sauce

16.00 Seafood Chu-chee Curry w/ Young coconut
Steamed coconut flesh, jumbo shrimps, scallops, mussels, squid w/ herbs, blended in mild chu-chee chili paste, kaffir lime leaves, wild ginger and asparagus ribbons

18.00 Rib Eye Steak w/ Massaman Ginger Cream Sauce
Thai-Muslim spices and herbs blended in chili paste w/ potatoes and coconut milk

13.00 Grilled Honey Pork Chop
Served w/ sautéed mixed market vegetables and traditional spicy roasted jasmine rice dipping sauce

SIDE ORDER DISHES

2.50 Sticky Rice
2.00 Brown Rice
1.50 Jasmine Rice
5.50 Stir Fried Pumpkin and Eggs
5.20 Tofu bean sprouts scallions
W/ Pad Thai sauce
5.50 Ginger Seasonal Greens
Stir-fried w/ garlic sauce