

# Appetizers

**Crab Rangoons** 5.50  
Crispy pastry filled with a perfect blend of cream cheese and crabmeat

**Thai Spring Roll (Crispy Roll)** 4.50  
Bean thread mixed with carrot, cabbages and dried mushroom served with sweet and sour sauce

**Egg Roll (Fresh Roll)** 4.50  
Rice pancake wrapped around steamed bean sprouts, fresh cucumber, shredded carrot, tofu & strips of omelet, topped with homemade plum sauce and green onion



**Fried Tofu** 6.50  
Deep fried bean curd, served with homemade sweet and sour sauce topped with ground peanuts

**Pot Stickers** 5.50  
Deep Fried the perfection thin pastry filled with chicken and vegetables

**Summer Roll** 5.95  
Shrimp, Crabstick and vegetables wrapped in a thin rice paper served with oyster peanut sauce



**Satay** 7.00  
Chicken strips marinated in coconut milk and curry, threaded onto skewers and grilled. served with a peanut sauce and cucumber.

**Steamed Dumpling** 5.95  
Mixed with ground shrimp, pork and water chestnut, served with a light soy sauce

**Moo Ping** 6.95  
Grilled Pork tenderloin strips onto skewer marinated with garlic spiced soy sauce.



**Fried Calamari** 8.00  
Lightly breaded calamari with garlic topped with fried basil served with dipping sweet chili sauce

**Platter** 15.00  
The combination our starter, egg rolls, crab rangoons, dumplings, calamari and chicken wings and steam vegetables

**Basil Mussels** 8.50  
Mussels steamed with lemongrass, basil leaves and sweet chili soy sauce

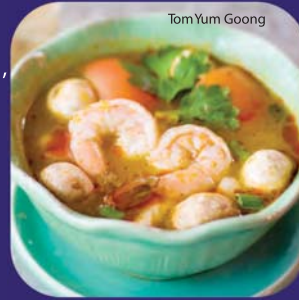


**Thai Thani Wings** 8.95  
Our homemade chicken wings stuffed with pork, water chestnut, clear noodle, dried mushroom and garlic served with dipping chili sauce and yummy sauce.

# Soups & Salads

## – Soups –

**Tom Yum Goong** 4.50  
The traditional soup, spicy and sour with shrimp, lemongrass, tomatoes, mushrooms and lime juice



**Potak** 4.95  
Shrimp, mussel, and squid cooked with mushrooms and lemongrass in a lemony broth

**Tom Ka Gai** 4.50  
Prepared with chicken, mushrooms, galanga, lemongrass and lime juice in coconut milk

**Tofu Soup** 4.50  
Tofu mixed with vegetables, sprinkled with scallions and a touch of well-cooked garlic oil



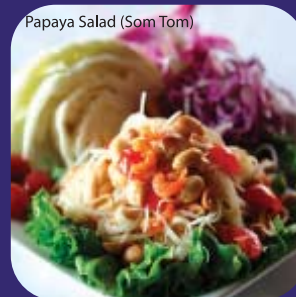
**Won-ton Soup** 4.50  
A seasoning wonton soup with scallions, vegetables and wonton chicken stuffed

**Chicken Rice or Noodles** 5.50  
Chicken, rice or noodles in wonton soup with scallions and a touch of well cooked garlic oil

## – Salads –

**Thai Thani Salad** 6.50  
Crispy lettuce, cucumber and garden vegetables topped with our homemade peanut sauce

**Papaya Salad (Som Tum)** 8.95  
Thailand's iconic salad a handful of grated green papaya tossed with lime juice, fish sauce, peanut, tomatoes, string bean chili and garlic



**Yum Nua** 8.50  
Slices of marinated steak with onions, cucumber, bell peppers, tomatoes and lime juice

**Spring Seafoods** 9.50  
Shrimps, mussels and squids with onions, cucumber, bell pepper, tomatoes, lime juice and spring mix.

**Labb Chicken, Beef or Pork** 7.50  
Minced meat and seasoned with lime juice, herbs, onions and spices. Choice of chicken, beef or pork

# Chef Recommend

## -Appetizers-

### Mieng Kum

7.50

The Tradition Salad, sliced baked coconut, lime, ginger, red onion, peanut and lemongrass served over a bed fresh lettuce with plum dressing

### Chili Chicken wings

8.00

Mild Thai Chili marinated with chicken wings from Mild to Hot and garlic served with celery and yummy sauce.

### Tuna Tartare Wonton

9.95

Diced rare red tuna glazed with sesame oil, citrus lime sauce, red pepper avocado, jalapeno served over crispy wonton



## -Entrées-

### Rib Eye Massaman Curry

19.95

Finely cut rib eye topped with the famous curry across the world. Massaman curry, served with onions, potatoes, and carrots

### Lamb Rack with selected sauce

20.95

Grilled Australia Lamb Rack with your choice of authentic sauce tangy black pepper/green curry/or flavorful peanut sauce

### Beef Lemongrass

12.50

Thinly sliced beef sautéed with finely pounded garlic, coriander root, lemongrass, bell pepper, broccoli, green peppercorn, and black pepper, with cilantro served on sizzling skillet

### Black Olive Pork Fried Rice

11.50

The trendy fried rice with tasty garlic black olive, cauliflowers, carrots, egg, green onions, cashew nut (able to cook on your choice of meat)

### Prawn Clay Pot

16.95

Jumbo shrimps simmered with glass noodle, sliced bacon, cilantro, black pepper, sesame oil, napa, celery in clay pot

### Garlic Grouper

18.95

Seared lightly battered grouper topped with sautéed garlic, mushrooms, cilantro and bell peppers, crunchy tasty garlic

### Lobster Black Soya Soy Bean

21.95

Lobster topped with black soya bean, green onions, mushrooms, bell peppers served with tender black bean

How Spicy: Mild / Medium / Hot / Thai Hot / Firehouse

# Entrées: Off the Sea

Choice of Chicken, Beef, Pork or Tofu-Vegetable  
Add \$2 for extra meat/or mix vegetable  
Extra /Substitute shrimps, please ask your servers

## Sweet and Sour 11.95

Your choice of meat saute with tangy sweet and sour sauce, pineapple, bell peppers, yellow onions, tomatoes, green onions and cucumber

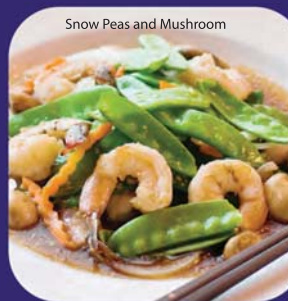


## Bacon Kanah 12.25

Rich green chinese broccoli stir-fried with smoked bacon in authentic delicate sauce

## Param Peanut 12.25

Our homemade rich texture peanut sauce served over sliced chicken breast and mix vegetables



## Phad Broccoli /or Baby corn 11.95

Sautéed your selected vegetable with carrot, mushrooms, onion in a stir fried brown sauce

## Bangkok Chicken 11.95

Lightly battered chicken strips glazed with tamarind plum sauce served over broccoli, roasted cashew nut, scallion and pineapple

## Snow Peas and Mushrooms 11.95

Snow peas, yellow onion, carrot and mushrooms sautéed in brown sauce with your choice of meat



## Pepper Steak 11.95

Thai-style pepper steak sautéed with bell peppers, mushrooms, tomatoes and onion with tangy black pepper sauce

## Phad Garlic 11.95

Your choice of meat sautéed with homemade soy sauce, garlic and pepper, then served over mix vegetables

## Phad Ginger /or Cauliflower 11.95

Sautéed your selected vegetable with mushrooms, onions, bell peppers, scallions and celery in stir-fried soy sauce

## Tiger Tear Beef 15.95

Traditional Thai steak culinary, marinated steak served with sticky rice and vegetables



How Spicy: Mild / Medium / Hot / Thai Hot / Firehouse

# Entrées: From the Sea

## Snapper Papaya

27.95

Lightly battered whole snapper topped with finely grated green papaya string bean, tomatoes and peanut with garlic- lime juice

## Three Taste Fish

Market Price

One of the most famous seafood dish. Fresh whole snapper deep-fried and topped with a sweet - sour chili-garlic sauce

## Snapper Chili Dash

Market Price

Lightly battered whole snapper with lemongrass tossed with chili garlic oil sauce and soy sauce, served on crispy lemongrass net

## Panang Fish

Market Price

Lightly battered whole snapper served with our special Panang curry, a mild creamy chili curry with bell pepper, string beans, green pea

## Grouper pepper ginger

18.95

Stir-fried sliced groupers with ginger, green onions, mushroom, bell pepper and lightly black pepper in ginger mushroom sauce

## Prawns Three Tastes

16.95

Seared Jumbo shrimps topped with tasty three tastes sauce, onion, bell pepper, basil, and scallions

## Panang Prawns

16.95

Battered Jumbo shrimps served on a mild creamy curry, bell pepper, string beans, green pea and basil leaves

## Mussel & Shrimp Curry

16.95

Seared Mussels and Shrimps buttery with basil, cilantro, black pepper tossed with yellow curry, carrot, onion, celery served over Udon noodle in clay pot

## Andaman Seafood

16.95

The seafood combination of scallops, shrimps, squids, mussels sautéed with chili jam sauce and vegetables

## Tornado Prawns

16.95

Lightly Battered Jumbo shrimp topped with sweet chili sauce, basil leaves, green beans, onions, green onions and bell peppers

## Chili Jam Mussels

14.95

Green Mussels in spicy sweet chili jam stir fried with onions, bell peppers and basil leaves

## Garlic Snapper

Market Price

Lightly battered whole snapper with garlic served on top with sweet soy sauce, cauliflower, carrot, broccoli, cilantro and crunchy dry garlic.



# Entrées: From the sea

## Sea Bass Chili Jam 22.50

Seared Sea Bass with shrimp screwers tossed with sweet chili sauce, bell peppers, onions, celery and basil

## Lobster Pasta 18.95

Al dente pasta tossed with green curry simmered with lobster meat served with egg plants, green peas, bell peppers and long beans

## Rocket Prawn 16.95

Grilled jumbo shrimps tossed with garlic sauce served over mix vegetables and topped with cilantro, bell peppers and tasty crunchy garlic

## Cod Black Soya Bean 17.95

Steamed Cod Fillet served on our recipe homemade black salty soy bean sauce, bell peppers, ginger, mushrooms and cilantro on top served (Special Order)

## Salmon Ginger Cranberry 17.50

Grilled Salmon tossed with ginger blended with cranberry sauce, snow pea, onions and carrots

## Salmon Red Curry 17.50

Grilled Salmon tossed with red curry, basil, egg plants and bamboo shoots

## Cod Lemon Plum 17.95 (Special Order)

Steamed Cod fillet with lemon asian plum sauce, bell peppers, ginger, green onions, sliced bacon, mushrooms and cilantro



## Seared Sea Bass & Shrimp Red Curry 22.50-

Seared sea bass served in a light red curry tossed with string beans, red and bell peppers topped with fried basil and grilled shrimps

## Puket Platter 23.95-

Grilled jumbo prawns, scallops, mussels and squids accompanied with a lemon, fresh mild chili garlic seafood sauce served on the side

# Entrées: The flavorful

Choice of Chicken, Beef, Pork or Tofu-Vegetable

## Panang Curry 12.25

A favorite Thai Curry simmered with coconut milk, bell peppers, string beans, green peas and basil leaves with your choice of meat

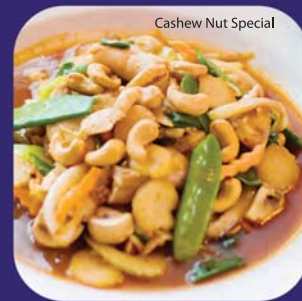


## Phad Bai Kapow 11.95

Kapow-Thai basil leaves with onions and bell peppers, stir-fried with your choice meat

## Cashew Nut Special 11.95

Cashew nuts, scallions, mushrooms, celery, onion, water chestnut, carrots and snow peas stir-fried in a mild chili soy sauce with your choice of meat



## Double Delight 11.95

Chicken and shrimp stir-fried with baby corn, snow peas, mushrooms, onions, bell pepper, carrot and scallion in the milder spicy soy sauce

## Chili Jam 11.95

Thai chili jam sauce stir-fried with onion, celery, bell peppers and basil leaves with your choice of meat

## Red Curry 12.25

The most popular Thai curry, savory curry of its flavors in coconut milk, long bean, egg plant, basil leaves, bell peppers and bamboo shoots

## Green Curry 12.25

A savory milder sweet curry, simmered in coconut milk with string beans, green peas, bell pepper, egg plants and basil leaves

## Yellow Curry 12.25

The richer texture curry simmered in coconut milk potatoes, onion and bell pepper

## Stew Beef Massaman Curry 12.25

The most popular curry across the world culinary, a rich curry simmered in coconut milk, roasted peanut, smooth potato and onion served with stew beef chunks

## – Side Orders –

Jasmine Rice/Brown Rice	2.00
Sticky Rice	3.00

Add \$2 for extra meat/or mix vegetable

For extra/substitute shrimps, please ask your server for the price

How Spicy: Mild / Medium / Hot / Thai Hot / Firehouse

# Duck Specials

**Ginger Duck** 16.95  
Boneless duck sautéed with ginger sauce and mixed vegetables

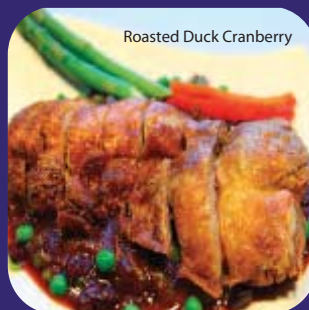
**Sizzling Duck** 17.95  
Boneless crispy duck served over mix vegetables topped with wine brandy garlic soy sauce

**Basil Duck** 16.95  
Thai-style duck stir-fried with fresh basil and an assortment of vegetables

**Panang Duck** 17.95  
Roast duck with panang curry, coconut milk, bell pepper, string beans and basil leaves

**Curry Roast Duck** 17.95  
Boneless roasted duck in red curry with pineapple, basil leaves, long bean, egg plants and bamboo shoot

**Roasted Duck Cranberry** 17.95  
A incredible ingredient, ginger cranberry sauce, the delicate spiced ginger with natural sweet cranberry served over the roasted duck breast



The quality service is customarily acknowledged by a gratuity  
For parties of 5 or more, a 15% gratuity is included.  
A 18% gratuity is suggested for parties of 9 people or more

How Spicy: Mild / Medium / Hot / Thai Hot / Firehouse



# Noodles & Fried Rice

Choice of Chicken, Beef, Pork or Vegetable-Tofu

## Phad Thai

11.50

The national noodle dishes, rice noodles stir-fried with your choice of meat, egg, scallions, ground peanuts, bean sprouts and other spices. Served with raw sprouts and a wedge of lime

## Phad Kee Mao

11.95

Stir-fried large rice noodles with bean sprouts, onions, basil leaves, carrots, broccoli, hot peppers and your choice of meat

## Phad Se-ew

11.95

Your choice of meat stir-fried with large rice noodles, broccoli, carrot in sweet black mushroom soy sauce

## Thai Thani Fried Rice

11.95

New flavorful tasty fried rice sauce, sweet chili fried rice with egg, carrot, onions, scallions and bell pepper

## House Fried Rice

12.50

A house specialty, Rice stir-fried combination with Chicken, beef, pork, shrimp, egg, onions, broccoli, tomatoes, scallions and tomatoes

## Curry Fried Rice

11.95

Jasmine rice stir-fried with yellow curry powder, egg, scallions, broccoli, tomatoes, onions, carrot, cashew nut, raisin and pineapple

## Fried Rice

11.50

Your choice of meat stir-fried with rice, egg, scallions, broccoli, carrot, tomatoes and onions (available with Brown rice add \$1.00)

## Chicken Noodle Soup

10.50

Rice noodles simmered in a homemade chicken soup with chicken scallions, carrot and bean sprout

## Duck Noodle Soup

11.50

Roasted Duck with vermiceli noodle, celery, scallions in homemade duck soup

## Stew Beef Noodle Soup

11.50

Rice noodle simmered with a brilliant our recipe beef soup served with stew beef, bean sprouts, green onion, cilantro and basil leaves

## Kau Kai Chicken

11.95

A unique noodle sauce, smoothness flavor with homemade silken large noodle sautéed with chicken, egg, bean sprouts, lettuce green onion, served with crispy wonton.



Add \$2 for extra meat /or mix vegetables  
Extra/Substitute for shrimps, Please ask your server

How Spicy: Mild / Medium / Hot / Thai Hot / Firehouse

# Dessert

## Banana Delight

5.00

Slices of banana wrapped in pastry skin, served hot with honey, sesame seed and ice cream

## Fried Ice Cream

5.50

Scoops of ice cream covered with our home-made battered, then fried the center, still frozen.

## Fried Cheese Cake

5.00

## Thai Grandma Ice Cream

5.00

Coconut ice cream with sticky rice and peanuts

## Sweet Sticky Rice with Mango

5.00 (Seasoned)

## Coconut Ice Cream

4.50

## Green Tea Ice Cream

4.50

## Thai Donut

4.50

Thai style donut, served with home-made condensed milk

