

SPECIALTY



PAD THAI RA YONG 26
This will be the best Pad Thai you ever have. Served with big prawns and jumbo lump crab meat.

CRISPY DUCK KA PROW 23
Stir fried slices of crispy roast duck with chili, bell peppers and basil, topped with crispy basil.

GOONG GLEUR 23
Sautéed lightly battered shrimp and string beans with special Thai herbs.

PAD CHA PLA 28
Spicy Thai stir- fried crispy fish. It has aromatics of Thai basils, lime leaves, green pepper corns and ginger roots.

PLA RAD PRIK 23
Deep fried basa filet topped with hot chili and garlic sauce.

PINEAPPLE FRIED RICE 21
Stir fried rice with shrimp, pineapple, cashew nuts, raisins, scallions topped with dried shredded pork.

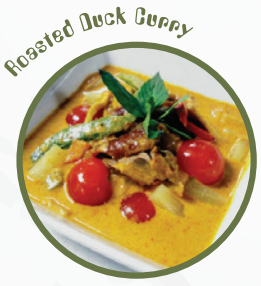
STEAK THAI GHANG WAAN 26
Thai marinated grilled steak served with our homemade spicy sauce, pickled radish/ carrot and sticky rice.

CRISPY CALAMARI WITH BASIL 23
Deep fried calamari sautéed with fresh chili peppers, garlic and basil leaves.

WHOLE FLOUNDER
Market Price

Deep fried whole flounder served with Thai chili basil sauce.







Sautée

Served with steamed Jasmine rice, substitute brown rice for an additional $1

CHOICE OF:

Chicken, Beef, Pork, Tofu, or Vegetable 16
Shrimp, Squid or Scallop 20

GINGER LOVER
Stir fried fresh ginger, onions, scallions, and jelly mushrooms in a black bean sauce.

PAD PRIK KHING
Stir fried string beans with garlic in a special curry paste.

SWEET AND SOUR
Stir fried cucumber, tomatoes, onions, and pineapples in a sweet and sour sauce.

PAD KA PROW
Stir fried fresh garlic and bell peppers in chili basil sauce.

BLACK PEPPER AND GARLIC
Stir fried with black pepper and garlic sauce.

CASHEW CHICKEN
Crispy chicken stir fried with onions, bell peppers, carrots and cashew nuts.

MIX VEGATABLE
Stir fried mixed vegetables with garlic in a light brown sauce.

STIR FRIED EGGPLANT
Stir fried Chinese eggplant with fresh chili, garlic and basil in a black bean sauce.

PAD PRIK SOD
A bold and spicy stir-fry made with fresh Thai Chilies, garlic, onion, scallion.

Curry

Served with steamed Jasmine rice, substitute brown rice for an additional $1

CHOICE OF:

Chicken, Beef, Pork, Tofu, or Vegetable 17
Shrimp, Squid or Scallop 20

PA-NAENG
Cooked in a special peanut curry, coconut milk and kaffir lime leaves.

RED CURRY
Cooked in red curry paste, coconut milk, bamboo shoots, Thai eggplants, bell peppers and basil.

GREEN CURRY
Cooked in green curry paste, coconut milk, bamboo shoots, Thai eggplants, bell peppers and basil.

ROASTED DUCK CURRY 20
Roasted duck cooked in special red curry, coconut milk, pineapple, tomatoes and basil.

KAREE CHICKEN 18
Tender chunks of chicken cooked in sweet yellow curry, coconut milk, onions and potatoes.

Mild Medium Spicy Vegan Gluten free

Wok Tossed Noodles / Fried Rice

CHOICE OF:

Chicken, Beef, Pork, Tofu, or Vegetable 17
Shrimp, Squid or Scallop 20

PAD THAI
Stir fried thin rice noodles with tofu, bean sprouts, scallions, egg and crushed peanuts.

PAD SEE EW
Stir fried wide rice noodles with egg, Chinese broccoli and sweet Thai soy sauce.

DRUNKEN NOODLE
Stir fried wide rice noodles with fresh chili, bell peppers, mushrooms, baby corn and basil.

LAD NA
Stir fried wide rice noodle topped with Chinese broccoli and brown gravy.

KUAY TIEW KUA GAI 20
Wok-Tosses wide rice noodle with chicken, squids, egg and green onions – infused with a smoky wok aroma.

FRIED RICE
Thai style fried rice cooked with egg, tomatoes, onion and scallions.

BASIL FRIED RICE
Special fried rice cooked with fresh chili, garlic and basil.

Favorites





SOM TUM 12
(Added shrimp paste/ fermented fish is optional $2)
Young green papaya salad with peanuts, cherry tomatoes and long beans.

SOM TUM PUU * 16
(Added shrimp paste/ fermented fish is optional $2)
Another version of Som Tum with choices of pickled black crab or pickled blue crab.

GAI JOR 15
Deep-fried tofu skin stuffed with a filling of minced chicken and water chestnut. Served with home- made plum sauce.



YUM PUU DONG * 18
Pickled blue crab in a spicy lime dressing.

GOONG CHAE NUM PLA * 16
Raw shrimp with garlic in our house special spicy dressing.

SPICY LIVER SALAD * 12
Medium rare pig liver, red onions, cilantro and scallions in our spicy lime dressing.

CRISPY RICE SALAD 14
Fermented pork sausage, crispy rice, herbs and spicy lime dressing.

CRISPY CATFISH SALAD 14
Deep fried flakes catfish, peanuts, green apples and red onions served with our homemade spicy sauce.

GRILLED SQUID 17
BBQ squid served with spicy lime dressing.

FRIED QUAILS 15
Marinated quails fried until crispy served with our homemade spicy lime dressing.

KOH MOO YANG 15
Grilled marinated pork served with our chef special dipping sauce.

THAI STICK 15
Thai grilled pork on skewers served with tamarind dipping sauce and sticky rice.

ISAAN SAUSAGE 15
Thai North Eastern style pork sausage served with fresh cabbage, ginger, chili and peanuts.

MOO SAAM CHUN 14
Crispy pork belly marinated with fish sauce then deep fried till its crisp served with spicy lime sauce.

PORK JERKY 14
Our house specially marinated Thai style deep fried pork, served with hot sauce.

LOOK CHIN PING 12
Grilled beef ball accompanied with sweet and spicy dipping sauce

MOO KLOOK FOON 15
Marinated crispy pork with crispy lime leaves and dried chilies. Served with spicy tamarind dipping sauce.

MOO NAM TOK 15
Grilled pork slices tossed with Thai herbs, rice power, shallot, scallion and spicy lime dressing.

TOM SUPER 15
Spicy soup with chicken feet, lemongrass, galangal and lime juice.



* This items may be served undercooked.Consuming raw or undercooked poultry, beef, pork, fish, egg or other meats may increase your chance of foodborne illness.