

DINNER MENU

APPETIZERS

1. **CALAMARI FRITTERS** **.8.95**
Squid seasoned with Thai herbs, lightly battered and deep-fried.
Served with a Thai special sauce
2. **SATAY CHICKEN** **.7.95**
Skewered sliced chicken marinated in coconut milk and Thai spices,
charbroiled and served with peanut sauce and cucumber salad
- *3. **PEAK GAI YAD SAI** **.7.95**
Chicken wings stuffed with ground pork, silver noodles, mushrooms
and peppers, deep-fried and served with a sweet and sour sauce
4. **PROPIA TOD (VEGETARIAN)** **.6.95**
Thai style spring rolls, served with a sweet and sour sauce
5. **LARB FRESH TOFU (VEGETARIAN)** **.6.95**
Fresh tofu and mushrooms seasoned with toasted rice, chili, mint
leaves and spicy lemon dressing
- *6. **YUM PLA MUK** **.8.95**
Squid marinated in onions, hot chili, lemongrass, mint leaves and
lemon juice
- *7. **NUA NAM TOK** **.7.95**
Sliced broiled beef seasoned with hot peppers, mint leaves and
lemon juice
8. **FRESH SPRING ROLLS** **.5.95**
Stuffed with egg, cucumber, bean sprouts, fresh tofu, and topped
with a plum sauce
- *9. **YUM WOON SEN** **.7.95**
Crystal bean noodles with ground chicken and shrimp in herbs and
spicy sauce
- *10. **LARB GAI** **.7.95**
Ground chicken with onions, chili peppers, mint leaves and a lemon
dressing
- *11. **PLA KUNG** **.9.95**
Prawns seasoned with lime juice, lemongrass, tomatoes and scallions
12. **FRIED TOFU** **.5.95**
Deep fried tofu served with peanut sauce
- *13. **SOM TUM (PAPAYA SALAD)** **.6.95**
Fresh shredded green papaya with spicy lime dressing, tomatoes, dry
shrimp, and green beans
14. **MEANG KAM** **.6.95**
A combination of small cut toasted coconut, dried shrimp, fresh
ginger, peanuts, red onions, and lime on spinach leaf served with
sweet sauce on the side
15. **FRIED VEGETABLES** **.6.95**
Deep fried fresh mixed vegetables served with peanut sauce

SOUPS

- *16. **TOM YOUNG With Chicken, Pork or Beef** **.3.95**
With Prawns **.4.95**
Mild spicy chicken, pork, beef or prawn soup with galangal,
lemongrass, mushrooms, and tomatoes (No coconut milk)
17. **FRESH TOFU SOUP** **.3.95**
Fresh tofu with chicken, black fungus, and scallions
- *18. **TOM KAR With Chicken, Pork or Beef** **.3.95**
With Prawns **.4.95**
Spicy sour chicken, pork, beef or prawn soup with exotic Thai
herbs, mushrooms, coconut milk soup with vegetables, galangal, and
lemongrass
19. **TOM KAR PAK(VEGETARIAN)** **.3.95**
Mild spicy coconut milk soup with vegetable, galangal, and
lemongrass
20. **RUAMMIT** **.5.95**
Combination of seafood and vegetables (Not spicy, no coconut milk)
- *21. **TOM KHA TOFU** **.3.95**
Fresh tofu, mushrooms, carrots, and peas with coconut milk and
Thai herbs

*Please indicate degree of spiciness

SALADS

22. **GREEN SALAD** **.4.95**
Vegetables, onions, tomatoes and cucumbers with an oil and vinegar
dressing
23. **SALAD NUA SUN** **.7.95**
Tender beef marinated in honey, char-broiled, and served with
tomatoes, cucumber, onions and a special house dressing

CURRIES (ALL WITH COCONUT MILK)

- *24. **RED CURRY With Beef, Chicken or Pork** **.9.95**
With Prawns **.11.45**
Red curry with bamboo shoots, eggplant, bell peppers and basil
- *25. **GREEN CURRY With Beef, Chicken or Pork** **.9.95**
Green curry with bamboo shoots, eggplant, bell peppers and basil
- *26. **YELLOW CURRY With Beef, Chicken or Pork** **.9.95**
With Prawns **.11.45**
Chicken in a mild yellow curry sauce, with potatoes, onions, snow
peas, tomatoes and roasted peanuts
- *27. **KANG PHED PED YANG** **.10.95**
Boneless roasted duck in spicy red curry with tomatoes, pineapple,
green peppers, eggplant and basil leaves
- *28. **PANANG With Beef, Chicken or Pork** **.10.95**
Beef, chicken or pork cooked in a mild red curry with bell peppers
and basil leaves
- *29. **MUSSAMUN** **.10.95**
Tender chunks of beef in mussamun curry, with potatoes, tomatoes,
pineapple, onions and roasted peanuts
- *30. **PINEAPPLE RED CURRY** **.10.95**
Pineapple in mild red curry with chicken breast or prawns

PORK

31. **MOO KA TIEM** **.8.95**
Thin sliced pork, pan fried with garlic, black pepper and Thai spices
32. **MOO YANG** **.9.95**
Charcoal-broiled pork loin marinated in garlic and Thai herbs.
Served with a sweet and sour sauce on the side
33. **MOO PAD KHING** **.9.95**
Sliced pork, sautéed with fresh ginger, onions, green onions, black
fungus and black bean sauce
34. **MOO PAD MAH KUR** **.9.95**
Pork sautéed with eggplant, bell peppers, black bean sauce and sweet
basil
- *35. **MOO PAD PIKSOD** **.9.95**
Sliced pork sautéed with fresh chili, onions, bell peppers and basil.
- *36. **MOO PAD PIK KHING** **.9.95**
Sliced pork sautéed in a red curry, with green beans, bell peppers and
basil leaves

BEEF

- *37. **NUA KRA PROW** **.10.95**
Sliced beef sautéed with fresh chili, garlic, onions, bell peppers and
basil leaves
38. **PRA RAMA RONG SONG** **.10.95**
Spinach and mixed vegetables topped with sliced beef and peanut
sauce
- *39. **COUNTRY STYLE BEEF** **.9.95**
Slice char-broiled beef sautéed with shallots, bell peppers, fresh chili
and basil leaves
40. **NUA PAD PAK** **.9.95**
Sliced beef sautéed with mixed vegetables in garlic and a very light
sauce
- *41. **NUA PAD PIK DANG** **.9.95**
Sliced beef sautéed with red chili paste, bamboo shoots, bell peppers
and sweet basil

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42. **HONEY BEEF** **.10.95**
Marinated beef with honey, Thai herbs and char-broiled; served with
a sweet and sour sauce on the side

POULTRY

- *43. **GAI PAD KRA PROW** **.10.50**
Ground chicken sautéed with fresh chili, garlic and basil leaves
44. **GAI YANG** **.9.95**
Chicken marinated in a Thai special sauce, barbecued and served
with a sweet and sour sauce
45. **GAI PAD KHING** **.9.95**
Sliced chicken, sautéed with fresh ginger, onions, black fungus and
black bean sauce
- *46. **GAI PAD PIK DANG** **.9.95**
Sliced chicken breast sautéed with red chili paste, bamboo shoots,
bell peppers and sweet basil
47. **PRA RAMA GAI** **.10.95**
Spinach and mixed vegetables topped with chicken breast and peanut
sauce
48. **CHICKEN CASHEW NUTS** **.10.95**
Chicken sautéed with pineapple, onions, scallions and roasted cashew
nuts
49. **HOUSE DUCK** **.10.95**
Boneless roasted duck with fresh ginger, mushrooms, bell peppers,
pineapple, onions, tomatoes and our special sauce
50. **PED KRA PROW** **.10.95**
Boneless roasted duck sautéed with garlic, hot peppers and sweet
basil
51. **HONEY CHICKEN** **.10.95**
Marinated chicken breast with Thai herbs, honey and char-broiled.
Served with sweet and sour sauce and steamed vegetables

SEAFOOD

- *52. **SQUID & PIKPOW** **.10.95**
Squid sautéed in a sweet chili paste sauce with mushrooms, onions,
bell peppers and scallions
- *53. **PLA MUK KRA PROW** **.10.95**
Calamari sautéed with fresh chili, onions, bell peppers and basil
leaves
54. **PLA MUK KRA TIEM** **.10.95**
Calamari sautéed with garlic, pepper and our special sauce
- *55. **PLA MUK TOD KROB** **.12.95**
Deep fried calamari served with a spicy Thai sauce
- *56. **THAI COMBO** **.12.95**
Shrimp and squid sautéed with fresh chili, bamboo shoots, bell
peppers and basil leaves
57. **RUAM TA RAY** **.12.95**
Combination of seafood, sautéed with vegetables in garlic and oyster
sauce
- *58. **FISHERMAN** **.11.95**
Combination of seafood sautéed with vegetables and a spicy sauce
- *59. **KUNG DUM DIN** **.11.95**
Prawns sautéed with mushrooms, onions, bell peppers and chili paste
sauce
60. **GARLIC PRAWNS** **.12.95**
Prawns sautéed with garlic, pepper and our special sauce
- *61. **CHILI PRAWNS** **.11.95**
Prawns sautéed in red curry, bamboo shoots, bell peppers and basil
- *62. **PAD SCALLOPS** **.12.95**
Scallops and vegetables sautéed in fresh chili sauce
- *63. **SPICY CATFISH** **.12.95**
Crispy catfish sautéed in a mild red chili paste with bell peppers,
sweet basil and Thai herbs

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VEGETARIAN

64. **PAD RUAMMIT** **.8.95**
Pan fried mixed vegetables with garlic in a very light sauce
65. **PAD PAK LEARD ROD** **.8.95**
Green vegetables with garlic and oyster sauce
66. **PAD PREOW WAN TOFU** **.8.95**
Fresh tofu, cucumbers, onions, pineapple, and bell peppers with a
Thai sweet and sour sauce
67. **PAD KARIE** **.8.95**
Potatoes, onions, snow peas, tomatoes and roasted peanuts in a mild
yellow curry sauce
68. **PRA RAMAM PAK** **.9.75**
Steamed vegetables topped with fried tofu and curry peanut sauce
- *69. **VEGETARIAN CURRY** **.9.75**
Mixed vegetables in a red curry, with coconut milk, fresh chili and
basil leaves`
70. **VEGI NOODLES** **.9.75**
Pan fried Thai rice noodles mixed with vegetables, ground peanuts,
tofu, egg and bean sprouts.
- *71. **MUSHROOM DELIGHT** **.9.75**
Pan fried fresh mushrooms with tofu, onions, fresh chili, bell peppers
and sweet basil.
- *72. **TOFU GREEN CURRY** **.9.75**
Fresh tofu in mild green curry, with bamboo shoots, fresh sweet basil,
eggplant, bell peppers and coconut milk

NOODLES & FRIED RICE

73. **PAD THAI With Beef, Chicken or Pork** **.9.95**
With Seafood **.10.95**
Pan fried Thai noodles with ground peanuts, tofu, egg and bean
sprouts
74. **THAI FRIED RICE With Chicken** **.9.95**
With Prawns **.10.95**
- *75. **PAD KE MAO** **.9.95**
Hot and spicy fried rice noodles with beef mixed vegetables,
tomatoes, and Thai herbs
76. **PAD SI-IEW With Beef, Chicken or Pork.** **.9.95**
Fresh pan-fried noodles with egg and chinese broccoli in a black bean
sauce
77. **RAD-NA With Beef, Chicken or Pork** **.9.95**
With Seafood **.10.95**
Fried rice noodles topped with broccoli mixed in gravy
78. **NOODLE SOUP With Chicken** **.8.95**
With Prawns **.10.95**

SIDE ORDER

- JASMINE WHITE OR BROWN RICE (PER PERSON) **.2.00**
- PEANUT SAUCE **.1.50**
- CUCUMBER SALAD **.1.50**

DESSERTS

- FRIED BANANA ICE CREAM **.5.00**
- ICE CREAM **.3.00**

BEVERAGES

- THAI ICE TEA OR ICE COFFEE **.3.00**
- COCONUT JUICE OR APPLE JUICE **.3.00**
- FRESH WHOLE COCONUT JUICE **.4.00**
- SOFT DRINKS **.2.00**
- HOT TEA OR COFFEE **.1.50**
- MINERAL WATER **.1.50**
- BEER **.4.50**
- NON-ALCOHOLIC BEER **.4.00**

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