

Lunch Special

Monday - Friday 11am - 3pm

DINE IN ONLY

Served with 1 Crispy Spring Roll

Choice of Protein	
Chicken, Pork or Beef	\$11.95
Veggie, Tofu or No Meat	\$11.95
Shrimp or Calamari	\$14.95
Seafood (Shrimp, Scallop and Calamari)	\$15.95

Spiciness	
No Spicy, Mild, Medium, Hot or Thai Hot	

Noodle & Fried Rice

PAD THAI

Stir fried rice noodles with egg and tamarind sauce, green onion, beansprout, and tofu. Served with peanuts on the side.

PAD SEE EW

Stir fried wide rice noodles with egg, broccoli, carrot, cabbage, and onion in black soy sauce and oyster sauce.

CHOW MEIN

Stir fried egg noodles with broccoli, cabbage, carrot, and onion.

SPICY NOODLE

Stir fried rice noodles with house special sauce, broccoli, carrot, beansprout, basil, and bell pepper.

THAI FRIED RICE (KHOW PAD)

Fried rice carrot, broccoli, cabbage, onion, baby corn and green onion.

Sauteed Plate

Served with Jasmine Rice, Substitute Brown Rice \$1.50

THAI BASIL (SIGNATURE DISH)

Sauteed basil, bamboo, bell pepper, broccoli, carrot, onions, and zucchini in garlic sauce.

GINGER

Sauteed fresh gingers, onion, mushroom, baby corn, carrot, broccoli and zucchini in garlic sauce.

GARLIC

Sauteed black pepper, mushroom, onion, baby corn, carrot, broccoli and zucchini in garlic sauce.

SWEET AND SOUR

Sauteed with cucumbers, tomato, pineapples, zucchini, broccoli, and onions in sweet & sour sauce.

CHILLI GARLIC VEGETABLE (PAD PAK)

Sauteed bamboo shoots, beansprouts, broccoli, carrot, cabbage, bell pepper green bean, mushrooms, onion, zucchini, and baby corn in garlic sauce.

EGGPLANT (PAD MA KUA)

Grilled eggplant sautéed with basil, broccoli, bamboo shoots, onion, carrot, and zucchini in garlic sauce.

Curry

Served with Jasmine Rice, Substitute Brown Rice \$1.50

RED CURRY (KANG DANG)

Coconut milk, red curry paste, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.

GREEN CURRY (KANG KAEW WAN)

Coconut milk, green curry paste, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, bell pepper, and eggplant.

YELLOW CURRY (KANG KA REE)

Coconut milk, yellow curry paste, potato, onion, and carrot.

PEANUT CURRY (PANANG)

Coconut milk, peanut paste, green bean, bell pepper, carrot, broccoli, zucchini, peanut, and basil.

SWEET NUT CURRY (MASAMAN)

Coconut milk, red curry paste, peanut paste, potato, onion, carrot and peanut.

Grill

Served with Jasmine Rice, Substitute Brown Rice \$1.50

BBQ CHICKEN

\$16.95

Chicken marinated with Thai herbs. Served with fresh lettuce and sweet chill sauce.

BBQ PORK

\$16.95

Pork marinated with Thai herbs. Served with steamed mixed vegetables (broccoli, zucchini, carrot, cabbage) and spicy soy sauce.

GRILLED SEAFOOD

\$18.95

Grilled calamari, shrimps, scallops and breaded Snapper.

Served with fresh lettuce, carrot, cilantro and Thai house dressing.

Beverage

Thai Iced Tea	Small \$5.50	Large \$6.50
Thai Iced Coffee	Small \$5.50	Large \$6.50
Arizona Iced Tea	\$2.50	
Orange Juice	\$4.50	
Lemonade / Limeade	\$4.50	
Soft Drinks	\$1.50	
Regular Iced Tea	\$3.50 (Free Refill)	
Green Tea (Iced/Hot)	\$3.50	
Green Chai Tea (Iced/Hot)	\$3.50	
Jasmine Tea (Iced/Hot)	\$3.50	
Yerba Matte (Iced/Hot)	\$3.50	
Mineral Water (Perrier)	\$3.50	
Bottled Water	\$1.50	

Dessert

Fried Banana Ice Cream (FBI)	\$9.95
Sweet Sticky Purple Rice with Mango	\$9.95
Sweet Sticky Purple Rice with Thai Custard	\$9.95
Sweet Sticky Purple Rice with Coconut Ice Cream	\$9.95
Coconut Ice Cream	\$5.95

Side Order

Peanut Sauce	\$2.00
Sweet & Sour Sauce	\$1.50
Steamed Jasmine Rice	\$3.00
Steamed Brown Rice	\$3.50
Steamed Rice Noodle	\$3.50
Steamed Broccoli	\$4.50



Please inform your server if you have any food allergies.
18% gratuity will be added for 5 or more.
Prices subject to change without notice.

Chef Special

Served with Jasmine Rice, Substitute Brown Rice \$1.50

Choice of Protein

Chicken, Pork, or Beef	\$15.95
Veggie or Tofu	\$15.95
Shrimp or Calamari	\$17.95
Salmon or Red Snapper (Fish Fillet)	\$18.95
Seafood (Shrimp, Scallop and Calamari)	\$19.95
Scallop	\$19.95
Duck	\$20.95

GREEN CURRY AVOCADO

Coconut milk, green curry paste, fresh avocado, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, bell pepper and eggplant.

RED CURRY PUMPKIN

Coconut milk, red curry paste, fresh pumpkin, basil, bamboo shoot, green bean, zucchini, broccoli, carrot and bell pepper.

RED CURRY AVOCADO

Coconut milk, red curry paste, fresh avocado, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.

RED CURRY MANGO

Coconut milk, red curry paste, fresh mango, mango juice, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.

CURRY NOODLE

Coconut milk, yellow curry paste, egg noodle, red onion, white onion, bean sprout, cilantro and carrot.

DUCK CURRY

\$19.95

Coconut milk, red curry paste, roast duck, pineapple, basil, bamboo shoot, green bean, zucchini, broccoli, carrot, and bell pepper.

Sauteed Special

ORANGE CHICKEN

\$15.95

Deep fried chicken breast. Stir fried with homemade orange sauce. Served with steamed broccoli and carrot. Served with jasmine rice.

CRAB FRIED RICE

\$18.95

Stir fried rice with garlic, crab meat, egg, peas, carrots, broccoli, cabbage, onions, baby corns and green onion.

BASIL LAMB

\$18.95

Sauteed ground lamb with basil, bamboo shoot, bell pepper, broccoli, onion, zucchini and carrot in garlic sauce. Served with jasmine rice.

CRISPY PORK

\$17.95

Pork ribs marinated with Thai herb, fried garlic, cilantro. Served with steamed veggies (broccoli, zucchini, carrot, cabbage).

Served with jasmine rice.