

Dinner Menu

Appetizer

FRESH ROLLS (3) TOFU \$9.95 SHRIMP \$10.95 **AVOCADO \$11.95** Mixed vegetables wrapped with rice paper. Served with sweet & sour and peanut sauce. FRIED TOFU (8) \$9.95 Deep fried tofu. Served with sweet and sour sauce. **CRISPY SWEET POTATOES (8)** \$9.95 Deep fried sweet potato. Served with plum sauce. **POT STICKERS (6)** \$9.95 Deep fried pork dumplings. Served with sweet and sour sauce. **CRISPY SPRING ROLLS (6)** \$9.95 Thinly wrapped with mixed vegetables and bean thread noodles. Served with sweet and sour sauce. **CRAB PUFFS (6)** \$9.95 Deep fried puffs stuffed with cream cheese and imitation crab. Served with sweet and sour sauce. **SATAY CHICKEN (4)** \$12.95

Grilled marinated chicken on skewers. Served with peanut sauce and cucumber salad.

COMBINATION \$16.95

Chicken satay, crispy spring roll, fried tofu and sweet potatoes.

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FRIED CALAMARI(12) \$13.95

Deep fried battered calamaris. Served with sweet sour sauce.

BUTTERFLY SHRIMP(12) \$13.95

Deep fried coconut shrimps. Served with sweet sour sauce.

FISH CAKE(7)

Deep fried fish cake. Made from fish and red chili paste.

Served with cucumber sauce.

Salad

PAPAYA SALAD (SOMTUM)

\$13.95

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Cold salad made with shredded green papaya, garlic, shrimps, green bean, tomato, lime juice and lettuce.

GREEN SALAD \$13.95 Lettuce, cucumber, tomato, spinach, carrot, iceberg and

green leaves. Served with special house dressing.

BEEF SALAD (YUM NUA) \$13.95
Grilled beef salad with lemongrass, mint leaves, cilantro, carrot

rice powder, red onion in spicy lime dressing. Bedded with lettuce.

CHICKEN SALAD (LARB KAI) \$13.95

Ground chicken salad with lemongrass, mint leaves, cilantro, carrot, rice powder, red onion, in spicy lime dressing. Served with lettuce.

MANGO SALAD \$13.95
Shredded green mange salad with shrimps garlic red onion

Shredded green mango salad with shrimps, garlic, red onion, cilantro and lettuce in Thai lime dressing.

SHRIMP SALAD (YUM GOONG) \$16.95

Grilled shrimps, lemongrass, mint leaves, red onion, carrot, cilantro and roasted chill in lime dressing. Served on lettuce.

SILVER NOODLE SALAD (YUM WOON SEN) \$16.95

Bean thread noodles salad with ground chicken, shrimp, mint leaves, carrot, cilantro, and red onion in lime dressing.

Grill

Served with Jasmine Rice, Substitute Brown Rice \$1.50

BBQ CHICKEN \$19.95

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

BBQ PORK \$19.95

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

GRILLED SEAFOOD \$20.95

Grilled calamari, shrimps, scallops and breaded Snapper. Served with fresh lettuce, carrot, cilantro and Thai house dressing.

Chef Special

Served with Jasmine Rice, Substitute Brown Rice \$1.50

GREEN CURRY AVOCADO \$18.95 & UP

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

RED CURRY PUMPKIN \$18.95 & UP

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

RED CURRY AVOCADOO \$18.95 & UP

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

RED CURRY MANGO \$18.95 & UP

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

CURRY NOODLE \$18.95 & UP

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

DUCK CURRY \$21.95

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

Sauteed Special

ORANGE CHICKEN \$18.95

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

CRAB FRIED RICE \$21.95

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

BASIL LAMB \$21.95

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

CRISPY PORK

\$21.95

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Pork ribs marinaded with Thai herb, fried garlic, cilantro. Served with

steamed veggies (broccoli, zucchini, carrot, cabbage).
Served with jasmine rice.

Choice of Protein

Chicken, Pork or Beef	\$15.95
Veggie, Tofu, or No Meat	\$15.95
Shrimp or Calamari	\$17.95
Salmon or Red Snapper (Fish Fillet)	\$19.95
Seafood (Shrimp, Scallop and Calamari)	\$19.95
Scallop	\$19.95
Duck	\$21.95

Spiciness

No Spicy, Mild, Medium, Hot or Thai Hot



TOM YUM (HOT AND SOUR SOUP)

Exotic Thai Basil herbs soup with lemongrass, kaffir leaves, lime juice, cilantro and mushrooms.

TOM KHA (COCONUT SOUP)

A rich coconut milk broth soup with galanga, lemongrass, kaffir leaves, lime juice, cilantro and mushrooms.

SILVER NOODLE SOUP (TOM WOON SEN)

Clear vegetable broth soup with bean thread noodles, broccoli, cabbage, carrots, and onion.

WONTON SOUP \$16.95

Clear vegetable broth soup with pork & shrimp wontons with broccoli, zucchini, onion and cabbage in clear vegetable broth soup.



Served with Jasmine Rice, Substitute Brown Rice \$1.50

Thai Basil (Signature Dish)

Sauteed basils, 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.

PAD BROCCOLI

Sauteed broccoli, carrot, onion, and oyster 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.

PAD PIK KING

Sauteed kaffir lemon leaves, green beans, and carrots in chili paste.

EGGPLANT (PAD MA KUA)

\$16.95

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

CASHEW \$16.95

Sauteed cashew, broccoli, onion, green onions, zucchini, baby corn, mushroom, and pineapple in garlic sauce.

mushroom, and pineappie in gariic sauce.

RAMA \$16.95

Sauteed your choice of meat with garlic sauce. Served with steamed mixed vegetables (Zucchini, onion, broccoli, carrot, cabbage, spinach) and peanut sauce.



Fried Banana Ice Cream (FBI)	\$10.95
Sweet Sticky Purple Rice with Mango	\$10.95
Sweet Sticky Purple Rice with Thai Custard	\$10.95
Sweet Sticky Purple Rice with Coconut Ice Cream	\$10.95
Coconut Ice Cream	\$6.95

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.



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)

\$16.95

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



THAI FRIED RICE (KHOW PAD)

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

SPICY FRIED RICE

Fried rice with bell pepper, carrot, broccoli, onion, cabbage, basil and fresh garlic-chili sauce.

PINEAPPLE FRIED RICE

\$16.95

Fried rice with curry powder, broccoli, carrot, cabbage, pineapple, raisins and cashew.



PAD THA

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.

DRUNKEN NOODLE

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

CHOW MEIN

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

PAD WOON SEN (STIR FRY SILVER NOODLE)

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

SPICY NOODLE

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

RAD NAR

\$16.95

Pan-fried wide rice noodles with carrot, cabbage, onion, and broccoli. Served in Thai gravy sauce.



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	\$3.50	
Lemonade / Limeade	\$3.50	
Soft Drinks	\$1.50	
Regular Iced Tea	\$3.50 (Free Re	efill)
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	



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