## Dinner Menu

## **APPETIZERS**

	AIIEIIZEKS	
1.	THAI CALAMARI FRITTERS	
	Lightly seasoned and battered squid deep-fried and served with a spec homemade sauce	ial
2.	SATAY CHICKEN(5 PCS.)	8.95
	Skewered and marinated in coconut milk and Thai herbs,	
	charbroiled and served with peanut sauce and cucumber salad	
3.	THAI SPRING ROLLS (VEGETARIAN)	7.95
	Lightly seasoned and stuffed with cabbage, carrots, mung bean noodles, black fungus and bamboo. Served with homemade sauce.	
4.	LARB FRESH TOFU (VEGETARIAN)	7.95
	Fresh tofu and mushrooms seasoned with roasted rice, chili, mint	
_	leaves, green onions, carrots, cilantro and spicy lemon dressing	0.05
5.	YUM PLA MUK	9.95
	mint leaves and lime juice	
*6.	NUA NAM TOK	7.95
	Sliced broiled beef seasoned with hot peppers, red onions,	
7.	carrots, mint leaves and lemon juice FRESH SPRING ROLLS (VEGETARIAN).	6 95
7.	Fresh rolls stuffed with egg, cucumber, bean sprouts and fresh tofu	0.93
<b>4</b>	topped with scallions and served with a homemade sauce	
*8.	YUM WOON SEN	8.95
	Mung bean noodles with ground chicken and prawns, green onions and carrots in Thai herbs and spicy sauce	
*9.	* *	7.95
	Ground chicken with onions, chili peppers, mint leaves and a lemon	
	dressing	
10.	FRIED TOFU	5.95
11.	Deep fried tofu served with peanut sauce FRIED VEGETABLES	6 05
11.	Deep fried fresh mixed vegetables served with peanut sauce	0.55
	SOUPS	
<sup>*</sup> 12.	TOM YUM SOUP, CHICKEN, BEEF, PORK OR TOFU WITH PRAWNS	
	Mild spicy soup with galangal, lemongrass, mushrooms,	
	carrots, onions and tomatoes (No coconut milk)	
13.	FRESH TOFU SOUP	4.95
* 1.1	Fresh tofu with chicken, black fungus, Napa cabbage and onions	4.05
14.	TOM KHA WITH CHICKEN, PORK OR BEEF	4.95 5.95
	WITH PRAWNS  Coconut milk soup with Thai herbs, mushrooms, onions, carrots,	3.93
	topped with cilantro	
15.	TOM KHA PAK(VEGETARIAN)	4.95
	Coconut milk soup with Thai herbs, mushrooms, onions, carrots, topped with cilantro	
16	RUAMMIT	5 95
10.	Combination of prawns and calamari with vegetables (Not spicy, no	0.50
	coconut milk)	
	SALADS	. d
	Romaine lettuce, spinach, cucumbers, tomatoes, carrots, red onions ar bean sprouts with your choice of the following:	ıa
17.	GREEN SALAD	6.95
	CHICKEN OR BEEF SALAD	
-0.	Tender grilled and sliced chicken breast with fragrant onions and	3.70
19	PRAWNS OR CALAMARI SALAD	0.95

	SOM TUM (PAPAYA SALAD)
	5.44.0
	<b>CURRIES</b> (A11 with Coconut Milk)
*01	,
"21,	GREEN CURRY WITH CHICKEN, BEEF OR PORK10.95 WITH PRAWNS12.95
	An aromatic, savory Thai favorite with eggplant, bamboo shoots,
	carrots, bell pepper, green peas and fresh basil leaves
*22.	YELLOW CURRY WITH CHICKEN, BEEF OR PORK 10.95 WITH PRAWNS12.95
	An aromatic, savory thai favorite with potatoes, carrots, onions, snow
	peas, tomatoes, bell peppers topped with roasted peanuts
*23.	RED CURRY With CHICKEN, BEEF OR PORK10.95 WITH PRAWNS12.95
	An aromatic, savory Thai favorite with eggplant, bamboo shoots, carrots,
*	bell pepper, green peas and fresh basil
*24.	PANANG WITH CHICKEN, BEEF OR PORK
	Cooked in a mild red curry paste with bell peppers and basil leaves
*25	MASSAMAN
_0.	Tender chunks of beef in rich, relatively mild curry with potatoes,
	tomatoes, pineapple, onions and roasted peanuts
*26.	PINEAPPLE CURRY CHICKEN, BEEF OR PORK 11.95
	WITH PRAWNS12.95
	Tangy, sweet pineapples mellowed by a mild, red curry
	PORK
27	MOO KA TIEM 9.95
27.	Thin sliced pork, pan fried with garlic, black pepper and Thai spices
28	MOO YANG
20.	Charcoal-broiled pork loin marinated in garlic and Thai herbs. Served
	with a sweet and sour sauce on the side
29.	MOO PAD KHING
	Sliced pork, sautéed with fresh ginger, onions, green onions, black
	fungus and black bean sauce
30.	MOO PAD MAH KUR
	Pork sautéed with eggplant, bell peppers, black bean sauce and sweet
	basil
*31.	MOO PAD PIKSOD
	Sliced pork sautéed with fresh chili, bamboo shoots, yellow onions,
	bell peppers and fresh basil leaves.
*32.	MOO PAD PIK KHING
	Sliced pork sautéed in a red chili paste, with green beans, bell peppers
	and fresh basil leaves  BEEF
	_ <del></del>
*33.	NUA KRA PROW11.95
	Sliced beef sautéed with fresh chili, garlic, onions, bell peppers and
24	basil leaves  PRA PAMA PONC SONC
34.	PRA RAMA RONG SONG
	sauce
35	NUA PAD PAK
JJ.	Sliced beef sautéed with mixed vegetables in garlic and a very light

		;
	POULTRY	
*38.	GAI PAD KRA PROW	4
39.	GAI YANG(BBQ CHICKEN)	4
40.	served with a sweet and sour sauce  GAI PAD KHING	*(
*41.	GAI PAD PIK DANG	•
42.	PRA RAMA GAI	*(
43.	CHICKEN CASHEW NUTS	*(
44.	HONEY CHICKEN OR BEEF	(
*	SEAFOOD	
45.	SQUID & PIKPOW	
*46.	bell peppers and scallions  PLA MUK KRA PROW	*
47.	PLA MUK KRA TIEM	(
*48.		
	CALAMARI FRITTERS WITH RED CHILI SAUCE	(
*49.	Lightly battered and deep fried calamari topped with red chili sauce and basil leaves  THAI COMBO	(
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## **VEGETARIAN**

56.	PAD RUAMMIT	. 8.9
	Pan fried mixed vegetables with garlic in a very light sauce	
57.	PAD PAK LEARD ROD	. 8.9
	Green vegetables with garlic and oyster sauce	
58.	PAD PREOW WAN TOFU	. 8.9:
	sweet and sour sauce	паі
59	PAD KARIE	20
37.	Potatoes and mixed vegetables with roasted peanuts in a mild yellow	
	curry sauce	
60.	PRA RAMAM PAK	. 9.9
	Steamed vegetables topped with fried tofu and curry peanut sauce	
*61.	VEGETARIAN CURRY	
	Mixed vegetables in a red curry with coconut milk and basil leaves	
62.	VEGI NOODLES	
	Pan fried rice noodles mixed with vegetables, ground peanuts, tofu,	egg
*63	and bean sprouts.  MUSHROOM DELIGHT	0.04
05.	Pan fried fresh mushrooms with tofu, onions, fresh chili, bell peppe	rs
	and sweet basil.	
*64.	TOFU GREEN CURRY	. 9.95
	An aromatic, savory Thai favorite with eggplant, bamboo shoots,	
	carrots, bell pepper, green peas and fresh basil leaves	
	<b>NOODLES &amp; FRIED RICE</b>	
65.	PAD THAI CHICKEN, BEEF OR PORK	9.95
	WITH PRAWNS	
	Stir-fried rice noodles topped with ground peanuts, egg, tofu, green	
	onions and bean sprouts THAI FRIED RICE WITH CHICKEN	0.05
66.	. THAI FRIED RICE WITH CHICKEN	
	Pan fried rice with onion, carrots, spinach, pineapple, peas and	11.70
	cashew nuts	
*67	7. PAD KE MAO	9.95
	Hot and spicy pan fried noodles with chicken, pork or beef mixed w vegetables, tomatoes and basil leaves	ith
68.	PAD SI-IEW CHICKEN, PORK OR BEEF	9.95
	Fresh pan fried noodles with choice of beef or chicken breast, egg,	
	broccoli and garlic in black bean sauce	
69.	RAD-NA CHICKEN, PORK OR BEEF	
	WITH PRAWNS	
	WITH SEAFOOD	12.95
70	Pan fried rice noodles topped with broccoli mixed in gravy NOODLE SOUP WITH CHICKEN	0.05
70.	WITH PRAWNS	
	WITH SEAFOOD	
F	Rice noodles, bean sprouts and spinach in clear soup with green	L
C	onions and friedgarlic	
	SIDE ORDER	
	JASMINE WHITE RICE	2 00
	BROWN RICE	
	PEANUT SAUCE	
	CUCUMBER SALAD	
	DESSERTS	0.00
	FRIED BANANA WITH ICE CREAM	6.00
	ICE CREAM	
	BEVERAGES	
	THAI ICED TEA OR ICE COFFEE	3 00
	APPLE JUICE	
	THAI HOT TEA	
	MINERAL WATER	
	BEER	
	222	. 1.00

\*Please indicate degree of spiciness

Tender grilled with fragrant red onions and tomatoes

Sliced beef sautéed with red chili paste, bamboo shoots, bell peppers

Marinated beef with honey, Thai herbs and char-broiled; served

and sweet basil

with a sweet and sour sauce on the side

37. HONEY BEEF ...

Prawns sautéed with bamboo shoots in red curry paste with bell

Crispy catfish sautéed in a mild red chili paste with bell peppers

55. SPICY CATFISH.......13.95

peppers and fresh basil

and sweet basil

..10.95