

# STARTERS, SOUPS AND SALADS

## STARTERS

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| <b>A1. Spring Rolls</b> (4) Stuffed with glass noodles and mixed vegetables.  | <b>4.95</b> |
| <b>A2. Crab Wonton</b> (6) Cream cheese with ground onions and carrots and crab meat.   | <b>5.95</b> |
| <b>A3. Crispy Tofu</b> - Deep fried firm tofu. Served with sweet and sour sauce with  | <b>5.25</b> |
| <b>A4. Fresh Rolls</b> (4) Green lettuce leaves, noodles, basil leaves, carrots and chicken. Served with sweet chili sauce and crushed peanut on top. | <b>5.95</b> |
| <b>A5. Lumpia</b> (4) Ground lean pork and shrimp with onions and carrots.  | <b>5.25</b> |
| <b>A6. Sa-Tay Chicken</b> (4) Grilled chicken on skewers marinated in coconut cream, Thai herbs and spices with our famous peanut sauce.              | <b>5.95</b> |
| <b>A7. Shrimp Bikini</b> (4) Shrimp and crab meat wrapped in wonton skin and sweet and sour sauce.  | <b>6.95</b> |
| <b>A8. Thai Calamari</b> – Fresh squid lightly battered and deep-fried to golden brown.   | <b>6.95</b> |
| <b>A9. Steamed Dumpling</b> (5) Minced chicken and shrimp wrapped in wonton skin.   | <b>5.95</b> |
| <b>A10. Princess Shrimp</b> (4) Deep-fried jumbo shrimp with minced crab meat, and glass noodles.   | <b>6.95</b> |
| <b>A11. Appetizer Tray</b> – Chef Choice of appetizers sampling.  | <b>9.95</b> |

## SOUPS

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| <b>*A12. Tom-Yum Gai</b> – Thai traditional spicy and sour lemon grass broth with chicken, onions, straw mushrooms, tomatoes and thai herbs. | <b>BOWL 3.95 POT 13.95</b> |
| <b>*A13. Tom-Yum Goong</b> – Shrimp in spicy and sour lemon grass broth with onions, straw mushrooms, tomatoes and thai herbs.               | <b>BOWL 3.95 POT 13.95</b> |
| <b>A14. Tom-Kha Gai</b> – Sliced chicken breast with mushrooms, onions, galanga roots and Thai herbs in coconut milk broth.                  | <b>BOWL 3.95 POT 13.95</b> |
| <b>A15. Tom-Kha Goong</b> – Fresh shrimp with mushrooms, onions, galanga roots and Thai herbs in coconut milk broth.                         | <b>BOWL 3.95 POT 13.95</b> |
| <b>*A16. Po-Tak</b> – Combination of shrimp, scallops and calamari with Thai herbs, onions, mushrooms in a spicy and sour lemon grass broth. | <b>BOWL 4.50 POT 15.95</b> |
| <b>A17. Gang Jued</b> – Soft tofu, scallion and chicken broth.   | <b>BOWL 3.00 POT 10.95</b> |
| <b>A18. Wonton Soup</b> – Wonton wrapper stuffed with ground chicken and shrimp.   | <b>BOWL 3.50 POT 12.95</b> |

## SALADS

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| <b>A18. Simply Green Salad</b> – Mixed green leaf with side of peanut sauce.                                       | <b>5.95</b> |
| <b>**A19. Som-Tum</b> – (Papaya Salad) Green papaya dressed with tomatoes, Carrots, lime juice and Thai chili.     | <b>5.95</b> |
| <b>**A20. Yum Woon Sen</b> – Glass noodles, ground pork, shrimp, chili, onions, and carrots.                       | <b>6.95</b> |
| <b>**A23. Yum Goong</b> – Boiled shrimp seasoned with lemon juice, tomatoes, Chili, fresh basil leaves and onions. | <b>8.95</b> |
| <b>**A24. Laab</b> – Steamed minced chicken spiced with lime juice, chili, basil and onions.                       | <b>7.95</b> |
| <b>**A25. Yum-Nua</b> – Thai style grilled beef salad with herbs and spices.                                       | <b>8.95</b> |
| <b>**A26. Seafood Salad</b> – Seafood combination tossed with Thai lime dressing.                                  | <b>9.95</b> |

**\*MILD    \*\*MEDUIM    \*\*\*SPICY**

**PLEASE ADVISE WAIT STAFF OF ANY FOOD ALLERGIES**

**Consumption of raw or undercooked meat or seafood may cause food borne illness.**

# LUNCH MENU

## STIR-FRIED DISHES \_\_\_\_\_ \$ 6.95

Choice of MEAT - Beef, Chicken, Pork or Shrimp

MEAT COMBINATION EXTRA \$ 2.00 / SEAFOOD COMBINATION \$ 3.00

- \*\*L1. Hot Basil** – (Pad Ka-Praw) Sautéed garlic, chili, onions and bell peppers.
- \*\*L2. Stir-Fry Mango** – Chopped green and red bell peppers, mango and yellow onions. Stir-fry in a tangy sauce with a light balance of sweet, spicy and mango flavors.
- L3. Sweet and Sour** – Sweet and sour sauce with onions, tomato, cucumber, bell peppers and pineapple chunks.
- L4. Vegetables Deluxe** – Fresh mixed vegetables in a light brown sauce.
- L5. Pad Ka-Na** – (Broccoli Lovers ) Meat stir-fried in onion and broccoli with brown sauce.
- \*\*L6. Pad Ped** – Bamboo shoots with fresh chili peppers and green beans.
- L7. Stir-Fried Snow Pea** – (Pad Khing) Meat with fresh ginger, mushrooms and snow peas.
- \*\*L8. Cashew Nut** – (Pad Med Ma Muong ) Sauteed with bell peppers, onion, mushrooms
- \*\*L9. Pad Prik Khing** – Meat sautéed spicy chili paste and string beans.

## NOODLES \_\_\_\_\_ \$ 6.95

- L10. Pad Thai** – (Sweet Tamarind Flavor) Thin noodles, egg, onion, bean sprouts. With ground peanuts.
- L11. Pad See-You** – Fresh flat noodles stir-fried with garlic, eggs, black pepper and broccoli.
- L12. Pad Woon-Sen** – Glass noodles sautéed with egg and mixed vegetables.
- \*\*L13. Drunken Noodles** – (Pad Kee Mao) Fresh flat noodles, garlic, chili, onions, carrots, bell peppers, broccoli and basil leaves.
- \*\*L14. Pad Thai Red Curry** – (Spicy Pad Thai) Stir-fried thin noodles with coconut-milk, eggs , onions, bean sprouts and ground peanuts.
- L15. Lad-Na** – Flat rice noodles in gravy sauce topped with broccoli.
- L16. Kuaytiew** – (Thai Noodles Soup) Thai style rice noodles soup.

## FRIED RICE \_\_\_\_\_ \$6.95

- L17. Thai Fried Rice** – with egg, yellow onions, garlic and scallion.
- L18. Tropical Fried Rice** – with egg, garlic, green peas, onions, tomatoes, green onions and pineapple chunks.
- \*\*L19. Basil Fried Rice** – with egg, garlic, onions, bell peppers and basil leaves.
- L20. Golden Fried Rice** – with egg, garlic, onions, carrots, bell peppers and yellow curry powder.
- L21. Rainbow fried Rice** – with garlic, onions stir-fried with chopped mixed vegetables and scrambled egg on top.

## CURRIES \_\_\_\_\_ \$ 6.95

Cooked with coconut milk, Thai herbs and spices.

- \*\*L22. Red Curry** – Bamboo shoots, bell peppers & basil leaves.
- \*\*L23. Green Curry Eggplant** - Bell peppers, basil leaves, eggplant wedges and green peas.
- \*\*L24. Pa-Nang Curry** – Broccoli, bell peppers, basil leaves and lime leaves.
- \*L25. Massaman Curry** – Roasted peanuts, carrots, onions and potato.
- \*\*L26. Pumpkin Curry** – Basil leaves, bell peppers and pumpkin wedges.

**\*MILD    \*\*MEDIUM    \*\*\*SPICY**

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