

STARTERS, SOUPS AND SALADS

STARTERS

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

SOUPS

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

SALADS

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

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

DINNER MENU

STIR-FRIED DISHES

\$ 11.95

Choice of MEAT - Beef, Chicken, Pork or Shrimp

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

- **D1. **Hot Basil** – (Pad Ka-Praw) Sautéed garlic, chili, onions and bell peppers.
- **D2. **Stir-Fry Mango** – Chopped green and red bell peppers, mango and yellow onions stir-fried in a tangy sauce with a light balance of sweet, spicy and mango flavors.
- D3. **Sweet and Sour** – Sweet and sour sauce with onions, tomato, cucumber, bell peppers and pineapple chunks.
- D4. **Vegetables Deluxe** – Fresh mixed vegetables in a light brown sauce.
- D5. **Pad Ka-Na** – (Broccoli Lovers) Meat stir-fried in onion and broccoli with brown sauce.
- **D6. **Pad Ped** – Bamboo shoots with fresh chili peppers and green beans.
- D7. **Stir-Fried Snow Peas** – (Pad Khing) Meat with fresh ginger, mushrooms and snowpeas.
- ** D8. **Cashew Nut** – (Pad Med Ma Muong) Sauteed with bell peppers, onion, mushrooms and cashew nuts.
- **D9. **Pad Prik Khing** – Meat sautéed spicy chili paste and string beans.
- D10. **Pad Garlic Dish** – (Tod Ka Tiam) Meat sautéed in coriander, fresh garlic and pepper sauce.
- **D11. **Spicy Eggplant** – Stir-fried eggplant with basil leaves, bell peppers and soybean chili sauce.
- D12. **Thai Ginger** – Fresh ginger, onion, celery, mushrooms, scallion in a blackbean sauce.
- **D13. **Simply Wild** – Stir fried with string beans, bamboo shoots, basil leaves and black pepper corn in a red chili paste.

NOODLES

\$ 11.95

- D13. **Pad Thai** – (Sweet Tamarind Flavor) Thin noodles, egg, onion, bean sprouts with ground peanuts.
- D14. **Pad See-You** – Fresh flat noodles stir-fried with garlic, eggs, black pepper and broccoli.
- D15. **Pad Woon-Sen** – Glass noodles sautéed with egg and mixed vegetables.
- **D16. **Drunken Noodles** – (Pad Kee Mao) Fresh flat noodles, garlic, chili, onions, carrots, bell peppers, broccoli and basil leaves.
- **D17. **Pad Thai Red Curry** – (Spicy Pad Thai) Stir-fried thin noodles, coconut-milk, egg, onions, bean sprouts with ground peanuts.
- D18. **Lad-Na** – Flat rice noodles in gravy sauce topped with broccoli.
- D19. **Kuaytiew** – (Thai Noodles Soup) Thai style rice noodles soup.

FRIED RICE

\$8.95

(Shrimp or crab meat extra \$ 1.00)

- D20. **Thai Fried Rice** – with egg, yellow onions, garlic and green scallion.
- D21. **Tropical Fried Rice** – with egg, garlic, green peas, onion, tomatoes, green onions and pineapple chunks.
- **D22. **Basil Fried Rice** – with egg, garlic, onions, bell peppers and basil leaves.
- D23. **Golden Fried Rice** – with egg, garlic, onions, carrots, bell peppers and yellow curry powder.
- D24. **Rainbow fried Rice** – with garlic, onions stir-fried with chopped mixed vegetables and scrambled egg on top. Special chef's seasoning.
- D25. **Crab Fried Rice** – Crab meat stir-fried with jasmine rice, egg, onions in a special chef's seasoning.

CURRIES

\$ 11.95

Cooked with coconut milk, Thai herbs and spices.

- **D26. **Red Curry** – Bamboo shoots, bell peppers & basil leaves.
- **D27. **Green Curry Eggplant** – Bell peppers, basil leaves, eggplant wedges and green peas.
- **D28. **Pa-Nang Curry** – Broccoli, bell peppers, basil leaves and lime leaves.
- *D29. **Massaman Curry** – Roasted peanuts, carrots, onions and potato.
- **D30. **Pumpkin Curry** – Basil leaves, bell peppers and pumpkin wedges.

CHEF'S SPECIALS

\$ 12.95

- CS1. **Chicken Peanut** – Sliced marinated chicken in coconut milk and seasoning with a curry peanut sauce.
- CS2. **Orange Chicken** – Marinated chicken breast stir-fried chef's special tangy sauce. and side of steamed broccoli.
- CS3. **Nua Oyster Sauce** – Sliced tender beef, straw mushrooms, scallion, tomato onions and bell peppers sautéed in oysters sauce.
- **CS4. **Siam Khing** – Thin slices of beef stir-fried with authentic Thai special sauce. Garnished with fresh ginger.

PLEASE ADVISE WAIT STAFF OF ANY FOOD ALLERGIES

DUCK SPECIALTIES

\$ 16.95

- DS1 Saporot Duck** – Crispy duck with scallion, pineapple, tomatoes, carrots, bell peppers in lightly sweet and sour sauce.
- DS2 Ginger Duck** – Roasted duck stir-fried with mushroom, onions, bell peppers and fresh ginger sauce.
- **DS3 Chili Duck** – Crispy fried duck topped with chef's special chili sauce.
- **DS4 Hot Basil Duck** – Crispy boneless duck stir-fried with fresh garlic, bell peppers, onion, mushrooms and basil chili sauce.

SEAFOOD SPECIALS

\$ 14.95

- ** SS1 Simply Seafood Plate** – Seafood stir-fried with bamboo shoots, bell peppers, coconut –milk and curry sauce.
- SS2. Seafood Yellow Curry** – Shrimp, scallop, mussel and calamari stir-fry in yellow curry with coconut milk, bell peppers, onions celery and carrots.
- SS3. Thai Hot Fish** – Deep-fried fish fillet topped of onions, celery and carrots in soybean sauce.
- SS4. Pla Pa Pram Long Son** – Grilled salmon over creamy peanut-coconut milk sauce.
- ** SS5. Hot Basil Seafood** – Fresh sweet basil leaves, garlic, onions, bell peppers and Thai chili, sautéed with mussel, shrimp, calamari and scallop.
- SS6. Goong Ka-Tiam** – Shrimp sautéed in coriander, garlic and pepper sauce. Served in a bed of shredded cabbage.
- SS7. Bangkok Thai Sea Bass** – Steamed seasoned sea bass in a Thai herb and soy flavored oil sauce.
- ** SS8. Ho-Mok Talay** – Seafood combination with napa cabbage, bell peppers, basil leaves and curry sauce. Simmer to cook.
- ** SS9. Goong Sam Rod** – Deep fried jumbo shrimp topped with mixed chef's chili sauce.
- SS10. Tilapia Fillet** – (Pla Ma Kham) Lightly battered fish then flash fried. Served with tamarind sauce.
- ** SS11. Salmon Khing** – Stir-fried with onions, bell pepper and mushrooms and fresh ginger.
- ** SS12. Panang Fish Curry** – Fillet fish with coconut milk, basil leaves, bell peppers and Thai herbs.
- SS13. Tilapia Mango Sauce** – Deep-fried tilapia fillet with chopped onions and bell peppers. Topped of tangy sauce with a light balance of sweet, spicy and mango flavor.
- SS14. Fried OR Steamed Whole Tilapia** – (Pla Laah Ros) Choice of sauce.
A.Sweet and Sour sauce. B.Ginger Mushroom sauce.
**C. Curry sauce **D.Hot Basil sauce **E. Chili sauce

VEGETARIAN SPECIALS

VEGETARIAN ROLL / SOUP

- V1. Vegetables Spring Rolls (4)** Stuffed with glass noodles and mixed vegetables. **\$ 4.95**
Deep-fried and served with sweet and sour sauce.
- V2. Fresh Tofu Rolls (4)** Steamed tofu with lettuce leaves, noodles, carrots **\$ 5.95**
basil leaves and rolled in rice paper wrapper. Served with sweet and sour sauce.
- V3. Tom Kha Pak Soup** – (Coconut soup) Assorted fresh vegetables with coconut **\$ 3.95**
-milk in a lemon grass broth. (Soup is also available without coconut milk.)

VEGETABLE / TOFU SPECIALS

\$ 10.95

- *V4. Ma Khua Phad Ped** – Eggplant tossed with scallions in a soy bean chili sauce.
- V5. Tod Kha-Tiam** – Flash fried tofu sautéed garlic and pepper sauce. Served with side of steamed broccoli.
- V6. Pad Tao Hoo** – (Steamed OR Stir-fried) Tofu sautéed in mixed vegetables and lightly brown sauce.
- V7. Sweet and Sour Tofu** - Fried tofu with pineapple chunks, bell peppers, onions, tomatoes and cucumber.
- V8. Pa Ram Long Son** – Fried tofu topped off peanut sauce and served with a side of steamed broccoli.
- V9. Tao Hoo Ma Muang** – Tofu sautéed with cashew nuts, onion and scallions.
- V10. Pad Thai Tofu** – Thai rice noodles stir-fried with tofu, onions, bean sprouts, egg and crushed peanuts.
- V11. Pad Woon Sen Veggie** – Glass noodles sautéed with egg, onions and mixed vegetables.

VEGETARIAN CURRIES

\$ 10.95

Cooked with tofu, coconut milk and Thai herbs.

- **V12. Red Curry** – Bamboo shoots, bell peppers and basil leaves.
- **V13. Green Curry** – Green peas, bell peppers and basil leaves.
- **V14. Pa-Nang Curry** – Broccoli, bell peppers and basil leaves.
- **V15. Pumpkin Curry** – Pumpkin wedges, bell peppers and basil leaves.
- *V16. Massaman Curry** – Roasted peanuts, carrots, onion and potato.

**CONSUMPTION OF RAW OR UNDER COOKED MEAT OR SEAFOOD
MAY CAUSE FOOD BORNE ILLNESS.**

WINE LIST

Plum Wine

Sweet and refreshing, grape wine with natural plum flavor and caramel.

White Zinfandel, California

Refresh bursts of strawberry and peach flavors with light citrus notes.

Sake (S) 3.50 (L) 9.95 (BOTTLE) 23.00

WHITE WINE

Bex Riesling, Germany

Light and sweet, notes of honeysuckle, peach and melon, soft finish.

Jekel Gewurztraminer, Monterey Country

Supple sweetness, notes of apple and vanilla with a touch of spice on the finish.

Ecco Domani Pinot Grigio, Italy

Crisp and clean, this wine offers apricot aromas with enticing flavors of peach and pear.

Napa Cellars Sauvignon Blanc, Napa Valley

Bright and mouthwatering, bursts of grapefruit and tropical fruits with hints of grassy notes.

Kenwood Yulupa Chardonnay, California

Aromas of Bartlett pears, green apples and tropical with hints of vanilla, Creamy and fresh.

Martin Codax Albarino, Spain

Crisp and refreshing, citrus fruit, pear and peach flavors with floral aromas.

RED WINE

Red Stone, Merlot

Black plum, dark ripe cherry, and raspberry flavors meld into a velvety soft rich, rounded tannins.

Mirrassou Pinot Noir, California

Light and fruity, cherry and raspberry flavors with an earthy finish, hints of cedar.

Mc Williams Shiraz, South Eastern Australia

Layers of plum and raspberry, subtle vanilla and spice notes round out this rich wine.

Kenwood Old Vine Yulupa Zinfandel, Lodi

Intense character with jammy black and red fruit, light spice and pepper on the finish.

Louis M. Martini Cabernet Sauvignon, California

Showcases fresh, ripe flavors of rich black cherry, currant and spice.

DRINK LIST

Drinks \$ 2.00

Thai drinks \$ 3.00

juice \$ 3.00