

Appetizers

1. **Thai Spring Rolls** - Golden fried vegetable spring rolls served with a homemade plum sauce. 5.50
2. **Satay** - Marinated chicken strips on skewers served with peanut sauce, cucumber salad and your own hibachi grill. 9.95
3. **Mee Grob** - Crispy rice vermicelli and shrimp cooked in a sweet and sour tamarind sauce. 8.75
4. **Crispy Calamari or Shrimp** - Lightly battered and fried served with a mild sweet and sour chili sauce. 8.95
5. **Fried Tofu** - Fresh Tofu lightly battered and deep fried served with a Thai peanuts sauce. 8.75
6. **Steamed Dumplings** - Stuffed with chicken and vegetables topped with roasted garlic served with a soy vinaigrette sauce. 8.95
7. **Curry Puff Pastry** - Golden fried puff pastry stuffed with chicken, potatoes, and yellow curry. 8.95
8. **Jungle Mussels** - Steamed mussels with fresh Thai herbs in a hot pot. 8.75
9. **Shrimp Wontons** - Fried wontons stuffed with shrimp and chicken served with a sweet and sour chili sauce. 8.95
- ★. **Crab Rangoon** - Golden fried wonton pastry filled with cream cheese, imitation crabmeat, scallions, served with sweet and sour chili sauce. 8.95

Soups

10. **TomYum Goong** - Spicy shrimp soup prepared with onions, cilantro, and mushrooms in a Thai herb broth. 6.25
11. **Tom Kha Gai** - Coconut chicken soup with onions, lime juice, mushrooms in a Thai herb broth. 5.95
12. **Potak** - Seafood soup prepared with lemon grass, lime juice, onions and mushrooms. 6.25
13. **Thai Wonton** - Wontons stuffed with chicken, vegetables, topped with a garlic roasted scallion garnish in a clear broth. 5.75
14. **Vegetable and Tofu** - Fresh tofu and vegetables served in a vegetable stock. 5.25
15. **Chicken and Rice** - A soothing Thai style chicken and rice soup. 5.25

Salads

16. **Cucumber Salad** - Chilled cucumbers, onions, and tomatoes topped with a tangy Thai dressing. 5.95
17. **Mixed Greens** - A house salad topped with a homemade Thai peanut dressing. Small 6.95/ Large 9.95
18. **Green Papaya** - Fresh green papaya flavored with chilies, lime juice, crushed tomatoes and shredded carrots. 10.95
19. **Crispy Rice Salad** - Jasmine rice lightly deep-fried and mixed with chopped pork, scallions, crushed chili peppers, cashews and lime juice. 11.95
20. **Nam Sod** - Ground pork mixed with chilies, lime juice, onions, cilantro and fresh ginger. 11.95
21. **Laab** - Minced chicken seasoned with roasted rice powder, lime juice, paprika, chili pepper and onions. 11.95
22. **Yum Nua** - Slices of steak flavored with lime juice, cilantro, onions and spices. / Yum Seafood or Duck 12.95 / 14.95
23. **Yum Woonsen** - Clear rice noodles with ground chicken and shrimp mixed with lime juice, cashew nuts, onions, chili peppers and cilantro. 12.25
24. **Royal Seafood Salad** - Combination of seafood, mixed greens, onions, and cucumbers tossed in a light and tangy Thai sauce. 13.25



Dinner Entrees

Fish Specialties

Served with Jasmine rice. Choice of whole fish or filet prepared steamed or deep-fried.

- 25. Chili Fish** - Snapper topped with caramelized onions, garlic, Thai chilies, and diced bell peppers. Market Price
- 26. Ginger and Garlic Fish** - Snapper topped with fresh ginger, garlic, black pepper and vegetables. Market Price
- 27. Pla Panang** - Snapper topped with a spicy red curry, basil and vegetables in a creamy coconut sauce. Market Price
- 28. Pla Soam Lot** - Snapper topped with onions, garlic in a sweet, sour, and spicy homemade sauce. Market Price

From the Sea

Served with Jasmine rice.

- 29. Crispy Shrimp In Chili Sauce** -
Deep fried shrimp topped with caramelized onions, garlic, Thai chilies, and minced bell peppers on a bed of steamed vegetables. 16.95
- 30. Garlic Passion** - Your choice of shrimp, squid, or scallops, fried or steamed, on a bed of steamed vegetables topped with a special garlic sauce served on a sizzling platter. 19.25
- 31. Seafood Yellow Curry** - Your choice of shrimp, squid, or scallops, golden fried or steamed topped with a creamy mild yellow curry sauce on a bed of steamed vegetables. 18.95
- 32. Seafood Delight** - A combination of shrimp, squid, imitation crab and scallops Sautéed in a Thai chili jam sauce. 18.95
- 33. Old Man and the Sea** -
A combination of shrimp, squid, imitation crab and mussels Sautéed in a mild garlic oyster sauce served in a hot pot. 19.25
- 34. Shipwrecked** -
Baked shrimp, squid, and imitation crab, vegetables, and clear noodles in a chili jam sauce served in foil wrap. 19.25
- 35. Basil Mussels** - Sautéed in a spicy garlic basil sauce with onions and bell peppers. 16.95

Duck Entrees

Served with Jasmine rice.

- 36. Thai Basil Duck** - Slices of deep fried duck in a mildly spiced basil sauce served on a sizzling platter. 19.95
- 37. Ginger and Garlic Duck** - Fresh ginger, garlic, scallions, and thinly sliced carrots served on a sizzling platter. 19.50
- 38. House Duck** - Onions, carrots, bell peppers, garlic, pineapples and black pepper served on a sizzling platter. 19.95
- 39. Panang Duck** - Spicy red curry, basil, pineapples, and bell peppers in a creamy coconut sauce. 19.95
- 40. Roast Duck** - Roast duck lightly deep-fried served on a bed of steamed vegetables with sauce on the side. 18.95

Stir-Fried Entrees

Served with Jasmine rice and your choice of chicken, beef, pork, or tofu.
With Shrimp, Calamari Or Scallops add \$4.00

- 41. Thai Basil** - Stir fried Thai basil leaves, chilies, garlic, bell peppers and onions. 13.95
- 42. Eggplant Basil** - Sliced eggplant, basil and vegetables stir-fried in mildly spiced sauce. 13.95
- 43. Bamboo and Basil** - Thai basil leaves, garlic, onions and bamboo shoots stir fried in a spicy garlic oyster sauce. 13.95
- 44. Phad Prik King** - Spicy red curry stir-fried with bamboo shoots, onions, and basil. 14.25
- 45. Chili Roasted Cashew Nuts** - Prepared with mushrooms, onions, snow peas and water chestnuts in a Thai chili sauce. 14.25
- 46. Phad Ginger** - Fresh ginger slices, garlic, scallions, carrots and onions in a mild sauce. 13.95
- 47. Garlic Meat** - Fresh garlic, black pepper and oyster sauce served on a bed of steamed vegetables. 14.25
- 48. Black Mushroom and Bean Sprouts** - Stir-fried with scallions, black pepper and minced garlic. 13.75
- 49. Pepper Steak** - Bell peppers, onions, and mushrooms stir fried in a soy-oyster sauce. 13.95
- 50. Param** - Homemade peanut sauce smothered with your choice of meat on a bed of steamed vegetables. 14.95
- 51. Phad Soam Lot** - Golden fried meat topped with a sweet, sour, and spicy sauce on a bed of steamed vegetables. 14.95
- 52. Phad Poong Galee** - Mild yellow curry Stir-fried with vegetables. 13.95
- 53. Phad Broccoli** - Broccoli, mushrooms, and onions, in a mild garlic oyster sauce. 13.95

Stir-Fried Entrees (Continued)

- 54. Phad Snow peas** - Yellow onions, mushrooms and snow peas stir-fried in a mild garlic sauce. 13.95
- 55. Baby corn and Mushroom** - Stir fried with onions, carrots, and snow peas in a mild Thai sauce. 13.95
- 56. Mixed Vegetables** - A medley of vegetables Sautéed in a mild garlic sauce. 13.95
- 57. Sweet and Sour** - Pineapples, cucumber, bell peppers and onions in a Thai style sweet and sour sauce. 13.75
- 58. Chili Jam** - Bell peppers, carrots, onions, and scallions stir-fried in a spicy chili jam sauce. 14.25
- 59. Onion Chicken** - Yellow onions Sautéed with garlic and mild seasoning topped with chopped scallions. 14.25
- 60. Phad Green** - Chili Spicy green curry stir-fried with vegetables and basil. 14.25

Curry Dishes

Served with Jasmine rice and your choice of chicken, beef, pork or tofu.
With Shrimp, Calamari Or Scallops add \$4.00

- 61. Yellow Curry** - Onions, potatoes, and carrots, in a mild yellow curry coconut milk stew. 15.25
- 62. Crazy Red Curry** - A medium spicy red curry with pineapples, bell peppers, snow peas and bambooshoots. 15.95
- 63. Green Chili Curry** - Spicy green curry with coconut milk, basil, bamboo shoots and vegetables. 15.95
- 64. Massaman Curry** - A hearty brown curry with onions, potatoes, coconut milk and carrots. 15.50
- 65. Panang Curry** - Medium spiced red curry, snow peas and bell peppers in a creamy coconut sauce. 15.95

Jasmine Fried Rice

Served with your choice of chicken, beef, pork or tofu. With Shrimp, Calamari Or Scallops add \$4.00

- 66. House Fried Rice** - Stir-fried rice with onions, broccoli, egg and tomatoes. 13.25
- 67. Combination Fried Rice** - A mixture of chicken, beef, and pork with broccoli, onions, eggs and tomatoes. 13.25
- 68. Yellow Curry Fried Rice** - Fried rice seasoned with a mild yellow curry, onions and a touch of garlic. 13.95
- 69. Green Curry Fried Rice** - Fried rice prepared with a spicy green curry, onions and vegetables. 13.75
- 70. Thai Basil Fried Rice** - Fried rice with Thai basil, garlic, chilies, onions and bell peppers. 13.95

Noodles

Served with your choice of chicken, beef, pork, or tofu.
With Shrimp, Calamari Or Scallops add \$4.00

- 71. Phad Thai** - Thin rice noodles stir-fried with paprika, bean sprouts, egg and crushed peanuts. 14.25
- 72. Phad Se-ew** - Wide rice noodles stir-fried with broccoli, carrots, egg and black pepper in a mild soy-garlic seasoning. 13.95
- 73. Phad Lad Na** - Wide rice noodles, broccoli, and carrots smothered with a mild Thai gravy. 13.50
- 74. Angel Hair Egg Noodles** - Stir-fried with vegetables, garlic and egg. 13.95
- 75. Thai Basil Noodle** - Wide rice noodles, onions and garlic in a spicy basil seasoning. 14.25
- 76. Noodle Soup / Crispy Duck** -
A large bowl of rice noodle soup with vegetables topped with roasted garlic, scallions and cilantro. 13.75 / 14.95
- 77. Tom Yum Noodle Soup** - A large bowl of rice noodles with vegetables in a spicy chili broth. 14.95

Additions

(Prices vary on special orders)

- Bowl of Entree Sauce 4.00
Steamed Vegetables 4.50
Add extra Chicken, Beef, or Pork to your Entree 4.00
Add extra Shrimp, Calamari or Scallops to your Entree 4.00
Jasmine Rice small 3.50 large 4.50
Brown Rice 2.75 *per serving
Per Vegetable / etc. added to entree 1.00

All dishes are made to order and can be prepared mild, medium, hot, or Thai hot.
For your convenience 18% Gratuity will be added for parties of six or more.



Specials



SUMMER ROLLS (FRIDAY NIGHTS ONLY)

Four pieces of fresh rolls wrapped in steamed rice paper stuffed with sauteed ground chicken, shredded lettuce, fresh basil, sliced carrots, and rice vermicelli served with a hoison peanut sauce 7.95

THAI STYLE CRISPY CHICKEN SALAD

Golden fried chicken on a bed of crisp greens, tomatoes, onions and cucumbers served with a mild sweet chili vinegerette dressing topped with crispy rice noodles and crushed peanuts. 14.95

SUMMER CHICKEN SALAD

Steamed slices of chicken on a bed of fresh greens, tomatoes, onions and cucumbers served with a sesame oil soy vinegerette dressing garnished with carrots and scallions. healthy and refreshing 13.95

TAMARIND TIGER SHRIMP

Jumbo shrimps deep fried topped with an authentic thai tamarind chutney sauce which is prepared with soy, a touch of garlic and chili pepper flakes, onions, dices of bell peppers and thai tamarind fruit which is a bit tangy, then sweet followed by a subtle sour taste garnished with carmelized red onions served on a bed of steamed vegetables 22.95

SWEET AND SOUR SNAPPER

Golden fried red snapper filet topped with slices of pineapples, tomatoes, onions, scallions, cucumbers and bell peppers in a homemade thai sweet and sour sauce. simple and comforting *Market Price*

JUMBO PRAWNS

Succulent freshwater prawns, pan fried with a touch of coconut milk topped with a mildly spiced creamy peanut curry sauce served on a bed steamed vegetables, bell peppers, and onions 22.95

GINGER AND PLUM SNAPPER

Steamed fresh red snapper filet topped with a homemade ginger and plum sauce with a touch of garlic, fresh black pepper, carmelized onions and bell peppers served on a bed of steamed vegetables. comforting and healthy *Market Price*

PINEAPPLE SHRIMP FRIED RICE

Jasmine rice stir fried with black tiger shrimp, cashew nuts, pineapple chunks, raisins, egg, onions and red bell peppers seasoned with a touch of garlic, yellow curry, paprika, and coconut milk 17.95

CHILI LEMON FISH

Steamed red snapper filet topped with spicy thai chilis, garlic, and fish sauce, fresh lemon and lime juice sauce garnished with cilantro and diced bell peppers. great dish for adventurous diners *Market Price*

BUTTERFLY PRAWNS

Jumbo prawns pan fried with a touch of butter topped with a carmelized garlic, onion and white wine sauce served on a bed of steamed vegetables 22.95

SOFT SHELL CRABS

Two large soft shell crabs lightly deep fried atop a bed of steamed vegetables with your choice of sauce, mild yellow curry or spicy green curry sauce 23.95

GARLIC AND BASIL SNAPPER

A simple yet exotic dish from thailand. fresh red snapper filet lightly battered and deep fried topped with a basil and garlic sauce, with a pinch of spice, bell peppers, and onions garnished with crispy basil leaves and roasted garlic served on a bed of steamed vegetables *Market Price*

