



A1. THAI SPRING ROLL: *Vegetables, taro, clear noodle wrapped with egg roll skin served with plum sauce* **5.00**

A2. FRIED TOFU: *Served with sweet chili sauce and crushed peanut*
5.00

A3. FRIED TARO: *Served with sweet chili sauce and crushed peanut*
5.00

A4. SHRIMP MERMAID: *Deep fried shrimps wrapped with egg roll skin and served with plum sauce* **6.50**

A5. GOLDEN BAG: *Stuffed with ground pork and shrimp served with sweet chili sauce* **6.50**

A6. EDAMAME: *Steamed soy bean*
5.00

A7. STEAMED THAI DUMPLING: *Steamed dumplings stuffed with ground pork and shrimp* **6.00**

A8. FRIED CHIVE VEGETABLE DUMPLING: *Served with brown ginger sauce* **6.00**

A9. VEGETARIAN CURRY PUFF: *Thai pastry stuffed with potato, carrot peas, corn served with cucumber sauce* **5.00**



A10. FRIED CALAMARI: *Served with sweet chili sauce*

7.00

A11. CHICKEN SATAY or BEER SATAY

7.00

Chicken or beef marinated in Thai herbs, grilled and served with peanut sauce & cucumber sauce

A12. FISH CAKE: *Served with a cucumber sweet chili sauce and crushed peanut*

7.00

A13. THAI ROTI: *Fried dough served with chicken Massaman curry*

6.00

A14. VEGETABLE DUMPLING: *Steamed or fried veggie dumplings served with*

brown ginger sauce

5.00



A15. DUMPLING CURRY: *Shrimp dumplings topped with Massaman curry*

sauce

6.50

A16. SHUMAI: *Steamed or fried shrimp dumplings*

5.50

A17. THAI BUFFALO WING: *Spicy fried chicken wings*

10.00

A18. CRAB RANGOON: *Crab meat with cream cheese wrapped with wonton skin*

and served with sweet chili sauce 6.00

A19. STEAMED MUSSEL: *With Thai herb, garlic and spicy lime juice*

10.00

A20. DUCK ROLL: *Crispy duck, cucumber, mixed salad and tamarind sauce*

wrapped in Roti bread

10.00



A21. THAI SPARE RIBS: *Pork spare ribs with green peas, carrot, onion, garlic*

and pepper

7.00



Y1. THAI SALAD: *Lettuce, tomato, cucumber, carrot, bean sprout, red onion, bean curd, egg with peanut dressing* **6.00**

Y2. 🌶️ PAPAYA SALAD: *Shredded green papaya, tomato, string bean, carrot, peanut in spicy lime juice* **10.00**

Y3. 🌶️ PAPAYA SALAD WITH SEAFOOD
12.00

Shrimp and squid with green papaya, tomato, string bean, carrot, peanut in spicy lime juice

Y4. MANGO AVOCADO SALAD: *Yellow mango, avocado, tomato, onion, peanut in spicy lime juice* **10.00**

Y5. 🌶️ BEAN THREAD SALAD: *With ground chicken, shrimp, squid, onion, tomato in spicy lime juice* **12.00**

Y6. AVOCADO SALAD: *Lettuce, avocado, cucumber, tomato, red onion and carrot with ginger carrot dressing* **8.00** **Y7. 🌶️ DUCK SALAD:** *Crispy duck with pineapple, tomato, cucumber, red onion, cashew nuts in spicy lime juice* **12.00**

Y8. 🌶️ GROUND CHICKEN OR PORK SALAD (LARB)
12.00

With fresh mint, roasted rice, red onion, scallion in spicy lime juice

Y9. 🌶️ THAI STEAK SALAD (NAM TOK): *With fresh mint, roasted rice, red onion, scallion in spicy lime juice* **15.00** **Y10. CRYING TIGER:** *Thai style grilled steak with spicy chili dipping sauce* **15.00**

Y11. 🌶️ SHRIMP OR SQUID SALAD (PLA)
12.00

With lemongrass, lemon leaves, scallion, onion, mint and chili paste in spicy lime juice

Y12. 🌶️ SEAFOOD SALAD
15.00

Shrimp, squid, mussel, scallop with tomato, cucumber, onion, scallion in spicy lime juice





SOUP



UM (HOT & SPICY SOUP) 5.00/13.00

(choice of shrimp, chicken or vegetable)

*Spicy soup with mushroom, lemon grass, galangal,
bell pepper, onion and Thai herbs*



A (COCONUT MILK SOUP) 5.00/13.00

(choice of shrimp, chicken or vegetable)

*Coconut milk soup with mushroom, lemon grass, galangal,
bell pepper, onion and Thai herbs*

S3. TOFU SOUP 5.00

Soft tofu with vegetables in clear soup

S4. 🍲 TOM YUM SEAFOOD (HOT & SPICY SOUP) 16.00

*Shrimp, squid, mussel, scallop with mushroom, lemon grass,
galangal bell pepper onion and Thai herbs*

SAUTE

CHOICE OF MEAT

CHICKEN/ BEEF/ PORK	13.00
	11.00
VEGETABLE/ TOFU	15.00
	17.00
SHRIMP/ SQUID/ MOCK DUCK	19.00

GRILLED SALMON

DUCK / SEAFOOD COMBINATION

(shrimp, squid, scallop, mussel)

M1. BASIL SAUCE

*Sautéed with onion, basil and chili pepper in basil
sauce*

M2. GINGER SAUCE

*Sautéed with ginger, mushroom, scallion, onion,
carrot and bell pepper*

M3. GARLIC SAUCE (note: breaded for chicken and seafood)

*Sautéed with onion, carrot peas in a coriander and
garlic sauce*

M4. SPICEY BAMBOO

*Sautéed with bamboo shoot, pepper, basil and red
curry paste*

M5. SPICY STRING BEAN

Sautéed with string bean, bell pepper and curry

sticky rice



paste

M6. SWEET & SOUR SAUCE

*Sautéed with cucumber, tomato, onion, scallion,
pineapple in sweet & sour sauce*

M7. CASHEW NUT SAUCE

*Sautéed with bell pepper, celery, onion, scallion,
mushroom and cashew nuts*

M8. BROCCOLI THAI SAUCE

Sautéed with broccoli in a Thai sauce

M9. SAUTEED MIXED VEGETABLES

Sautéed mixed vegetables with a chef's sauce

M10. GARLIC STRING BEAN

Sautéed with string bean in a Thai sauce

M11. EGGPLANT BASIL

*Sautéed with eggplant, onion, basil and chili
pepper*

M12. PEANUT SAUCE

*Sautéed with peanut sauce on the bed of steamed
mixed vegetables*

M13. SAUTEED CHINESE BROCCOLI (choice of meat: crispy pork or the above)

 *Sautéed Chinese broccoli with a chef's sauce*

CURR

CHOICE OF MEAT

CHICKEN/ BEEF/ PORK	13.00
VEGETABLE/ TOFU	11.00
SHRIMP/ SQUID/ MOCK DUCK	15.00
GRILLED SALMON	17.00
DUCK / SEAFOOD COMBINATION (shrimp, squid, scallop, mussel)	19.00

substitution of brown or sticky rice



K1. RED CURRY

*Coconut milk, basil, pepper, bamboo shoot with red
curry*



K2. GREEN CURRY

*Coconut milk, basil, pepper, bamboo shoot, eggplant
with green curry*



K3. PANANG CURRY

*Coconut milk, string bean, basil, pepper with Panang
curry*



K4. MASSAMAN CURRY

*Coconut milk, potato, onion, peanut with Massaman
curry*

K5. YELLOW CURRY

Coconut milk, onion, potato with yellow curry

🌶️ K6. PINEAPPLE CURRY

Coconut milk, pineapple, bamboo shoot, basil, pepper

w/ red curry

🌶️ K7. PUMPKIN CURRY

Coconut milk, pumpkin, bamboo shoot, basil, pepper

w/ red curry

🌶️ K8. JUNGLE CURRY

Spicy curry (no coconut milk) with pumpkin, string bean, eggplant, bell pepper, wild ginger, basil, bamboo shoot

Extra

chicken, pork, beef or mock duck	\$3.00
vegetable or tofu	\$2.00
shrimp, squid	\$4.00



Mild Spicy: We can alter the spice according to your taste

- Gratuity 18% will be charged for the party of 6 people and more

- NO refund will be made because of a matter of personal taste

CHOICE OF MEAT

CHICKEN/ BEEF/ PORK	12.00
	11.00
VEGETABLE/ TOFU	13.00
SHRIMP/ SQUID/ MOCK	17.00
DUCK	19.00
GRILLED SALMON	

NOOD



DUCK / SEAFOOD COMBINATION

(shrimp, squid, scallop, mussel)



N1. PAD THAI

Famous Thai noodle sautéed with egg, scallion, bean curd, crunched peanut and bean sprout



N2. PAD SEE YUE

Sautéed flat noodle with broccoli and egg



🌶️ N3. DRUNKEN NOODLE

Sautéed flat noodle with basil, broccoli, mushroom, onion, pepper and tomato

N4. BEAN THREAD NOODLE (PAD WOON SEN)

Sautéed bean thread with egg, scallion, onion, carrot peas, baby corn, celery and tomato

N5. RAD NA

Stir fried flat noodle topped with soy bean gravy sauce and broccoli

🌶️ **N6. KHAO SOY (NORTHERN THAI
NOODLE CURRY)**

*Egg noodle, coconut milk, onion, pickled cabbage in
a Northern style curry, served with crispy noodle and
red onion*

N6. THAI ANGEL HAIR NOODLE

*With green or red curry, coconut milk, basil, pepper
and bamboo shoot*



THAI NOODLE SOUP

T1. Seafood Noodles 13.00

T2. Vegetables & Tofu Noodles 11.00

T3. Chicken or Beef Noodles 12.00

🌶️ T4. Seafood Tom Yum Noodle Soup 14.00

🌶️ T5. Chicken Tom Yum Noodle Soup 13.00



FISH



(whole fish/fillet: seasonal price)

🌶️ **F1. PLA RAD PRIG:** *Fried fish topped with fresh chili in garlic sauce, bell pepper and
onion (the above or grilled salmon \$17)*

F2. PLA KRA TIAM: *Fried fish with onion, carrot, green peas in a coriander and garlic sauce*

(the above or grilled salmon \$17)

F3. PLA PREAW WHAN: *Fried fish with sweet & sour sauce, cucumber, tomato, onion,*

scallion, pineapple (the above or grilled salmon \$17)

↪ F4. PLA KRA PROW: *Fried fish topped with chili basil sauce (the above or grilled salmon*

\$17)

↪ F5. PLA CHU CHEE: *Fried fish topped with curry sauce, coconut milk, basil and chili*

pepper (the above or grilled salmon \$17)

F6. PLA PAE SAA: *Steamed fish w/ ginger, mushroom, carrot, napa and scallion*

↪ F7. PLA MANOW: *Steamed fish w/ garlic, chili and lime juice*



FRIED RICE



R1.FRIED RICE: *fried rice with egg, carrot, peas, tomato, onion and scallion*

choice of: chicken, beef, pork or vegetables 11.00

 shrimp or squid 12.00

R2.COMBINATION FRIED RICE: *Fried rice with chicken, shrimps, crab meat stick, egg,*

carrot peas, tomato, onion and scallion 13.00

↪ R3. BASIL FRIED RICE: *Fried rice with onion, egg, basil and chili pepper*

choice of: chicken, beef, pork or vegetables 11.00

shrimp, squid or crispy pork 12.00

R4.PINEAPPLE FRIED RICE: *Fried rice with shrimps, chicken, onion, egg, carrot, peas, tomato, pineapple and cashew nuts* 13.00

R5. GREEN CURRY FRIED RICE: *with egg, carrot, peas, basil, eggplant, bamboo shoot, chili pepper, green curry paste*

choice of: chicken, beef, pork or vegetables 11.00

shrimp, squid or crispy pork 12.00

R6. Tom Yum Fried Rice: *Fried rice with egg, mushroom, bell pepper, tomato, onion, scallion and Tom Yum paste*

choice of: chicken, beef, pork or vegetables 11.00

shrimp, squid or crispy pork 12.00

R7.Crab Meat Fried Rice: *Fried rice with crab meat, egg, carrot, peas, tomato, onion and scallion* 15.00



C1. THAI BBQ CHICKEN 15.00

Half chicken marinated in the Thai traditional style and grilled served with sticky rice or curry rice

C2. CHADA THAI DELIGHT 17.00

Sautéed shrimp and squid with onion, scallion, carrot, napa, bell pepper, mushroom and broccoli in spicy sauce

👉 **C3. ROASTED DUCK PINEAPPLE CURRY:** *Duck, coconut milk, tomato, pineapple, basil, pepper with red curry* **19.00**

C4. TAMARIND DUCK: *Crispy duck, pineapple in an orange tamarind sauce* **19.00**

👉 **C5. SESAME CHICKEN:** *Breaded chicken with sweet chili sauce and sesame* **13.00**

C6. SPECIAL HONOR OF THE KING: *Pan fried chicken breast marinated in red curry served with peanut sauce and curry rice* **15.00**

👉 **C7. JUMBO SHRIMP AVOCADO PANANG CURRY** **18.00**
Jumbo shrimp, avocado, coconut milk, string bean, basil, pepper with Panang curry

C8. JUMBO SHRIMP TAMARIND SAUCE **18.00**
Lightly breaded jumbo shrimp, topped with an orange tamarind sauce with pineapple

C9. HONEY DUCK **19.00**
Duck with honey, ginger, onion, scallion, carrot, baby corn, celery, mushroom and pineapple

👉 **C10. SHRIMP & SCALLOP PAD BAUB:** *Sautéed shrimp, scallop with zucchini, mushroom and chili paste* **18.00**

👉 **C11. PLA MUK PAD TUA:** *Crispy calamari with string bean, onion, bell pepper and chili paste* **16.00**

C12.FROG LEGS **17.00**
Lightly breaded and fried with choice of coriander and garlic - Garlic sauce: green peas, onion in a

- 🌶️ *Basil sauce : onion, basil and chili pepper*
- 🌶️ *Panang sauce: coconut milk, basil, pepper with Panang*
curry

🌶️ **C13.SIZZLING DUCK PANANG:** *Crispy Duck with coconut milk, red onion, basil and chili pepper in Panang curry* **19.00**

🌶️ **C14.GOONG OB WOONSEN** **16.00**
Shrimp baked with glass noodle, ginger, mushroom, celery, carrot and sesame oil in a clay pot



V1. VEGETABLES PAD THAI **11.00**
Rice noodle with mixed vegetables, egg, bean curd and peanut

V2. SAUTEED CHINESE BROCCOLI **11.00**
Sautéed Chinese broccoli with a chef's sauce

🌶️ **V3. VEGGIE TOFU RED CURRY** **13.00**
Mixed vegetables and tofu with coconut milk and red curry

V4. VEGETABLES FRIED RICE **11.00**
Mixed vegetables with egg fried rice

V5. SAUTEED VEGGIE TOFU **11.00**
Sautéed mixed vegetables and tofu with a chef's sauce

🌶️ **V6. TOFU VEGGIE PANANG CURRY** **13.00**
Fried tofu, vegetables with coconut milk Panang curry

VEGETARIA

V7. TOFU GINGER 11.00

Fried tofu sautéed with ginger, mushroom, scallion, onion, carrot, and bell pepper

V8. SWEET & SOUR TOFU 11.00

Fried tofu sautéed with cucumber, tomato, onion, scallion, pineapple in sweet & sour sauce

🌶️ V9. MOCK DUCK BASIL 15.00

Mock Duck sautéed with onion, basil and chili pepper

V10.TOFU VEGGIE PEANUT SAUCE 13.00

Steamed mixed vegetables and tofu with peanut sauce

🌶️ V11. TOFU EGGPLANT BASIL 11.00

Fried tofu sautéed with eggplant, onion, basil and chili pepper

V12.SAUTEED CHINESE WATERCRESS 11.00

Sautéed Chinese watercress with soy bean, garlic and oyster sauce

SIDE ORDER

White Rice	2.00	Steamed Mixed Vegetables	
Brown Rice	2.25	5.00	
Sticky Rice	2.25	Roti Bread	2.50
Peanut Sauce	1.00	Steamed Rice Noodle	
Ginger Carrot Sauce		2.25	
1.00		Steamed Glass Noodle	
		2.50	

DESSERTS

DESSERTS

Mango Sticky Rice 6.00

Pumpkin Custard 5.00

Fried Banana 4.50

Fried Banana with Ice Cream 6.50

Fried Ice Cream (green tea, vanilla) 5.50

Ice Cream (green tea, vanilla) 4.50



BEVERAGES

BEVERAGES

Thai Iced Tea/Thai Iced Coffee	3.00
Lychee Thai Tea/ Lychee Lemonade	3.00
Lemonade/ Lemonade Thai Tea	3.00
Juice (lychee, mango, orange, pineapple)	3.00
Coconut Juice	3.25
Shirley Temple	3.00
Mango Basil	4.00
Soda (coke,diet coke,spite,ginger ale)	2.00

Spring Water

2.00

Sparkling Water

3.00

Hot Tea/Coffee

1.50

Hot Thai Tea

3.00

