

**Appetizers**

**-8-**

**Tod Mun Pla** Thai “comfort food” red curry based “fish cake”, served with mini cucumber salad dipping sauce. Tasty!

**Satey Gai** - Grilled marinated chicken; skewered fillet laced with peanut sauce

**Pohpia Pak Tod** -Crispy Siamese rolls with vegetables filling, served with sweet-sour dipping sauce

**Fried Chicken Wonton** served with sweet-sour dipping sauce

**Fried Vegetable Wonton** served with sweet-sour dipping sauce

**Appetizer Combo for 2**

Grilled chicken satey, crispy siamese spring roll, vegetable and chicken wonton with sweet-sour dipping sauce, with mini house salad. 18

**Soup**

**-8-**

**Spicy lemongrass soup -Tom Yum**

Thai spicy lemongrass soup, seasoned with chilli, lime, lemongrass.

**Tom Yum Nam Khun**

Thai Spicy Lemongrass Soup, seasoned with chilli, lime, lemongrass, and coconut milk

**Coconut milk soup -Tom Kha**

Fabulous coconut milk soup with a base of galangal; mild and aromatic

**Pineapple red curry soup -Tom Khua Supparod**

An exotic recipe from the Chaopaya River Valley area in Thailand; pineapple-red curry soup.

**Tom Jued**

A light flavored clear soup with tofu and vegetables. Perfect for vegan, but can be ordered with chicken, or shrimp.

**Salad**

“Yum-ยำ” and “Larb-ลาบ” are spicy combinations of freshly cooked meat or seafood salads dressed with onion, herbs, chillies and lime juice. “Yum” can complement any meal. “Larb” is E-San or Thai/Laotian style spicy salad, also great accompanied by steamed sticky rice.

**Som Tum Thai (Tida) 8**

Spicy salad of shredded green papaya and carrot with tomatoes, chilli, crushed peanuts, and lime juice. Wonderful and addictive!

**Yum Nuea Yang\* Spicy Grilled Beef Salad 10**

Thai Tida Spicy salad of grilled beef, onions tomatoes, lime juice, and spicy dressing.

**Yum Kung\* Spicy Shrimp Salad 10**

Thai spicy salad of large shrimp accompanied by onions, tomatoes, lime juice, and spicy dressing.

**Yum Wun Sen\* 10**

Piquant salad, with shrimp and minced chicken, on a base of translucent soy-flour vermicelli. A typical Thai dish served before the main meal.

**House Salad 8**

A fresh cut green salad of lettuce, shredded carrot, cucumber, tomatoes, onion, served with our very Thai ginger brown dressing

**Larb Gai\* 8**

Thai/Laotian spicy minced chicken seasoned with chill, herbs and ground roasted rice. Served over fresh-cut lettuce.

**Curry Dishes**

**Chicken or Vegetables 14.95    Beef or Shrimp 16.95**

**Green Curry**

Green Curry with green chillies, Thai herbs and spices including lemon grass, galangal, coriander, and lime leaf in a coconut milk base.

**Red Curry**

Red Curry with red chillie, and coconut milk base, a most traditional and favorite dish favored throughout Thailand.

**Massaman Mild Yellow Curry**

Mild curry with potato and peanut based. Popular in the South of Thailand. Perfect for the mild curry lover!

**Pineapple Red Curry**

Our red curry and coconut milk base with pineapple. Sweet aromatic and spicy!

**Panaeng Red Curry**

A Red-Panaeng curry based sauce influenced by the old Provincial Capital of Malaya.

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**Noodle Dishes**

**Chicken or Vegetables 14.95    Beef or Shrimp 16.95**

**Pad Thai – ผัดไทย**

Pad Thai presents a grand mix of textures and tastes. Stir-fried rice noodles with bean sprouts, scallions and crushed peanuts, with our homemade Pad Thai sauce.

**Spicy Drunken Noodle**

Wide rice noodle, bell peppers, onions, coated with spicy brown sauce and fresh basil.

**Pad Si-lew**

Sauté wide rice noodles, with egg, broccoli, carrots, and Asian broccoli sauté with dark and flavorful brown sauce.

**Rad Nar**

Sauté wide rice noodles, with egg, broccoli, Asian broccoli and carrots, with abrown gravy

**Stir Fry Dishes**

**Chicken or Vegetables 14.95    Beef or Shrimp 16.95**

**Vegetable with bean sprout stir fry**

Mixed vegetables sauté with our light brown sauce, and bean sprout.

**Ginger Stir-Fry**

Stir-fry with fresh ginger, onion, mushroom, bell pepper and vegetables in our brown sauce.

**Basil Stir-Fry**

Stir-fry of fresh basil, onion, mushroom, bell pepper and vegetables with our spicy basil sauce.

**Sweet & Sour Stir-fry**

“Thai style” Sweet and Sour stir fry of pine apple, tomatoes, onions, mushrooms, and vegetables.

**Garlic Stir-Fry**

An elegant sauté dish of vegetables and mild-garlic brown sauce, for the garlic lover!

**Thai Curry Stir-fry**

Spicy Stir fry of mixed vegetables, bell peppers, onions, mushrooms and Thai curry based brown sauce and a splash of coconut milk.

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**Rice Dishes**

**Thai Tida Fried Rice**

Fried Thai Jasmine rice with egg, onion, and vegetables with our homemade fried rice sauce

**Spicy Drunken Fried Rice**

Spicy fried rice accompanied with egg, onions, bell peppers, vegetables with our spicy fried rice sauce

**Additional.....**

**Wheat/Gluten Free Tofu 2.00**

**“Steamed Jasmine Rice 2.00**

**Steamed Sticky Rice 2.00**

**Steamed Rice Noodles 2.00**

**Steamed Vegetables 4.00**