



## SPECIAL MENU APPETIZERS

**ANGEL WING \$8.95**  
Chicken wing stuffed with ground chicken, shitake mushroom, onions, silver noodles and Thai spices. Served with cucumber salad and sweet plum sauce.

**PEEK GAI KROB (THAI STYLE BUFFALO WINGS) \$9.95**  
Crispy chicken wings in Thai sweet chili sauce. Topped with crispy basil leaves.

## SPECIAL MENU ENTRÉE

**SEAFOOD PAD KAREE \$17.95**  
Sautéed seafood in yellow curry powder with egg, onions, peas, carrots, celery, zucchini, bell peppers and baby corn.

**GOONG OB WOON SEN (CHEF'S FAVORITE DISH) \$15.95**  
Prawns and silver noodles in fresh ginger sauce with garlic, onions, celery, carrots, baby corn, bell peppers and shitake mushrooms.

**MANGO FISH (CUSTOMERS FAVORITE) \$16.95**  
Fried Tilapia in a special blend of yellow and red curry with mango, broccoli, peas and onions.

**MONSOON SHRIMP \$15.95**  
Flavorful shrimp in creamy lemongrass curry with green beans and broccoli.

**PUMPKIN RED CURRY \$14.95**  
Your choice of chicken, pork, beef or tofu in pumpkin red curry.

**B.B.Q. PORK \$9.95**  
Tender pork loin marinated in Thai spices and grilled. Served with steamed broccoli, carrots and sweet plum sauce.

## APPETIZERS

**1. FRESH SPRING ROLLS \$8.95**  
Fresh vegetables, vermicelli noodles and tofu wrapped in soft rice paper. Served with homemade peanut sauce and sweet chili sauce.

**2. MUN TOD (FRIED SWEET POTATOES) \$8.95**  
Deep fried sweet potatoes coated in coconut batter. Served with sweet plum sauce.

**3. EGG ROLLS \$8.95**  
Crispy fried egg rolls stuffed with vegetables, jelly noodles and black mushrooms. Served with sweet chili sauce.

**4. POT STICKERS \$8.95**  
Seared dumplings stuffed with chicken and vegetables. Served with vinegar soy sauce.

**5. FRIED TOFU (NON GMO) \$8.95**  
Fried golden brown tofu. Served with sweet plum sauce.

**6. SATAY \$9.95**  
Choice of chicken, pork or tofu marinated in coconut milk mixed with curry powder and grilled. Served on a skewer with a side of our popular peanut sauce and cucumber salad.

**7. CURRY PUFFS \$10.95**  
Special homemade recipe. Warm pastries filled with potatoes and curry powder, delicious paired with cucumber salad.

**8. FISH CAKE \$9.95**  
Ground fish mixed with red chili paste, green beans, and lemon leaves. Served with cucumber salsa.

**9. CRAB LAGOON \$9.95**  
Wonton stuffed with cream cheese and crispy fried. Served with plum sauce.

**10. SHRIMP ROLL \$10.95**  
Fried golden shrimp wrapped with egg roll skin. Served with sweet chili sauce.

**11. SHRIMP STICK \$10.95**  
Grilled marinated shrimp on a skewer. Served with sweet chili sauce.

## SALAD

**12. THAI SALAD \$9.95**  
Fresh garden vegetables, romaine lettuce, carrots, cherry tomatoes, onions, cucumber and boiled egg. Served with delicious peanut dressing.

**13. PAPAYA SALAD (SOM TUM) \$9.95**  
Shredded green papaya, carrots, tomatoes, green beans and roasted peanuts, seasoned w/ lime dressing.

**14. LARB \$9.95**  
Choice of ground chicken, pork, beef or fried tofu. Tossed with onions, carrots, cilantro and herbal roasted rice powder in lime dressing.

**15. BAKED EGGPLANT SALAD \$11.95**  
Eggplant tossed with chili lime dressing, onion, cilantro, carrots, tomatoes and mushrooms in chili lime dressing.

**16. BEEF SALAD \$11.95**  
Boiled tender beef tossed with onions, cucumber, tomatoes, carrots, cilantro and mushrooms in chili lime dressing.

**17. YUM YAI SALAD \$12.95**  
Combination of chicken, shrimp, boiled egg, onions, carrots, tomatoes, and spices tossed with lime and peanut dressing.

**18. SQUID SALAD \$11.95**  
Boiled tender squid tossed with onions, tomatoes, carrots, cilantro and mushrooms and seasoned with chili lime dressing.

**19. JELLY NOODLE SALAD \$11.95**  
Jelly noodles, prawns and chicken tossed with onions, cilantro, tomatoes and carrots in lime dressing. Garnished with roasted peanuts.

**20. PLAH GOONG \$13.95**  
Boiled tender prawns tossed with onions, lemongrass, cilantro, carrots, tomatoes and mushrooms in chili lime dressing.

**21. SEAFOOD SALAD \$16.95**  
Scallops, prawns, calamari and green mussels tossed in chili lime dressing with onions, cilantro, carrots, tomatoes and mushrooms.

## SOUP

**22. TOM KHA**  
Coconut milk broth with galangal, lemongrass, lemon leaves, onions, lime juice and mushrooms, topped with cilantro and green onions.

|                        | BOWL | HOT POT |
|------------------------|------|---------|
| Artichoke Heart        | 6.45 | 12.95   |
| Chicken                | 6.45 | 12.95   |
| Shrimp                 | 7.95 | 14.95   |
| Seafood                | 8.95 | 17.95   |
| Tofu and/or vegetables | 6.45 | 11.95   |

**23. TOM YUM**  
Hot and sour lemongrass broth with spicy lime juice, onions, tomatoes, lemon leaves and mushrooms, topped with cilantro and green onions.

|                        | BOWL | HOT POT |
|------------------------|------|---------|
| Chicken                | 6.45 | 12.95   |
| Shrimp                 | 7.95 | 14.95   |
| Seafood                | 8.95 | 17.95   |
| Tofu and/or vegetables | 6.45 | 11.95   |

**24. SPICY SEAFOOD SOUP (PO-TAK)**  
Spicy sour soup with ginger, basil, lemongrass, lime juice, lime leaves, onions, cilantro and mushrooms.  
Bowl \$8.95 | Hot Pot \$17.95

**25. WONTON SOUP**  
Chicken wonton soup with shrimp, chicken, napa cabbage, celery, carrots, baby corn and cilantro.  
Bowl \$8.95 | Hot Pot \$15.95

**26. GINGER CHICKEN SOUP**  
Chicken broth soup with fresh ginger, celery, baby corn, onions, carrots, mushrooms and cilantro.  
Bowl \$6.45 | Hot Pot \$12.95

**27. VEGETABLE SOUP**  
Combination of vegetables and mushrooms in light broth.  
Bowl \$6.45 | Hot Pot \$11.95

## ENTRÉE

Choice of chicken, pork, beef, tofu.  
Shrimp add \$3 | Seafood add \$6.00

**28. GINGER AND VEGETABLES \$11.95**  
Sautéed fresh ginger with onions, green beans, carrots, celery, baby corn, red bell peppers, cabbage and mushrooms in black bean sauce.

**29. SPICY BASIL CHILI \$11.95**  
Sautéed sweet basil, garlic, chilies, onions, red bell peppers, bamboo shoots, green beans and carrots.

**30. BROCCOLI GARLIC \$11.95**  
Sautéed broccoli and carrots in garlic sauce.

**31. BROCCOLI OYSTER \$11.95**  
Sautéed broccoli, fresh ginger and mushrooms in oyster sauce.

**32. BABY CORN, SNOW PEAS & MUSHROOMS \$11.95**  
Combination of baby corn, snow peas, mushrooms and carrots, sautéed in garlic oyster sauce.

**33. SWEET & SOUR \$11.95**  
Snow peas, carrots, cucumber, baby corn, onions, and red bell peppers sautéed in fresh tomatoes and pineapple sauce.

**34. GREEN BEANS \$11.95**  
Sautéed green beans and carrots in garlic oyster sauce.

**35. SPICY GREEN BEANS (PRIG KHING) \$11.95**  
Sautéed green beans and carrots in red chili paste.

**36. MONGOLIAN \$11.95**  
Sautéed in special sake sauce with mushrooms, celery, onions and water chestnuts. Topped with crispy white vermicelli noodles.

**37. CASHEW NUT \$11.95**  
Sautéed in chili paste with peas, carrots, onions, bamboo shoots and water chestnuts. Topped with roasted cashew nuts.

**38. EGGPLANT \$11.95**  
Sautéed red bell peppers and sweet basil in garlic black bean chili sauce.

**39. PARAM \$11.95**  
Sautéed in homemade creamy peanut sauce over steamed spinach. Topped with roasted peanuts and carrots.

**40. PRINCESS FAVORITE \$11.95**  
Sautéed onions, bamboo shoots, tomatoes, mushrooms, green beans, carrots and red bell peppers in chili sauce.

**41. MIXED VEGETABLES \$11.95**  
Sautéed mixed vegetables and mushrooms in garlic sauce.



SPICY BASIL CHILI

SWEET & SOUR

CASHEW NUT

EGGPLANT

## CURRY

Choice of chicken, pork, beef, tofu.  
Shrimp add \$3 | Seafood add \$6.00

### 42. YELLOW CURRY \$11.95

Yellow color is from cumin and turmeric. Served with potatoes, onions, broccoli, green beans, cabbage, zucchini, peas and carrots. Simmered in coconut milk with yellow curry paste.

### 43. MAS-SA-MUN CURRY (PEANUT CURRY) \$11.95

Potatoes, onions, broccoli, green beans, cabbage, zucchini and carrots. Simmered in coconut milk with massamun curry paste. Topped with roasted peanuts.

### 44. PANANG CURRY (LIGHT SPICY CURRY) \$11.95

Broccoli, green beans, cabbage, zucchini, carrots, red bell peppers and basil. Simmered in coconut milk with panang chili paste.

### 45. RED CURRY (SPICY RED CHILI CURRY) \$11.95

Bamboo shoots, broccoli, green beans, cabbage, zucchini, peas, carrots, red bell peppers and basil. Simmered in coconut milk with red chili paste.

### 46. GREEN CURRY (SPICY YOUNG GREEN CHILI CURRY) \$11.95

Bamboo shoots, broccoli, green beans, cabbage, zucchini, peas, carrots, red bell peppers and basil. Simmered in coconut milk with green chili paste.

### 47. ROASTED DUCK CURRY \$17.95

Boneless roasted duck, snow peas, bamboo shoots, tomatoes, peas, carrots, red bell pepper and basil. Simmered in coconut milk with red chili paste.

### 48. PINEAPPLE DUCK CURRY OR PINEAPPLE SHRIMP CURRY \$17.95

Choice of boneless duck or shrimp with snow peas, cherry tomatoes, peas, carrots, red bell peppers, basil and pineapple chunks. Simmered in coconut milk with red chili paste.



YELLOW CURRY



MASSAMUN CURRY



RED CURRY



GREEN CURRY

## RICE

Choice of chicken, pork, beef, tofu.  
Shrimp add \$3 | Seafood add \$6.00

### 49. PINEAPPLE FRIED RICE \$13.95

Fried rice with chicken, shrimp, pineapple chunks, raisins, peas, carrots and onions. Served in a fancy pineapple shell, topped with cashew nuts.

### 50. KHAO OB KHUN CHIENG \$13.95

Pan-fried Jasmine rice baked with egg, chicken, shrimp, garlic, Chinese sausage, shitakemushroom, peas, carrots, onions and baby corn.

### 51. THAI FRIED RICE \$11.95

Pan-fried Jasmine rice with garlic, egg, peas, carrots, onions, baby corn and tomatoes.

### 52. SPICY FRIED RICE \$11.95

Pan-fried Jasmine rice with garlic chili sauce, bamboo shoots, basil, red bell peppers, green beans, onions and carrots.

### 53. COMBINATION FRIED RICE \$15.95

Pan-fried Jasmine rice with a combination of chicken, pork, beef and shrimp with garlic, egg, peas, carrots, onions, baby corn and tomatoes.



PINEAPPLE FRIED RICE



KHAO OB KHUN CHIEN

## NOODLES

Choice of chicken, pork, beef, tofu.  
Shrimp add \$3 | Seafood add \$6.00

### 55. PAD THAI \$11.95

Stir-fried thin rice noodles with egg, shrimp, chicken, bean sprouts, green onions and ground peanuts in tamarind sauce.

### 55. PAD SEE YOU \$11.95

Pan-fried flat rice noodles with egg, broccoli and carrots in black bean sauce.

### 56. SPICY NOODLE (DRUNKEN NOODLE) \$11.95

Pan-fried flat rice noodles with bamboo shoots, tomatoes, red bell peppers, onions, green beans and basil in garlic chili sauce.

### 57. CURRY NOODLE \$11.95

Yellow curry sauce with onions, zucchini, baby corn, cabbage, green beans, peas and carrots, served over steamed rice noodles.

### 58. CHOW MEIN \$11.95

Pan-fried egg noodles with bean sprouts, onions, carrots, celery, baby corn, green beans and cabbage.

### 59. PAD WOONSEN \$11.95

Stir-fried crystal bean thread with egg, bean sprouts, onions, celery, baby corn, tomatoes, red bell peppers, green beans, cabbage and carrots.

### 60. RAD NAH \$11.95

Fermented soy bean gravy with broccoli and carrots. Served over pan-fried flat rice noodles.

### 61. SPICY THAI SPAGHETTI \$13.95

Stir-fried Thai-style spaghetti with onions, peas, carrots, red bell peppers, and tomatoes in garlic chili sauce. Topped with crispy basil.

## POULTRY

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### 62. B.B.Q CHICKEN \$13.95

Chicken marinated in coconut curry powder and spiced BBQ sauce, served with sweet plum sauce.

### 63. GOLDEN CHICKEN \$13.95

Thai-style fried chicken, served with special spicy salsa.

### 64. STAR DUCKLING \$17.95

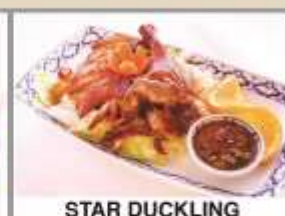
Crispy boneless duck served on a bed of stir-fried cabbage and carrots, with side of spicy vinegar soy sauce.

### 65. GINGER DUCK \$17.95

Sautéed boneless duck with fresh ginger, mushrooms, onions, red bell peppers, celery, green beans, baby corn, cabbage and carrots in black bean sauce.



BBQ CHICKEN



STAR DUCKLING

## FISH & SEAFOOD

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### 66. TOPLESS SEAFOOD \$18.95

Scallops, shrimp and calamari simmered in creamy red curry with basil and spinach. Served in a special hot clay plate.

### 67. PRIG PAO TALAY \$17.95

Sautéed combination seafood with bamboo shoots, onions, tomatoes, red bell peppers, green beans, carrots and mushrooms in chili sauce.

### 68. PANANG FISH \$15.95

Fried Tilapia fillet simmered with vegetables in panang curry.

### 69. GINGER FRIED FISH OR STEAMED FISH \$15.95

Sautéed Tilapia fillet with onions, red bell peppers, celery, carrots, green beans, baby corn and mushrooms in garlic ginger black bean sauce.



TOPLESS SEAFOOD



PRIG PAO TALAY

## FISH & SEAFOOD (cont)

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### 70. SPICY FRIED FISH \$15.95

Sautéed crispy Tilapia fillet with onions, bamboo shoots, green beans, carrots and red bell peppers in garlic chili basil sauce.

### 71. SPICY SEAFOOD \$17.95

Sautéed combination seafood with onions, bamboo shoots, green beans, carrots and red bell peppers in garlic chili basil sauce.

### 72. SPICY CURRY SEAFOOD \$17.95

Choice of panang curry or green curry. Seafood simmered with vegetables in coconut spicy curry sauce.

### 73. PANANG SALMON \$18.95

Steamed wild salmon, simmered with vegetables in panang curry.

### 74. SCALLOP GARLIC \$17.95

Sautéed in a tasty roasted garlic sauce, served on a bed of lettuce with Edamame.

## SIDE ORDERS

Steamed Jasmine Rice \$2.00

Jasmine Brown Rice \$2.50

Sticky Rice \$2.50

Peanut Sauce:

\$1.50 (S), \$3.00 (M), \$6 (L)

Steamed Vegetables \$5.95 (S), \$7.95 (L)

Steamed Edamame \$5.95

## DESSERTS

Tapioca with Coconut Milk Pudding \$5.95

Fried Banana \$4.95

Ice-Cream \$4.95

(Coconut, Vanilla or Green Tea)

Tempura Fried Ice-Cream \$5.95

(Coconut or Green Tea)

Sweet Sticky Rice With Mango \$7.95

F.B.I. (Fried Banana With Ice-Cream) \$7.95



STICKY RICE W/ MANGO



F.B.I.

## BEVERAGES

Thai Ice Tea Or Thai Ice Coffee \$3.00

Regular Ice Tea \$2.75

Jasmine Tea, Green Tea \$2.75

Hot Ginger Tea (Sweet) \$2.75

Iced Ginger Tea \$2.75

Soft Drink, Mineral Water \$2.45

Orange, Apple or Coconut Juice \$3.95

### BEER

Singha (Thai) \$3.95 (S), \$6.95 (L)

Chang (Thai) \$3.95 (S), 6.95 (L)

Sapporo (Japanese) \$3.95 (S), 6.95 (L)

Heineken \$3.95 (S)

Budweiser \$3.95 (S)

Bud Light \$3.95 (S)

Non-Alcoholic Beer \$3.95 (S)

### WINE

California House Wine

Chablis, Zinfandel, Burgundy

Litre \$15.95 Half Litre \$8.95

Glass \$4.95

Sake (Served Warm) \$3.95 (S), \$6.95 (L)

Corkage Fee \$12