

♦ CURRIES ♦



Choice of meat :

Chicken, Pork, Tofu, or Veggies
Beef or Crispy Chicken add \$2 | Shrimps add \$4
Combination, Fish Fillet, or Duck add \$7
Mixed Seafood or Salmon add \$8

Served with Jasmine Rice

Substitute : Brown rice or Unsweet Sticky Rice add \$1
or Coconut Rice add \$2

- 61. YELLOW CURRY** 🌶️ **\$13.95**
Choice of your meat in Yellow curry, potato, carrot and onion.
It generally contains less chilli than other curry.
- 62. GREEN CURRY** 🌶️ A Thai Classic combining **\$13.95**
cream coconut milk with eggplant, bell pepper and sweet basil.
- 63. RED CURRY** 🌶️ A seductively spiced red curry, **\$13.95**
bell pepper, bamboo shoots and sweet basil leaves.
- 64. PANANG CURRY** 🌶️ An unbelievable rich and **\$13.95**
creamy curry with kaffir lime leaves base, bell pepper, pea and carrot.
- 65. MASSAMAN CURRY** 🌶️ **\$13.95**
Mild golden curry with cubed potatoes, carrot, onion and peanut.
- 66. PINEAPPLE CURRY** 🌶️ Another flavored of **\$13.95**
the red curry with pineapple, bell pepper, tomato, and fresh basil.
- 67. PUMPKIN RED CURRY** 🌶️ **\$14.95**
Pumpkin, bell pepper, and basil with red curry in coconut milk.
- 68. AVOCADO GREEN CURRY** 🌶️ The green chili curry **\$16.95**
in coconut milk with avocado, bell pepper, eggplant, and fresh basil.

FRIED RICE

Choice of meat :

Chicken, Pork, Tofu, or Veggies
Beef or Crispy Chicken add \$2 |
Shrimps add \$4 | Combination,
Fish Fillet, or Duck add \$7
Mixed Seafood or Salmon add \$8

Substitute : Brown rice add \$1



- 69. THAI FRIED RICE** Thai Jasmine rice stir-fried **\$13.95**
with egg, onion, tomato and scallion. Served with cucumber.
- 70. PINEAPPLE FRIED RICE** **\$14.95**
Special Thai fried rice with egg, pineapple, onion, bell pepper,
raisin, cashew, and curry powder. Served with cucumber.
- 71. SPICY FRIED RICE** 🌶️ **\$13.95**
Hot and spicy fried rice with egg, bell pepper, onion, and basil.
- 72. BASIL DUCK FRIED RICE** **\$18.95**
The ultimate fried rice with roasted duck, egg, onion,
bell pepper, basil, chili, and tomato. Served with cucumber.
- 73. CRAB FRIED RICE** Thai Jasmine rice stir-fried **\$20.95**
with egg, blue crab meat, and onion. Served with cucumber.

♦ CHEF'S SPECIAL ♦

Served with Jasmine Rice (Except Fried Rice and Noodles Dish)

Substitute : Brown rice or Unsweet sticky rice add \$1
or Coconut Rice add \$2

74. THAI TERIYAKI CHICKEN \$14.95

THAI TERIYAKI SALMON \$21.95
Grilled chicken breast or salmon with
teriyaki sauce, sesame seeds, steamed
broccoli, cabbage, and carrot. Served
with steamed rice.

75. THAI BBQ CHICKEN \$16.95

Grilled marinated half chicken with Thai herbs
and spices. Served with sweet chili sauce.

76. CHOWMEIN KEE MAO 🌶️

\$21.95 Stir-fried seafood
chow mein noodle with spicy basil,
chili, bell pepper, onion, and crispy
basil leaves.

77. SPAGHETTI SEAFOOD 🌶️

\$21.95 Spaghetti stir-fried with
seafood mixed, onion and bell pepper and
crispy basil leaves.

78. RIB EYE STEAK CURRY 🌶️

\$21.95
12 oz. premium USDA Rib eye steak with mushroom, bell
pepper, peas, and carrot in red panang curry.

79. GRILLED SALMON CURRY 🌶️

\$21.95
Grilled salmon along with asparagus, bell pepper, peas &
carrots in red curry sauce.

80. GARLIC GRILL SALMON

\$21.95
Grilled salmon with asparagus along side with green salad,
red cabbage, and carrot. Topped with fried garlic.

81. CHEF'S FRIED RICE 🌶️

\$19.95 The combination of
shrimp & crab meat, egg, onion, bell pepper, and basil.

82. CRYING TIGER STEAK 🌶️

\$21.95
12 oz. premium USDA Rib eye steak grilled to perfection.
Served with spicy dipping sauce, tomato, and cucumber.

83. GARLIC GREEN BEAN

\$14.95
Crispy green beans in a scrumptious garlic sauce.

84. DUCK CURRY

\$18.95 Roasted duck, pineapple,
tomato, bell pepper, basil with red curry in coconut milk.

♦ DESSERT ♦

COCONUT ICE CREAM \$5.50

GREEN TEA ICE CREAM \$5.50

COCONUT ICE CREAM WITH

STICKY RICE \$8.95

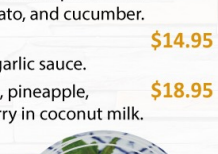
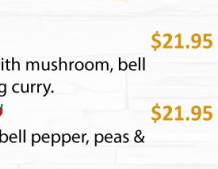
MANGO WITH SWEET STICKY RICE \$12.95

FRIED BANANA \$6.95

TAPIOCA IN COCONUT MILK \$4.95

SESAME BALL \$7.50

SWEET STICKY RICE \$5.00



LUNCH SPECIAL \$12.95

MON - FRI 11:00 AM - 3:00 PM (EXCEPT HOLIDAYS)

Served with jasmine rice (brown rice add \$1.00)
(Fried rice and noodle dishes **DO NOT** come with rice),
(1) crispy veggies roll and a side salad
(Topped with homemade dressing)

Choice of meat : Chicken, pork, tofu, or veggies
Beef add \$1 | Shrimps add \$3

- | | |
|--------------------------|--------------------------|
| L1. CRUNCHY CASHEW 🌶️ | L11. THAI FRIED RICE |
| L2. SPICY BASIL 🌶️ | L12. SPICY FRIED RICE 🌶️ |
| L3. GARLIC LOVER | L13. YELLOW CURRY 🌶️ |
| L4. GINGER SPICE | L14. GREEN CURRY 🌶️ |
| L5. MIGHTY KHAN | L15. RED CURRY 🌶️ |
| L6. NUTTY SPICY 🌶️ | L16. PANANG CURRY 🌶️ |
| L7. SPICY EGGPLANT 🌶️ | L17. PAD THAI |
| L8. SPICY GREEN BEANS 🌶️ | L18. PAD SEE EW |
| L9. BROCCOLI DELIGHT | L19. PAD KEE MAO 🌶️ |
| L10. VERY VEGGIES | L20. CHOW MEIN |
| | L21. KUA NOODLE |

ALONG THE SIDE

JASMINE RICE	\$3.00	STEAMED VEGETABLE	\$4.00
BROWN RICE	\$4.00	STEAMED BROCCOLI	\$4.50
UNSWEET	\$4.00	STEAMED CHICKEN	\$5.00
STICKY RICE		STEAMED NOODLES	\$4.00
COCONUT RICE	\$4.50	PEANUT SAUCE	\$3.00

♦ BEVERAGES ♦

REFILLABLE

COKE / DIET COKE / SPRITE /
ROOT BEER / CHERRY COKE /
UNSWEETENED ICE TEA /
CLUB SODA /ARNOLD PALMER /
LEMONADE / SHIRLEY TEMPLE **\$3.25**
HOT TEA (JASMINE / GREEN TEA / GINGER) **\$3.50**



NON-REFILLABLE

THAI HOT GINGER ALE **\$4.00** APPLE JUICE **\$4.00**
RAMUNE **\$3.95** SPARKLING WATER **\$4.95**
BOTTLED WATER **\$2.50** THAI ICED TEA **\$5.50**
THAI ICED COFFEE **\$5.50** THAI ICED GREEN TEA **\$5.50**
FLAVORED ICED TEA **\$4.00**
(MANGO / PEACH / STRAWBERRY)
FLAVORED LEMONADE **\$4.00**
(MANGO / PEACH / STRAWBERRY)



OPENING HOURS

Monday - Tuesday & Thursday - Friday

11:00 AM - 03:00 PM

04:30 PM - 09:30 PM

Saturday - Sunday

11:30 AM - 09:30 PM

18% Gratuity will be charged for party of 6 people or more.
Price are subjected to change without notice.

BEER / SAKE / PLUM WINES

SINGHA \$5.00 (S) \$9.00 (L)
SAPPORO \$5.00 (S) \$9.00 (L)
KIRIN ICHIBAN (LIGHT) \$5.00 (S) \$9.00 (L)
SHO CHIKU BAI HOT SAKE \$6.00 (S) \$9.00 (L)
PLUM SAKE \$6.00 (S) \$9.00 (L)
SHO CHIKU BAI NIGORI \$12.95

** Please ask for Wine Lists **

◆ APPETIZERS ◆

1. FRESH GARDEN ROLLS \$9.95

Lettuce, cucumber, mint, cilantro, carrot, and bean thread with our three kind of sauce.

2. FRESH SHRIMP ROLLS \$12.95

Rice paper wrap with green leaf, mint, cilantro, fresh basil, cucumber and carrot or add 4 shrimps.

Served with peanut sauce, black sauce, and sweet & sour sauce.

3. FRESH AVOCADO ROLLS \$11.95

Rice paper wrap with green leaf, basil, ginger, carrot, and avocado. Served with peanut sauce, black sauce, and sweet & sour sauce.

4. EDAMAME \$4.95

GARLIC EDAMAME \$5.95

Steamed Edamame pod with salt or stir-fried with garlic minced finely, chili oil, soy sauce and red flakes pepper. (Spicy on request)

5. CRISPY VEGGIE ROLLS \$9.95

Home made spring roll stuffed with mixed vegetable and taro root wrapped with egg roll skin. Served with sweet & sour sauce.

6. CRISPY TOFU \$8.95

Deep fried tofu. Serve with sweet & sour sauce topped with crushed peanut.

7. CRAB RANGOON \$9.95

Blue crab meat with cream cheese wrapped with wonton skin. Served with sweet & sour sauce.

8. SHRIMP SHUMAI \$9.95

Steamed shrimp dumpling with sesame oil topped with fried garlic with sweet black sauce.

9. FRIED CALAMARI \$10.95

Deep fried calamari Thai style with sweet & sour sauce.

10. CHICKEN SATAY \$12.95

Marinated chicken breast on skewer grilled. Served with Thai peanut sauce and cucumber salad.

11. CHICKEN CURRY PUFFS \$9.95

Marinated chicken with onion, carrot, potato wrapped with wonton skin. Served with cucumber salad.

12. CHICKEN WING \$10.95

House special deep-fried chicken party wings flavored and fried garlic. Served with Thai chicken sauce.

13. SHRIMP TEMPURA \$9.95

Lightly battered shrimp deep-fried. Served with sweet & sour sauce.

14. CRISPY SHRIMP WONTON \$10.95

Marinated shrimp wrap with wonton skin. Served with sweet & sour sauce.

15. STEAMED DUMPLING (Chicken or Spinach) \$9.95

Steamed dumpling served with sweet black sauce.

16. GYOZA (Pot sticker)(Chicken or Spinach) \$9.95

Deep Fried dumpling served with vinegar soy sauce

17. JASMINE THAI PLATTER \$15.95

Chicken satay (3), shrimp tempura (3), crab rangoon (3), Crispy veggie roll (3)

◆ SOUP ◆

Choice of meat : Chicken, Tofu, Veggies or Shrimps \$4

Add on : Chicken, Tofu, Veggies \$3 or Shrimps \$5

18. TOM YUM SOUP (S) \$8.95 (L) \$13.95

Clear lemongrass soup with chicken/ Tofu or Vegetables with kaffir lime leaves, lemongrass, galangal, chilli paste, lime juice, mushroom tomato and scallion.

(Shrimps add \$3/ Small, \$5 / Large, Seafood \$8/ Large)

19. TOM KHA SOUP (S) \$9.95 (L) \$14.95

A tangy and creamy coconut soup with chicken/ Tofu or Vegetables with kaffir lime leaves, lemongrass, galangal, Chilli paste, lime juice, mushroom tomato and scallion.

(Shrimps add \$3/ Small, \$5 / Large, Seafood \$8/ Large)

20. TOFU VEGGIES SOUP \$13.95

Cabbage, carrot, napa cabbage, onion in clear veggies broth with soft tofu, roasted garlic and scallion in clear veggies broth.

21. SHRIMP WONTON

SOUP \$14.95

Chicken or shrimp wonton with celery, napa cabbage, carrot, onion, garlic and scallion in clear chicken broth.

22. HOT & SOUR SEAFOOD SOUP \$21.95

Authentic hot & sour soup with combination of seafoods with basil, mushroom, lemon grass, ginger, galangal, kaffir lime leaves and scallion.



18

23. LUNCH SALAD \$3.95

Spring mix, carrot, and red cabbage. Served with house dressing.

24. CUCUMBER SALAD \$4.95

Cucumber, red onion, and red bell pepper with sweet sauce.

25. HOUSE SALAD \$11.95

Spring mix, walnut, cucumber, tomato, dried cranberries with house dressing.

26. THAI CHICKEN SALAD \$13.95

Chicken breast, spring mix, and fried tofu, on top of crispy wonton with Thai style peanut dressing.

27. AVOCADO CHICKEN SALAD \$14.95

Chicken breast, avocado, spring mix, walnut, dried cranberries, cucumber, and tomatoes. Served with house dressing.

28. PAPAYA SALAD \$14.95

Shredded green papaya, green bean, tomato, carrot, fresh garlic, Thai chili, peanuts, lime, and 3 shrimps.

29. CHICKEN LARB SALAD \$14.95

Ground chicken mixed with red onion, mint, cilantro, rice powder, and lime.

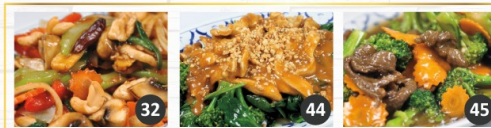
30. BBQ DUCK SALAD \$18.95

Honey roasted duck over spring mix, tomato, and cucumber. Serve with Thai spicy salad sauce.

31. RIB EYE STEAK SALAD \$21.95

SALAD

◆ STIR-FRIED ◆



Choice of meat :

Chicken, Pork, Tofu, or Veggies

Beef or Crispy Chicken add \$2 | Shrimps add \$4

Combination, Fish Fillet, or Duck add \$7

Mixed Seafood or Salmon add \$8

Served with Jasmine Rice

Substitute : Brown rice or Unsweet Sticky Rice add \$1 or Coconut Rice add \$2

32. CRUNCHY CASHEW Bell pepper, onion, mushroom, water chestnuts, and cashew nuts in roasted chili sauce. \$13.95

33. SPICY BASIL Thai's favorite spicy dish with chilli, bell pepper, green beans, and basil leaves. \$13.95

34. GARLIC LOVER \$13.95

A tasty stir-fried fresh & roasted fresh garlic with black pepper over shredded fresh cabbage. Topped with fried garlic.

35. GINGER SPICE Shiitake and fresh mushroom sautéed with onion, bell pepper, and fresh ginger. \$13.95

36. MIGHTY KHAN A slightly spicy stir-fried with mushrooms, onion, ginger and bell pepper in garlic sauce. \$13.95

37. NUTTY SPICY Spicy house sauce sautéed with zucchini, onion, bell pepper, dried chilli and roasted peanuts. \$13.95

38. VERY VEGGIES \$13.95

Assortment of seasonal vegetable stir-fried in garlic sauce.

39. SWEET N' SOUR Pineapple, bell pepper, tomato, green onion, and cucumber in homemade sweet & sour sauce. \$13.95

40. SNOW PEAS & SHIITAKE MUSHROOM \$13.95

Sautéed snow peas, shiitake mushroom, and carrot stir-fried with house sauce.

41. PUMPKIN LOVER Sautéed pumpkin (Kabocha) with egg, garlic, and green onion in oyster sauce \$13.95

42. ORANGE CHICKEN \$13.95

Crispy battered chicken tossed in authentic homemade orange sauce. Topped with sesame seed. Served with steamed broccoli and carrot.

43. ASPARAGUS & SHIITAKE MUSHROOM \$14.95

Sautéed sliced asparagus, shiitake mushroom, and carrot in garlic sauce.

44. PRA RAM \$13.95

Fresh spinach with Thai peanut dressing on top with cashew nuts.

45. BROCCOLI DELIGHT \$13.95

Sautéed broccoli and carrot with our savory stir-fried sauce.

46. SPICY EGGPLANT \$13.95

Delicious dish of eggplant in chilli garlic sauce with bell pepper and onion.

47. SPICY GREEN BEANS \$13.95

Green beans with bell pepper stir-fried in spicy curry paste sauce.

◆ NOODLES ◆

Choice of meat :

Chicken, Pork, Tofu, or Veggies

Beef or Crispy Chicken add \$2 | Shrimps add \$4

Combination, Fish Fillet, or Duck add \$7

Mixed Seafood or Salmon add \$8

48. PAD THAI \$13.95

The most popular Thai noodle stir-fried in house sauce, egg, green onion, and bean sprouts with crushed peanut.

49. PAD SEE EW \$13.95

Stir-fried flat rice noodle with egg, broccoli, and carrot with sweet soy sauce.

50. PAD KEE MAO \$13.95

Hot and spicy flat rice noodle with egg, bell pepper, onion, and basil.

51. KUA NOODLES \$13.95

Flat rice noodles stir-fried with egg, bean sprouts, onion, roasted garlic, crushed peanut, and scallion. Served over lettuce green leaf.

52. CHOW MEIN \$13.95

Stir-fried chow mein noodle with cabbage, broccoli, celery, onion, and bean sprouts.

53. PAD WOON SEN \$13.95

Stir-fried glass noodle with egg, napa cabbage, tomato, onion, and celery.

54. THAI PEANUT PASTA \$13.95

Spaghetti with Thai peanut sauce, bell pepper, bean sprout, and onion. Topped with carrot & crushed peanut.

55. RAD NAH \$13.95

Crispy egg noodles or rice noodles with broccoli and carrot in savory oriental gravy.

56. DUCK NOODLES SOUP \$18.95

Your choice of noodles with roasted duck, bean sprouts, and scallion in duck soup base.

57. BEEF NOODLES SOUP \$14.95

Stewed beef on your choice of noodles and bean sprouts. Topped with scallion and roast garlic.

58. YELLOW CURRY NOODLE \$14.95

Steamed noodle in yellow curry.

59. TOM YUM NOODLE SOUP \$13.95

Steamed noodle and bean sprouts in Tom Yum soup.

60. TOM KHA NOODLE SOUP \$14.95

Steamed noodle and bean sprouts in Tom Kha soup.



48



49



48

*** These dishes are prepared mild to medium spicy. Please let us know how would you like it mild, medium, spicy, or very spicy.

Please inform us of any allergies.

All seafood product may contain shells and bone, please use caution when consuming