



THAI-LICIOUS

GOURMET THAI CUISINE



APPETIZERS

Egg Rolls	\$6.00
Four crispy fried vegetable spring rolls served with sweet chili sauce	
Fresh Basil Rolls	\$10.00
Two rice wraps filled with leaf lettuce , basil leaves, Tofu, carrots and shrimp, served with sweet plum sauce	
Curry Empanadas	\$8.00
Four of our homemade pastry filled with chicken and yellow curry mixed with onions, potatoes then fried to perfection served with cucumber sauce	
Krab Angles	\$8.00
Four fried wontons filled with Krab meat and cream cheese served with sweet chili sauce	
Chicken Satay	\$12.00
Five skewers with sliced lean chicken marinated and in Thai spices and coconut milk, char-grilled served with peanut dipping sauce and cucumber onion sauce	
Gyoza Vegetables	\$10.00
Gyoza wrappers filled with Mixed vegetable served with ginger dipping sauce	
Shumai	\$8.00
Four wonton wrappers filled with pork, soy sauce, sugar, salt, sesame oil, black pepper, and garlic served with ginger dipping sauce	
Potstickers	\$8.00
Five wonton wrappers filled with ground pork, salt, black pepper and garlic delightfully crispy served with ginger sauce	
Shrimp Blanket	\$10.00
Four whole shrimp wrapped in spring roll wrappers and deep fried until crispy with Thai Sweet chili	
Edamame	\$6.00
Edamame is said to have high-quality proteins served with salt	
Sampler Plate	\$12.00
Two each, egg rolls, dumplings, Krab Angles, shrimp blanket and chicken satay	

CURRIES

Lunch Choice: Chicken, Pork, Tofu, Vegetable \$13.00 Beef or Shrimp \$14.00 Seafood \$16.00

Dinner Choice: Chicken, Pork, Tofu, Vegetable \$16.00 Beef or Shrimp \$17.00 Seafood \$19.00

PraRam Long Song

Swimming rama is a traditional Thai dish featuring all generously drenched in a rich creamy peanut sauce

Red Curry

Red curry paste, coconut milk, bell peppers, eggplant, bamboo shoots, zucchini and fresh basil leaves

Panang Curry

Panang curry paste, coconut milk, bell peppers, fresh basil leaves and kaffir lime leaves

Yellow Curry

Yellow curry paste, coconut milk, potatoes, carrots and onions

Mango Curry

Yellow curry paste, coconut milk, mango, carrots and onions

Green Curry

green curry paste, coconut milk, zucchini, green beans, bell peppers, fresh basil leaves and bamboo shoots

Massamun Curry

Massamun curry paste, coconut milk, roasted peanuts and potatoes

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SOUPS

Tom Yum	\$10.00
Spicy lemongrass soup with kaffir lime leaves, galango roots, mushrooms, onions, carrots, scallions and cilantro	
Tom Kha (Coconut Soup)	\$10.00
Coconut flavored broth with lemongrass, kaffir lime leaves, galongo root, mushrooms, onions, carrots, scallions and cilantro	
Seafood Soup	\$17.00
Squid, shrimp, mussels and scallops in spicy lemongrass soup with Thai basil, mushroom, onions and carrots	
Wonton Soup	\$10.00
Marinated ground chicken and pork wrapped in wonton skins served with mixed vegetables, scallions and cilantro in chicken broth	
Miso Soup	\$10.00
Miso paste mixed into dashi tofu, seaweed and spring onions	
Egg Drop Soup	\$10.00
Chicken stock and soy sauce, carrots, onions and beaten eggs get swirled into the soup giving a silky texture	
Hot and Sour Soup	\$10.00
Chicken stock, soy sauce, carrots, onions, tofu, bamboo shoot, sesame oil, vinegar, chili, garlic paste, green onions	
Chicken Rice Soup	\$10.00
Chicken stock, soy sauce, carrots, onions, white rice, scallions and cilantro	

SALADS

Som-Tam or Thai Papaya Shrimp Salad	\$12.00
A traditional, spicy and refreshing dish. The crunchy green papaya is a staple of Thai cuisine and combines sweet sour and spicy flavors with tomatoes and roasted peanuts	
Nam Tok Beef	\$15.00
Pan seared sliced beef seasoned with red onions, basil leaves, Carrots, mint, Scallions, cilantro and rice powder mixed with spicy chili lime sauce served over a bed of fresh greens	
Larb Kai	\$15.00
Seared ground chicken seasoned with red onions, mint, carrots, scallions, cilantro, basil leaves and rice powder mixed with spicy chili lime sauce served over a bed of fresh greens	
Beef Salad	\$15.00
Pan seared sliced beef with cucumbers, tomatoes, red onions, carrots, scallions, and cilantro mixed with spicy chili lime sauce served over a bed mixed fresh greens	
Ginger Salad	\$10.00
Fresh romaine lettuce, tomatoes, cucumbers and carrots served with homemade ginger dressing	
Thai Salad	\$12.00
Fresh romaine lettuce, tomatoes, cucumbers, sliced hardboiled egg, bean sprouts and carrots served with homemade peanut dressing	

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NOODLES & RICE ENTREES

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Pad Thai

Thailand's most popular noodle dish. Thin Thai rice noodles stir fried with egg, bean sprouts, green onions, ground peanut and lime wedge.

Kra Pao

Traditional Thai spicy stir-fried ground chicken or pork with chili, garlic and holy basil sauce served with crispy edge fried egg

Khao Man Kai-Rice Steamed with Chicken

Fragrant rice cooked with ginger and garlic served with tender boiled chicken and sweet dipping sauce topped with coriander served with soup

Khao Man Kai-Rice steamed with Crispy Chicken

Fragrant rice cooked with ginger and garlic served with crispy chicken and sweet chili dipping sauce topped with coriander served with soup

Pad See Ew

Wide rice noodles with broccoli, carrot, in a sweet soy sauce

Kuaitiao Khua Kai

Popular Thai dish made with stir-fried rice noodles, egg, garlic, squid, chicken, lettuce, spring onion, white pepper, light soy sauce served with Sriracha sauce

Pad Woon Sen

Mung bean noodles sauteed with egg, tomatoes, carrots, napa, snow peas and scallions in our mild brown sauce sesame oil

Thai Fried Rice

fried rice sauteed with egg, carrots, onions, scallions and cilantro

Basil Fried Rice

Fried rice sauteed with Thai chili, egg, carrots, onions, green beans, zucchini, bell peppers and fresh basil leaves

Drunken Noodle

Wide rice noodles, zucchini, green beans, tomatoes, basil leaves, egg, onions, bell peppers and spicy chili garlic sauce

Teriyaki Chicken

Fragrant grilled chicken with teriyaki sauce on top with broccoli, carrots sesame seeds

SIDES

Jasmine Rice	\$3.00
Brown Rice	\$3.95
Steamed Vegetables	\$3.00
Curry Sauce	\$3.00
Sauce Choice of : Sweet Chili, Garlic, Ginger, Mayo or Siracha	\$1.50
Peanut Sauce	\$3.00

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STIR FRY ENTREES

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Sweet & Sour

Onions, bell peppers, tomatoes, pineapple, zucchini, garlic, carrots and scallions in a Thai sweet & sour sauce

Prik King

Green beans, bell peppers, garlic, and kaffir lime leaves in a slightly sweet Thai curry paste

Garlic Pepper

Special garlic butter sauce with black & white pepper served on a bed of steamed mixed vegetables

Pad Prik

Bell peppers, carrots, onions, garlic, scallions & mushrooms in a spicy brown sauce

Spicy Cashew Nut

Bell peppers, onions, zucchini, garlic, carrots & cashews in sweet spicy brown sauce

Spicy Basil Leaves

Fresh basil leaves, bell peppers, green beans, onions, zucchini, carrots & garlic in a spicy brown chili sauce

Ginger & Mushroom

Onions, scallions, zucchini, bell pepper, mushrooms, carrots, garlic & ginger in a light brown sauce with sesame oil

Veggie Medley

Medley of mixed vegetables & garlic stir-fried in a light brown sauce with sesame oil

Broccoli Lovers

Fresh broccoli, mushrooms, carrots & garlic in a light brown sauce with sesame oil

Fish Chili Thai Herbs

Crispy fish stir-fried with Thai herbs, chili, bell peppers, greens beans & kaffir lime leaves

Fish Sweet & Sour

Crispy fish stir-fried with sauce of pineapples, tomatoes & vegetables

Volcano Chicken

Tempura chicken tossed with volcano sauce on a bed mixed vegetables and cashews

KID MENU

Chicken, Pork, Tofu, Vegetable \$10.00 Beef or Shrimp \$12.00

Bento Choice: Udon or Rice

Crispy Snow Chicken \$12.00

Five lightly battered chicken pieces with special crispy fried dough with broccoli & carrots ketchup sauce with jasmine rice

Thai Fried Rice \$10.00

Fried rice sauteed with egg, onions, carrots

Shrimp Tempura \$12.00

Five crispy fried shrimp served with udon noodles in bento with a side of tempura dipping sauce

Fried Chicken Wings \$12.00

Five crispy fried chicken wings coated with sweet & sour flavors served with jasmine rice

Teriyaki Chicken \$12.00

Fragrant grilled chicken with teriyaki sauce on top served with broccoli & carrots with jasmine rice

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HOUSE SPECIALS

Includes : Jasmine Rice and Choice of soup or salad (brown rice or fried rice add \$3.00)

EXTRA : Chicken, Pork, Tofu, Vegetable, Beef, or Seafood \$3.00

Pad Thai Tiger Prawns \$23.00

Signature Thai dish with four tiger prawns, thin rice noodles sauteed with egg, scallions, bean sprouts served with crushed peanuts and lime

Tiger Prawns Tamarind \$23.00

Five crispy tiger prawns topped with special aromatic brown sugar tamarind sauce served with lettuce, broccoli & carrots

Goong OB Woonsen \$23.00

Classic Thai dish served in a clay pot with four Tiger Prawns, glass noodles, fresh ginger and sesame oil soy sauce

Drunken Noodles Duck \$23.00

Crispy Roasted Duck with wide rice noodles, zucchini, green beans, tomatoes, basil, egg, onions, bell peppers and spicy chili sauce

Crispy Duck \$22.00

Thinly sliced 1/2 duck lightly coated and crisped to perfection topped with Choice of red curry, ginger or spicy basil sauce served with lettuce, broccoli & carrots

Duck Curry \$29.00

Traditional crispy duck in red curry with pineapple chunks, grapes, cherry tomatoes & basil leaves

Volcano Chicken Hot Pan \$22.00

Tempure chicken tossed with volcano sauce on a bed of mixed vegetables and cashews

Spicy Seafood Hot Pan \$22.00

Seafood stir-fried in Thai basil sauce with onion, bell peppers, zucchini, green beans, carrots & basil leaves

Bulgogi Hot Pan \$23.00

Thinly sliced beef marinated Korean style and served sizzling with mixed vegetables & kimchi

Kalbi Hot Pan \$30.00

Korean style marinated short ribs served on mixed vegetables & kimchi

Lamp Thai Basil Chops Hot Pan \$40.00

Five fresh lamb chops char-grilled & topped with Thai basil sauce served with lettuce, broccoli & carrots

New York Strip Hot Pan \$40.00

Char-grilled & topped with Thai basil garlic sauce served with lettuce, broccoli & carrots

Duck Tamarind \$24.00

Crispy roasted duck with special aromatic brown sugar tamarind sauce served with lettuce, broccoli & carrots

Coconut Shrimp \$18.00

Eight lightly battered shrimp with coconut flakes, deep fried to golden brown & topped with red curry sauce served with lettuce, broccoli & carrots

Crispy Snow Chicken \$18.00

Eight lightly battered chicken pieces with special crispy fried dough with crushed peanut sauce served with lettuce, broccoli & carrots

Grouper Ginger \$25.00

Steamed fish topped with fresh ginger, scallion sesame oil sauce served with vegetables

Crispy Fish with Chili Sauce Whole \$30.00

Whole crispy fried fish topped fragrant Thai herbs and chili sauce served with vegetables

Crispy Fish with Sweet & Sour Sauce Whole \$30.00

Whole crispy fried fish with sauce of pineapple, tomatoes & vegetables

Pineapple Fried Rice - Fruity \$20.00

Fruity fried rice with chicken & shrimp, yummy chunks of pineapple, raisin, cashews, egg served in a pineapple shell

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DESSERT

Mango Sticky Rice \$8.95

Thai sweet coconut sticky rice topped with mango & sesame seeds

Coconut Cake \$5.95

Fluffy cake with shredded coconut and creamy sweetened coconut milk

Thai Custard \$8.95

Sweetened coconut cream custard made daily & scooped over special soft Thai sweet purple rice

BEVERAGES

Fountain Soda

Coke products Free Refills

\$3.50

Hot Tea

\$3.25

Thai Iced Tea

\$4.95

Hot Green Tea

\$3.50

Lemoade

\$2.50

Ice Tea (Sweet or Unsweet)

Free Refills

\$2.75

Thai Coffee

\$4.95

Hot Jasmine Tea

\$3.50

Bottled Water (Sprakling or Non Sparkling)

\$2.95

Thai Tea

\$6.00

HOUSE WINE

Merlot

Glass \$8.00 Bottle \$29.00

Cabernet Sauvignon

Glass \$8.00 Bottle \$29.00

White Zinfandel

Glass \$8.00 Bottle \$29.00

Chardonay

Glass \$8.00 Bottle \$29.00

BEER

Michelob Ultra

\$4.95

Budweiser

\$4.95

Coors Light

\$4.95

Sapporo

\$6.50

Singha

\$6.50

HOUSE SAKE

Hot Sake

Small \$8.00 Large \$16.00

Hakutsuru Plum Wine

Glass \$8.00

Rihaku Dreamy Clouds Sake

Bottle \$16.00

Hakutsuru Sake

Bottle \$16.00

Sayuri Nigori Sake

Bottle \$16.00

Ozeki Nigori Strawberry

Bottle \$16.00

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