

APPETIZERS

GARDEN ROLLS (6 PCS.) 6.50

(SHRIMP | VEGGIE)

Soft Rice Paper Wrapped with Vermicelli, Carrot, Green Vegetable and Basil Leaves Served with Peanut Hoisin Sauce.

CRISPY ROLLS (5 PCS.) 5.95

Crispy Spring Roll Wrapped with Vermicelli and Vegetable Served with Sweet Sour Sauce.

POTSTICKERS (STEAMED OR FRIED) 6.50

(PORK 6 PCS. | CHICKEN 5 PCS. | VEGGIE 5 PCS.)

Dumplings Served with Ginger Soy Sauce.

SHRIMP SHUMAI (STEAMED OR FRIED) (8 PCS.) 5.95

Wonton Wrappers Filled with Shrimp and Vegetables.

TOFU TRIANGLES 5.95

Golden Fried Tofu Served with Sweet Sour Sauce top with Ground Peanut.

CHIVE PANCAKE (2 PCS.) 5.95

Thai Style Pancake Served with Chili Soy Sauce.

CHICKEN SATAY (4 PCS.) 6.95

Marinated Chicken with Spices Grilled on Bamboo Skewer. Served with Peanut Sauce.

EDAMAME 5.95

Boiled Japanese Soybean Sprinkled with Salt.

FRIED CALAMARI 8.50

Fried Light and Crisp. Served with Sweet Chili Sauce.

CRAB RANGOON (6 PCS.) 6.95

Crispy Wrapped with a Blend of Philadelphia Cream Cheese, Crabstick, Onion and Carrot. Fried until Gold. Served with Sweet Sour Sauce.

GOLDEN CHICKEN 6.95

Chicken Batter Fried until Crispy Served with Sweet Chili Sauce.

BANANA BLOSSOM WINGS (5 PCS.) MILD 6.95

Fried Chicken Wings with Sweet Chili or Spicy Mayo Sauce.

SHRIMP TEMPURA (6 PCS.) 7.95

Deep Fried Shrimp in a Light Batter.

THAI TRADIITIONAL SOUP

CHICKEN | SHRIMP | TOFU 3.95

HOT & SOUR SOUP (TOM YUM) MILD

Clear Hot and Sour Soup with Mushroom Topped with Scallion and Cilantro.

COCONUT SOUP

Coconut Milk-Based Soup with Mushroom Topped with Scallion and Cilantro.

SOUP

SHRIMP & PORK WONTON SOUP 4.95

A Seasoned Shrimp & Pork Wrapped with Wonton Skin, Carrot in Clear Broth Soup. Garnished with Scallion, Cilantro and Fried Garlic.

VEGETABLES SOUP 3.95

Clear Broth Soup with Clear Noodle, Napa Cabbage and Soft Tofu. Garnished with Scallion, Cilantro and Fried Garlic.

VEGETABLES DUMPLING SOUP 3.95

Vegetables Dumplings in Clear Broth Soup, Carrot, Scallion, Cilantro and Fried Garlic.

MISO SOUP 3.95

Soybean Soup with Soft Tofu, Dried Seaweed and Scallion.

SALAD

ADD +

STEAMED CHICKEN 3

STEAMED SHRIMP 3

SALMON (GRILLED | FRIED) 10

HOUSE SALAD 4.95

Assorted Fresh Green Vegetables Served with House Special Peanut Sauce on the side.

PAPAYA SALAD (1 Chili) 9.95

A Popular Thai Spicy Salad Dish. Sliced Green Papaya with String Beans, Tomato and Peanuts Tossed in Delicious Fresh Lime Dressing and Fresh Chili on Bed of Lettuce.

LARB CHICKEN SALAD (1 Chili) 9.95

Minced Chicken Tossed with Spicy Fresh Lime Dressing, Red Onions, Scallion, Cilantro, and a Touch of Ground Roasted Rice on Bed of Lettuce.

SEAWEED SALAD 4.95

Seasoned Seaweed Salad with Sesame Seed.

DINNER

NOODLE & FRIED RICE

CHICKEN | TOFU | VEGETABLE 12.50

SHRIMP | BEEF 14.95

DUCK | SEAFOOD 15.95

PAD THAI

The Most Famous Thai Dish Stir-Fried Rice Noodle with Egg, Bean Sprout, Scallion Topped with Crushed Peanuts.

PAD SEE EW

Stir-Fried Wide Rice Noodle with Eggs. (Carrot, Broccoli)

KEE MAO (DRUNKEN NOODLE) (Mild)

Wide Rice Noodle Stir-Fried with Chili Paste (Bell Pepper, Onion, Broccoli and Basil Leaves)

PAD WOON SEN

Glass Noodle Stir-Fried with Egg. (Red Pepper, Carrot, Onion and Napa Cabbage)

HOUSE FRIED RICE

House Special Fried Rice with Egg. (Red Pepper, Carrot, Onion and Tomato)

MANGO FRIED RICE (+\$1)

Stir-Fried Rice with Egg, Curry Powder, Diced Mango. (Red Pepper, Carrot, Onion and Tomato)

PINEAPPLE FRIED RICE (+\$1)

Stir-Fried Rice with Egg, Curry Powder, Pineapple Chunks. (Red Pepper, Carrot, Onion and Tomato)

BASIL FRIED RICE (2 Chili)

Stir-Fried Rice with Egg. (Bell Pepper, Onion and Basil Leaves)

CHILI PASTE FRIED RICE (2 Chili)

Stir-Fried Rice with Egg and Special Thai Chili Paste (Bell Pepper, Onion)

DINNER

CURRY DISHES

CREATE YOUR OWN NATURAL HERB CURRY DISHES SERVED WITH WHITE RICE OR BROWN RICE

Thai Curries are made from a variety of pungent and aromatic herbs such as lemon grass, ginger, kaffir lime and chili peppers simmered with coconut milk until a smooth rich flavor develops. Each bearing its own distinct flavor can be blended to your desired level of spiciness.

CHICKEN | TOFU | VEGETABLE 13.95

SHRIMP | BEEF 15.95

DUCK | SALMON | SEAFOOD 16.95

RED CURRY (2 Chili)

(Spicy from Dried Hot Red Chili Sautéed with Red Pepper, String Bean, Bamboo Shoot, Eggplant and Basil Leaves)

YELLOW CURRY (2 Chili)

(Rich Aroma from Curry Powder Sautéed with Red Curry, Carrot, Onion, String Bean, Pineapple, Yellow Squash and Tomato)

PANANG CURRY (2 Chili)

(Flavor from Fresh Kaffir Lime Leaf Chopped Sautéed with Bell Pepper, String Bean, Eggplant and Basil Leaves)

GREEN CURRY (2 Chili)

(Spicy from Dried Hot Green Chili Sautéed with Green Pepper, String Bean, Bamboo Shoot, Eggplant and Basil Leaves)

MASSAMAN CURRY (1 Chili)

(Flavor from Roasted Peanut in Curry Sautéed with Sweet Potato, Carrot and Onion)

MANGO CURRY (2 Chili) (+\$1)

Special Combination with Carrot, Red Pepper, Onion, Yellow Squash, Tomato and Diced Mango in Yellow Curry.

DINNER

TRADITIONAL THAI BASIL DISHES

SERVED WITH WHITE RICE OR BROWN RICE

THAI BASIL (2 Chili) 13.95

One of The Most Popular Thai Street Food Dishes Traditional Style with Minced Chicken, Bell Pepper, String Bean and Basil Leaves in Hot Basil Sauce.

(OTHER OPTIONS FOR THAI BASIL)

TOFU | VEGETABLE | SLICED CHICKEN 13.95

SHRIMP | BEEF | CRISPY CHICKEN 15.95

SEAFOOD 16.95

DUCK 19.95

RICE DISHES

SERVED WITH WHITE RICE OR BROWN RICE

CHICKEN | TOFU | VEGETABLE 13.95

SHRIMP | BEEF 15.95

DUCK | SEAFOOD 16.95

CASHEW (Mild)

Sautéed with Chili Paste Sauce, Red Pepper, Carrot, Onion, Mushroom, Pineapple, Cashew Nut and Scallion.

BROCCOLI

Sautéed with House Brown Sauce, Broccoli, Carrot and Black Pepper.

GINGER

Sautéed with Ginger Soybean Sauce, Red Pepper, Carrot, Onion, Mushroom, Ginger and Scallion.

SWEET AND SOUR

Sautéed with Sweet & Sour Sauce, Carrot, Bell Pepper, Onion, Pineapple, Tomato, Yellow Squash and Scallion.

GARLIC

Sautéed with Garlic Sauce on Bed of Steam Broccoli, Cabbage Topped with Black Pepper and Scallion.

TERIYAKI

Homemade Teriyaki Sauce Served with Steamed Carrot, String Bean and Broccoli Topped with Sesame Seed and Scallion.

PRIK KHING (2 Chili)

Sautéed with House Spicy Peanut Sauce and String Bean.

SPICY STRING BEANS (3 Chili)

Sautéed with Special Crushed Peanut Curry Sauce, Carrot, Bell Pepper, String Bean and Cashew Nut.

MADNESS (2 Chili)

Sautéed with Spicy Thicken Curry, Carrot, Bell Pepper, Yellow Squash and Basil Leaves.

GARDEN (DIP PLATE)

Steamed Vegetables (Sweet Potato, Broccoli, Carrot, String Bean and Yellow Squash) Served with House Special Peanut Sauce on the Side.

DINNER

DUCK

SERVED WITH WHITE RICE OR BROWN RICE

DUCK BASIL (2 Chili) 19.95

Crispy Half Boneless Roasted Duck Sliced Sautéed with Bell Pepper, String Bean and Basil Leaves in Hot Basil Sauce.

TAMARIND DUCK 19.95

Crispy Half Boneless Roasted Duck with Steamed Broccoli Topped with Sautéed Carrot, Red Pepper, Mango, Ginger in House Special Tamarind Sauce.

CHOO CHEE DUCK (2 Chili) 19.95

Crispy Half Boneless Roasted Duck with Steamed Broccoli Topped with Sautéed Bell Pepper in Thicken Choo Chee Curry.

CHILI DUCK (2 Chili) 19.95

Crispy Half Boneless Roasted Duck with Spicy Tamarind Sauce Served Over Steamed Carrot, String Bean and Broccoli.

HOT DUCK (2 Chili) 17.95

Our Special Prepared Duck Light Batter Deep-Fried Sautéed with Red Curry, Bell Pepper and String Bean Topped with Crispy Basil.

DINNER

SOURCE OF OMEGA 3

SERVED WITH WHITE RICE OR BROWN RICE

GARLIC SALMON (GRILLED | FRIED) 17.95

Salmon Fillet with Garlic Sauce Served Over Steamed Carrot, String Bean and Broccoli.

*Grilled (Take time around 25 minutes)

TERIYAKI SALMON 17.95

Fried Salmon Fillet Glazed with Homemade Teriyaki Sauce Served with Steamed Carrot, String Bean and Broccoli Topped with Sesame Seed and Scallion.

GINGER SALMON 17.95

Fried Salmon Fillet with Steamed Broccoli Topped with Sautéed Red Pepper, Carrot, Onion, Mushroom, Ginger, Scallion in Ginger Soybean Sauce.

CHOO CHEE SALMON (2 Chili) 17.95

Fried Salmon Fillet with Steamed Broccoli Topped with Sautéed Bell Pepper in Thicken Choo Chee Curry.

SALMON GARDEN (DIP PLATE) 16.95

Steamed Salmon and Vegetables (Sweet Potato, Broccoli, Carrot, String Bean and Yellow Squash) Served with House Special Peanut Sauce on the Side.

LUNCH

NOODLE & FRIED RICE

CHICKEN | TOFU | VEGGIE 9.95

SHRIMP | BEEF 10.95

PAD THAI

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BASIL FRIED RICE (2 Chili)

Stir-Fried Rice with Egg. (Bell Pepper, Onion and Basil Leaves)

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Stir-Fried Rice with Egg and Special Thai Chili Paste (Bell Pepper, Onion)

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CHICKEN | TOFU | VEGETABLE 9.95

SHRIMP | BEEF 10.95

DUCK 11.95

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(Spicy from Dried Hot Red Chili Sautéed with Red Pepper, String Bean, Bamboo Shoot, Eggplant and Basil Leaves)

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MADNESS (2 Chili)

Sautéed with Spicy Thicken Curry, Carrot, Bell Pepper, Yellow Squash and Basil Leaves.

GARDEN (DIP PLATE)

Steamed Vegetables (Sweet Potato, Broccoli, Carrot, String Bean and Yellow Squash) Served with House Special Peanut Sauce on the Side.

SIDE DISH

JASMINE RICE | BROWN RICE | RICE NOODLE 2.00
WIDE NOODLE 3.00
MIX VEGETABLE 3.00
CHICKEN | SHRIMP(STEAMED) 3.00
TOFU(STEAMED OR FRIED) 3.00
TERIYAKI SAUCE SMALL 1.00 / LARGE 3.00
PEANUT SAUCE SMALL 1.00 / LARGE 3.00
CURRY SAUCE SMALL 1.00 / LARGE 3.00

ADD ON

ANY PARTICULAR VEGGIE 1.00
MIX VEGETABLE 2.00
CHICKEN | TOFU 2.00
SHRIMP | BEEF 3.00
DUCK 4.00
ANY PARTICULAR SEAFOOD 3.00
(Squid, Mussel, Scallop)

DESSERTS

MANGO WITH SWEET STICKY RICE 6.95
BANANA CHOCOLATE SPRING ROLLS (6 PCS.) 5.95
ICE CREAM(Please ask for flavors) 3.00
(Housemade Ice Cream from Mason' Creamery Cleveland)

DRINKS

PELLEGRINO (16.9 FL OZ / 500ML) 2.95
SODA (REFILL) 3.25
(Coke, Diet Coke, Sprite, Ginger Ale)
UNSWEETENED ICE TEA (REFILL) 3.25
JUICE 3.95
(Orange Juice, Cranberry Juice and Pineapple Juice)

HOT TEA | HOT COFFEE 2.50
THAI ICE TEA 3.95
THAI ICE COFFEE 3.95
LEMONADE (REFILL) 3.95
SHIRLEY TEMPLE (REFILL) 3.95
ARNOLD PALMER (ICED TEA+LEMONADE)(REFILL) 3.95

WE DO NOT USE MSG IN OUR COOKING.

You may substitute beef, chicken, pork, seafood or tofu for each entrée. Prices are subjected to change without notice. Please ask server if you are allergic to some ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPICY LEVEL

MILD

1 = LITTLE

2 = MEDIUM

3 = THAI HOT

4 = EXPLODE

5 = FIRE

GLUTEN FREE & VEGAN UPON REQUEST