

APPETIZERS

FRESH GARDEN ROLLS 7.50 (SHRIMP OR VEGGIE)

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

TOFU TRIANGLES 8.00

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

EDAMAME 6.50

Boiled Japanese Soybean Sprinkled with Salt.

CHIVE PANCAKE 7.00

Deep Fried Thai Style Pancake. Chewy Inside with a
Crisp, Golden Shell. Served with Chili Soy Sauce.

CRISPY ROLLS 7.00

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

CHICKEN SATAY 9.00

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

SHRIMP SHUMAI (STEAMED OR FRIED) 6.50

Wonton Wrappers Filled with Shrimp.
Served with Ginger Soy Sauce.

SHRIMP TEMPURA 8.00

Deep Fried Shrimp in a Light Batter.
Served with Ginger Soy Sauce.

SWEET CHILI WINGS (MILD) 9.00

Fried Chicken Wings
Topped with Sweet Chili Sauce and Sesame Seeds

(CHICKEN OR VEGGIE) POT STICKERS 8.00 (STEAMED OR FRIED)

Dumplings Served with Ginger Soy Sauce.
*Veggie version contains textured soy protein

CRAB RANGOON 9.00

Crispy Spring Roll Wrapped with a Blend of
Philadelphia Cream Cheese, Crabstick,
Onion and Carrot. Served with Sweet Sour Sauce.



HOT & SOUR SOUP (TOM YUM) MILD 5.00 (CHICKEN | SHRIMP | TOFU)

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

COCONUT SOUP 5.50 (CHICKEN | SHRIMP | TOFU)

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

SHRIMP & PORK WONTON SOUP 5.50

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

VEGETABLE SOUP 4.50

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

VEGETABLE DUMPLING SOUP 4.50

Vegetable Dumplings in Clear Broth Soup with Napa Cabbage.
Garnished with Scallion, Cilantro and Fried Garlic.
*Contains Textured Soy Protein

MISO SOUP 4.50

Soybean Soup with Soft Tofu, Dried Seaweed and Scallion.

S O U P

S A L A D

PAPAYA SALAD 13.00

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 Mixed Green Salad.

ADD STEAMED CHICKEN +4.00

ADD STEAMED SHRIMP +5.00

ADD TOFU (STEAMED OR FRIED) +4.00

ADD SALMON (GRILLED OR FRIED) +13

SIDE SALAD 5.50

Mixed Green Salad, Carrot, and Tomato.
Served with Choice of Ginger Soy or Peanut Sauce

ADD STEAMED CHICKEN +4.00

ADD STEAMED SHRIMP +5.00

ADD TOFU (STEAMED OR FRIED) +4.00

ADD SALMON (GRILLED OR FRIED) +13

SEAWEED SALAD 5.00

Seasoned Seaweed Salad with Sesame Seeds



CHICKEN | TOFU | VEGETABLE 14.95

SHRIMP | BEEF 16.95

DUCK 24.95

HOUSE FRIED RICE

House Special Fried Rice with Egg,
Red Pepper, Carrot, and Onion

MANGO FRIED RICE (+\$1)

Stir-Fried Rice with Egg, Curry Powder,
Diced Fresh Mango, Red Pepper, Carrot, and Onion

PINEAPPLE FRIED RICE (+\$1)

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

BASIL FRIED RICE

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

CHILI PASTE FRIED RICE

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

F R I E D R I C E

N O O D L E

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, and Broccoli

KEE MAO (DRUNKEN NOODLE)

Wide Rice Noodle Stir-Fried with Bell Pepper, Onion,
Broccoli and Basil Leaves in Special Thai Chili Paste

PAD WOON SEN

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

SPICY LEVEL

1 chili = LITTLE

2 chilis = MEDIUM

3 chilis = THAI HOT

4 chilis = EXPLODE

5 chilis = FIRE

VEGAN AND GLUTEN FREE UPON REQUEST



****PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGY****

THAI BASIL

SERVED WITH CHOICE OF WHITE RICE OR BROWN RICE

THAI BASIL 15.95

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 15.95
SHRIMP | BEEF 17.95
DUCK 27.00



CASHEW

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.

SWEET AND SOUR

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



RED CURRY

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

YELLOW CURRY

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

SIDE DISH

JASMINE RICE | BROWN RICE 3.00

RICE NOODLE 4.00

WIDE RICE NOODLE 4.00

STEAMED CHICKEN 4.00

STEAMED SHRIMP 5.00

STEAMED MIX VEGETABLE 5.00

TOFU(STEAMED OR FRIED) 4.00

TERIYAKI SAUCE 3.00

CURRY SAUCE 4.00

PEANUT SAUCE SMALL 1.50 | LARGE 4.00

ADD ON

ANY PARTICULAR VEGGIE 1.50

CHICKEN | TOFU 4.00

MIX VEGETABLE 5.00

SHRIMP | BEEF 5.00

DUCK 9.00

*ADD ON CAN'T BE ON THE SIDE

DUCK

SERVED WITH CHOICE OF WHITE RICE OR BROWN RICE

TAMARIND DUCK 27.00

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

LAVA DUCK 27.00

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

DUCK BASIL 27.00

Crispy Half Boneless Roasted Duck Stir Fried with
String bean, Bell Peppers, and Basil leaves

RICE DISHES

SERVED WITH CHOICE OF WHITE RICE OR BROWN RICE

CHICKEN | TOFU | VEGETABLE 15.95

SHRIMP | BEEF 17.95

DUCK 24.95

TERIYAKI

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

PRIK KHING

Sautéed with House Spicy Peanut Sauce
and String Bean.

SPICY STRING BEANS

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

CURRY DISHES

SERVED WITH CHOICE OF WHITE RICE OR BROWN RICE

CHICKEN | TOFU | VEGETABLE 15.95

SHRIMP | BEEF 17.95

SALMON 23.95

DUCK 24.95

GREEN CURRY

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

MASSAMAN CURRY

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

DRINK

THAI ICE TEA 4.50

*substitute coconut milk +\$0.50

THAI ICE COFFEE 4.50

*substitute coconut milk +\$0.50

UNSWEETENED ICE TEA (REFILL) 4.00

LEMONADE (REFILL) 5.00

STRAWBERRY LEMONADE (REFILL) 5.50

COKE, DIET COKE, SPRITE, GINGER ALE (REFILL) 4.00

HOT TEA 2.50

JUICE (ORANGE, PINEAPPLE, CRANBERRY) 4.95

PELLEGRINO (16.9 OZ) 4.95

SHIRLEY TEMPLE (REFILL) 5.00

ARNOLD PALMER (REFILL) 5.00

SODA WATER (REFILL) 2.95

DESSERT

FRESH MANGO WITH SWEET STICKY RICE 8.00

*top with sesame seeds

BANANA CHOCOLATE SPRING ROLLS 8.00

*top with sesame seeds

SALMON

SERVED WITH CHOICE OF WHITE RICE OR BROWN RICE

TERIYAKI SALMON 23.95

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

LAVA SALMON 23.95

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



GARLIC

Sautéed with Garlic Sauce on Bed of Steam
String Bean, Carrot and Broccoli.
Topped with Cilantro and Scallion.

MADNESS

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

GARDEN (DIP PLATE)

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



PANANG CURRY

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

MANGO CURRY (+\$1)

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



SPICY LEVEL

= LITTLE

= MEDIUM

= THAI HOT

= EXPLODE

= FIRE

VEGAN AND GLUTEN FREE UPON REQUEST

**PLEASE INFORM YOUR SERVER
IF YOU HAVE ANY FOOD ALLERGY**

