



## APPETIZER

### Thai Salad 6.-

Greens, tomatoes, cucumber, bean sprouts, and dried bean curd with peanut dressing.

### \*Green Papaya Salad 6.50

Shredded green papaya, dried ground shrimp, long bean, peanuts, palm sugar, tomatoes, chili pepper, and lime juice.

### Satay 6.50

Strips of grilled marinated chicken or beef served with peanut sauce and cucumber salad.

### Duck Spring Rolls 6.50

Tomato-chili sauce.

### Pork Spare Ribs 6.50

Sautéed with garlic and ground black pepper.

### \*Steamed Mussels 7.50

With white wine and Thai herbs.

### Steamed Dumplings 6.50

Filled with minced pork, shrimp, and Shiitake mushrooms, served with tangy soy sauce.

### \*Beef Salad 10.-

Sliced charcoal rare beef tossed with red onion, scallion, cucumber, tomatoes, and Thai spices.

### \*Thai-style Crab Cake 12.-

Seared curried crab cake, sautéed corn in garlic and ground black pepper and Hoisin reduction.

### \*Tom Yum Koong 5.-

Clear broth soup with shrimp, grilled tomatoes, chili pepper, kaffir lime leaf, lemongrass, and mushroom.

### Tom Kha Gai 5.-

Coconut milk soup, with chicken, kaffir lime leaf, and galangal.

### Corn Soup (seasonal) 5.-

Coconut milk soup, Greenmarket corn, grilled bell pepper.

## CURRY

### \*\*Red Curry 10.-

Chicken, beef, or pork, bamboo shoots, chili pepper, coconut milk and holy basil leaves.

### \*\*Green Curry 10.-

Chicken, beef, or pork, bamboo shoots, eggplant, green peas, coconut milk, and holy basil leaves.

### \*\*Mussa-Mun Curry 12.-

Stewed beef, potato, peanut, onions, and coconut milk.

### \*\*\*Panang Curry 16.-

Crispy duck breast, grilled tomatoes, grilled bell pepper, kaffir lime leaves, coconut milk, and holy basil leaves.

## SAUTÉED AND STIR-FRIED

### Pad Khing 9.-

Sautéed chicken, beef, or pork, sliced ginger, scallions, onion, preserved beans and dried wood ear mushrooms.

### Pad Kratiam 9.-

Chicken, beef, or pork, stir-fried with minced garlic and ground black pepper.

### \*Gai Mamong 9.-

Sliced chicken sautéed with cashew nuts, bamboo shoots, and mushrooms in brown sauce.

### \*\*Moo Pad Preeg Khing 10.-

Sliced pork and long beans sautéed in a sweet red curry and kaffir lime leaves.

### \*Pad Kapraw 16.-

Sliced crispy salmon stir-fried with holy basil leaves, onions, and chili pepper.

### Rice 1.50

### Sticky Rice 2.-

### Steam Asian Vegetable 5.-

\* Spicy \*\* Very Spicy

Spicy can be adjusted to personal

taste upon request

## SEAFOOD

### \*Striped Bass 16.-

Whole crispy striped bass in sweet red chili sauce and holy basil leaves.

### Steamed Halibut 16.-

Sliced ginger, onions, scallion, Napa cabbage, mushroom, pickled plum, and lemon juice.

### Tamarind Fish 16.-

Chunks of deep-fried striped bass in tamarind-plum sauce, accompanied with pineapple-mango chutney.

### \*Mixed Seafood 16.-

Shrimp, scallops, squid, mussels, clams, Napa cabbage, wood ear mushrooms, and celery stir-fried with yellow curry and oyster sauce.

## NOODLES AND FRIED RICE

### Pad Thai 10.-

Rice noodles stir-fried with shrimp, dried bean curd, egg, bean sprouts, and ground peanut.

### Pad Se-ew 10.-

Wide ribbons of rice noodles stir-fried with Asian broccoli in thick soy sauce. (chicken, beef, or pork)

### Raad Nah 10.-

Wok-seared rice noodles topped with brown soy bean sauce and Asian broccoli. (chicken, beef, or pork)

### \*Kee Mao 10.-

Rice noodles stir-fried with ground chicken and ground shrimp, Asian broccoli, holy basil leaves, and chili pepper.

### Pad Woon Sen 10.-

Glass noodles stir-fried with chicken, shrimp, bamboo shoots, wood ear mushrooms, and Napa cabbage.

## DESSERT

### Coconut Flan 7.-

### Fried Banana 7.-

### Mango Sorbet 5.-

### Green Tea Ice Cream 5.-

### Coconut Ice Cream 5.-

## VEGETABLE

### Appetizer

### Thai Salad 6.-

Greens, tomatoes, cucumber, bean sprouts, and dried bean curd with peanut dressing.

### Fried Vegetable Rolls 6.50

Plum sauce.

### Steamed Vegetable Rolls 6.50

Tamarind-jackfruit juice sauce.

### \*Yum Som-Oh 8.-

Salad of grapefruit, steamed long beans, crispy shallot, and cashew nuts accompanied with sweet and sour crispy rice noodles.

### \*Tom Yum 5.-

Clear broth soup with mixed vegetables, mushrooms, grilled tomatoes, chili peppers, lemongrass, and lime juice.

### Tom Kha 5.-

Coconut milk soup with mixed vegetables, kaffir lime leaves, lime juice, and galangal.

### Kang Woon Sen 5.-

Glass noodles soup with Napa cabbage, wood ear mushrooms, onion, scallion, and dried lily flowers.

### Entree

### Pad Thai 10.-

Rice noodle stir-fried with vegetables, egg, dried bean curd, ground peanuts, and bean sprouts.

### \*\*Kang Ped 10.-

Vegetables, avocado, tofu, and holy basil leaves in red curry and coconut milk.

### Raad Nah 10.-

Brown soy bean sauce, mushrooms, and Asian broccoli over wok-seared rice noodles.

### \*Kha-Nom Jeen 11.-

Steamed Somen noodles, peanut-red curry-coconut milk soup, long beans, bean sprouts, and crispy vegetables.

### Jub Chai 12.-

Marinated mixed tofu, mushrooms, double-cooked vegetables, and glass noodles in star anise seed broth.

## LUNCH

*(M-F 12-4PM)*

### Beef Noodle Soup 8.-

Rice noodle, star anise-cinnamon broth, sliced beef; stewed beef bean sprouts, and Morning glory.

### Pork Noodle Soup 8.-

Glass noodle, clear broth, spare ribs, bean sprouts, and ground peanut.

### Chicken Noodle Soup 8.-

Wide ribbons of soft noodles, chicken broth, chicken wontons, and bean sprouts.

### Duck Noodle Soup 10.-

Egg noodle, Pandan-star anise broth, duck leg, and bok choy.

### Vegetable Noodle Soup 8.-

Thin rice noodles, vegetable broth, vegetable dumplings, mixed Asian vegetables, bean sprouts, crispy tofu, and ground peanuts.

### Pad Thai 8.-

Rice noodles, shrimp, egg, dried tofu, ground peanuts, onions, and bean sprouts.

### Pad Se-ew 8.- (Chicken, beef, or pork)

Sautéed wide ribbons of soft noodles with Asian broccoli in thick soy sauce.

### Ra-ad Nah 8.- (Chicken, beef, or pork)

Brown soybean sauce, mushroom, and bok choy over wok-seared rice noodles.

### \*Thai Fried Rice 8.-

Fried rice with pork, shrimp, onion, tomatoes, and chili pepper.

### \*\*Red Curry 8.-

Chicken, beef, or pork, bamboo shoots, chili pepper, coconut milk and holy basil leaves.

### \*\*Green Curry 8.-

Chicken, beef, or pork, bamboo shoots, eggplant, green peas, coconut milk, and holy basil leaves.

### \*Pad Kapraw 9.-

Ground chicken stir-fried with holy basil leaves, onions, and chili pepper with fried egg.

### \*\*Pad Ped 10.-

Shrimp sautéed with red curry, coconut milk, and holy basil leaves.

*Green Salad with lemon-vinaigrette dressing is accompanied with our lunch*