

APPETIZERS

A1. Deep Fried Egg-Rolls - Vegetables wrapped in rice paper, fried and served with sweet & sour sauce.....	\$3.75
A2. Fresh Garden Rolls - Vegetables with tofu and rice noodles with mints wrapped with rice paper and served with sweet & sour sauce	\$3.75
A3. Mee Krop - Deep fried crispy noodles, green onions and bean sprout cooked in Thai sauce, with your choice of meat or tofu.....	\$5.00
A4. Fried Tofu - Deep fried tofu, served with cucumber sauce topped with peanuts.....	\$3.75
A5. Goong Satay - Prawn marinated in Thai spice sauce, served with cucumber and peanut sauce.....	\$7.00
A6. Satay - Choice of chicken, beef, pork marinated in Thai spice sauce. Served with cucumber and peanut sauce.....	\$6.00
A7. Thai Fish Cake - Deep fried Thai fish cake serve with cucumber sauce.....	\$8.00
A8. Fried Wonton - Ground chicken wrapped with wonton skin, deep-fried served with sweet & sour sauce.....	\$4.00
A9. Combination Plate - Samples of Appetizer no: 1 , 4, 6 & 8 served with peanut sauce and cucumber sauce.....	\$8.00
AA. Sleeping Prawn - Fresh prawn wrapped with wonton skin, deep fried and served with sweet & sour sauce.....	\$8.50
AB. Crab Cream Puff - Crab meat mixed with cream cheese, wrapped in wonton rice paper served a sweet sauce.....	\$5.00

SOUP

A10. Soup Puck - Vegetables with or without tofu in lemon grass soup.....	\$8.00
A11. Tomyum - Lemon grass soup with tomatoes, mushrooms, onions and kaffir leaves Choices of chicken or tofu.....	\$8.00
Shrimp.....	\$9.00
A12. Tomkha - Coconut soup with mushrooms, onions, kaffir leaves and galanga root Choices of chicken or tofu.....	\$6.00
Shrimp.....	\$8.00
A13. Potak - combination seafood with lemon grass soup.....	\$13.00
A14. Tomyum Salmon - Lemon grass soup with salmon, kaffir leaves, mushrooms and onions.....	\$10.00
A15. Gao Loul - Hot and sour broth cooked with bean sprout, tomato, onion, with your choices of meat.....	\$10.00
A16. Kao Tom - Rice soup with your choice of meat. Onions, black pepper, cilantro and garlic. Good for hangover.....	\$8.00

SALAD

A20. Thai Salad - Green leaves, lettuce, tomato, cucumbers, hard boiled eggs with Thai dressing.....	\$7.00
A21. Yum Nuang (Thai Beef Salad) - Grilled beef with lettuce, green leaves, tomatoes, cucumbers, lemon grass and lime.....	\$8.50
A22. Yum Goong - Boiled shrimp, green lettuce, onions, lemon grass, tomatoes and lime juice.....	\$10.00
A23. Yum Talay (Seafood Salad) - Combination seafood with lettuce, tomatoes, onions, cucumbers and lime juice.....	\$13.00
A24. Larb - Choice of ground beef, chicken, pork or tofu, with mint leaves, lemon grass, Thai chili and lime juice.....	\$8.50
A25. Somtum - Shredded green papaya salad with tomatoes, lime and chili served with peanuts.....	\$7.50
A26. Yum Pla Murk (Squid Salad) - Boiled squid, onions, chili, lemon grass, mint leaves and lettuce, tomatoes and lime juice.....	\$9.50

STIR FRIED

CHDICES: Vegetarian with or without tofu.....	\$9.95
Beef, chicken or pork.....	\$10.95
Shrimp, squid or scallop.....	\$12.95
Talay (combination seafood).....	\$15.95
27. Pad Prik Khing - Stir-fried fresh green beans with curry paste, bell pepper, ground peanut, with your choice of meat and topped with kaffir leaves	
28. Stir Fry Asparagus - with bell pepper, onion, pineapple and raisin. (seasonal only)	
29. Pad Mamuang - Stir fried fresh mango with bell peppers, onions, basil and Thai chili sauce.	
30. Pad Pilewuan - Tomatoes, cucumber, onions, pineapple chunks, cooked with sweet & sour sauce.	
31. Swimming Angel - Steamed broccoli, cabbage, spinach and topped with peanut sauce. (This item is not stir fried)	
32. Pad Hemmapan - Bell pepper, onions, bamboo shoots, baby corn and cashew nuts	
33. Pad Gar Tiam Prik Thai - Fresh ground garlic, black pepper, mushrooms, onions, celery and green beans.	
34. Pad Ruam Mit - Mix vegetables of broccoli, mushrooms, bell pepper, onions, baby corn, stir fried with brown sauce	
35. Pad Ka Na Nam Mun Hoi - Your choice of broccoli or Chinese broccoli stir fried with oyster sauce.	
36. Pad Khing - Fresh ginger, mushrooms, onions and bell peppers stir fried with chili sauce	
37. Pad Pheet - Stir fried Thai eggplant, bamboo shoots, onions, bell pepper, basil and kaffir leaves cooked with Thai curry paste	
38. Pad Ga Prau - Stir fried mushrooms, onions, bell pepper, ground Thai chili, fresh garlic and hot basil leaves. Cooked in brown sauce	
39. Pad Prik - Stir fried ground fresh Thai chili, garlic, water chestnut, sweet basil and bell pepper.	
40A Jungle King - Mixed vegetables stir fried with red curry sauce.	