APPETIZERIZER

Spring Rolls (2) Glass noodles & assorted vegetables wrapped in thin rice paper, fried to a golden crisp and served with our sweet house sauce	3.75	#Chicken Satay (5) A favorite here and in Thailand. Chicken sk marinated in Thai curry & hurbs, served w	
	6	homemade peanut sauce & cucumber salad *Shrimp Rolls (5)	6.5
*Crab Rangoon (5) A delightful blend of crabmeat, cream cheese, and celery wrapped in thin rice paper, Fried to a golden crisp & served with our sweet house		Jumbo shrimp, ground chicken, and green onions wrapped in thin rice paper, fried to a golden crisp & served with our sweet house s	10
sauce Fried Tofu Crispy fried tofu served with our sweet house sauce topped with crushed peanuts	5.5	Soft Shell Crab Appetizer One whole soft shell crab fried served with eel sauce	8
#Tod Mun (5)	6.5	Spicy Wontons Steamed wontons served with house spicy	5.5
Traditional fish cakes marinated with Thai he & spices, served with cucumber salad and a swe & spicy sauce topped with crushed peanuts	erbs eet	Tempura Veggie Wheels Served with our house sweet and sour sauce	6

SOUP

*)Tom Yum

Edamame

Traditional Thai hot & sour soup, made with lemon grass, galanga, lime leaves, onions mushroom, and cilantro, Served with your choice of meat

*)Tom Kha

A favorite Thai soup, made with lemon grass, galanga, lime leaves, onions, mushrooms, cilantro and coconut milk. Served with your choice of meat

Rice Soup

Your choice of meat & rice simmered in our homemade chicken broth, topped with green onions, cilantro, and crispy fried garlic

Glass Noodle Soup

Your choice of meat & glass noodles simmered in our homemade chicken broth, topped with crispy fried garlic

Hot & Sour Soup

Tofu, bamboo, Mushroom, and carrot simmered in our hot & sour broth, topped with celery

Wonton Soup

Chicken wonton & bean sprouts simmered in our homemade chicken broth, and topped with green onions, cilanto, and cripy fried garlic Small 3.55 Large 8.55

Choice of:	Small	Large	0.0
Chícken, Beef, Pork or Tofu	3.95	8.95	
Shrimp, Scallop, Squid or Crabmeat	4.95	10.95	
Míxed seafood	7.95	13.95	

SALAD

Cucumber & Carrots Salad Lettuce, cucumber, carrots, and red onions	5.50	#Grilled Chicken Salad Chicken breast marinated in Thai curry & he	8.00 erbs,
choice of sweet & spicy or ginger dressing *Thai Peanut Salad Lettuce, cucumber, tomatoes, red onions,	7.95	grilled and served on a bed of lettuce, cucumbe carrots and red onions. Choice of sweet and spi or homemade ginger dressing	er,
bean sprouts, fried tofu, and hard boiled eggs served with our homemade peanut sauce & a side of potato chips	5,	#*Granny Apple Salad Thinly sliced granny apples tossed with chicken, cashews, red onions, fried onions, roasted coconut flakes, and secret house	8.00
*)Papaya Salad Shredded papaya, tomatoes, carrots, string beans, and shrimp (or tofu) tossed in a spicy Thai dressing and topped with	7.95	seasoning	3.50
roasted peanuts			5.00

CHEF'S CREATION (served with rice)

#*Honor of the King

14.50

Two marinated chicken breast grilled on a hot plate, topped with our house peanut sauce, served with a side of Curry Fried Rice & cucumber salad

*Honor of the Queen

14.50

Jumbo shrimp & chicken stir-fried with ginger, onions, mushrooms, and bell peppers tossed in a light brown sauce and served over fried tofu on a hot plate

Yum Nua (Thai Beef Salad)

15.50

A traditional favorite. Thinly sliced, medium grilled beef, cucumbers, tomatoes, onions, cilantro, lemon grass, galanga, and lime leaves, tossed in Thai chili sauce and served on a bed of lettuce

)Pra Goong (Thai shrimp Salad)

15.50

Another traditional favorite, Shrimp mixed with cucumber, tomatoes, onions, cilantro, lemon grass, galanga, and lime leaves, tossed in Thai chili sauce and served on a bed of lettuce

Seafood Salad

15.50

An array of mixed seafood with lettuce, cucumber, carrots, red onions, seaweed, and sesame tossed in a sweet vinaigrette dressing

#)Salmon Sunset

15.50

Grilled salmon topped with stir-fried peppers, white onions, peas, carrots, and a spicy sweet and sour souce

Volcano Shrimp

15.50

Shrimp, glass noodles, ginger, celery, white and green onions seasoned with black pepper and light soy sauce, Steamed in a hot clay pot

*)Roasted Duck & Pineapple Curry

16.95

Roasted duck, pineapple, tomatoed, white onions, carrots, bell peppers, and raisins prepared in red curry and coconut milk

) INDICATES SPICY DISHES

* OUR MOST POPULAR DISHES

#GLUTEN FREE ITEMS

SIGNATURE SEAFOODS FAFO

#)Haw Mok Talay

15.50

An Array of mixed seafood over napa, steamed in Thai curry & coconut milk

#Salmon Curry

15.50

Salmon with an array of mixed vegetables in our homemade curry

Talay Jahn Rawn

15.50

An array of mixed seafood & glass noodles stir-fried with onions, tomatoes, bell peppers, and pineapple in house brown sauce and served on hot plate

Garlíc Frog Legs

15.50

Frog legs wok tossed in sweet garlic sauce, seasoned with black pepper and served on a bed of lettuce

Basil Frog legs

15.50

Frog legs wok tossed with basil. white onions, bell peppers, jalapenos and chili peppers in spicy brown sauce

HOMEMADE CURRIES (IRR)

#*) Red Curry

Eggplant, bamboo, bell peppers, and basil simmered in red curry & coconut milk

#) Green Curry

Eggplant, bamboo, bell peppers, and basil simmered in green curry & coconut milk

#) Yellow Curry

Your choice of meat with onions and potatoes simmered in yellow curry & coconut milk

#) Panang Curry

Your choice of meat and bell peppers simmered in Panang curry & coconut milk

#) Massaman Curry

Onions, potatoes, and peanuts simmered in Massaman curry & coconut milk

#) Pineapple Curry

Pineapple, tomatoes, carrots, onions, and bell peppers simmered in red curry & coconut milk

#) Vegetable Curry

Pea Pods, baby corn, water chestnuts, eggplant, white onions, broccoli, basil, bamboo, celery, mushrooms, and bell peppers simmered in red curry & coconut milk

Choice of:			
Chicken, Pork, Tofu or Vegetarian	11.50	Scallops	14.50
Beef	12.50	Mixed Seafood	15.50
Shrimp, Squid or Crabmeat	13.50		

) INDICATES SPICY DISHES

* OUR MOST POPULAR DISHES

#GLUTEN FREE ITEMS

~ Extra Meat add 2.00

Extra Vegetables or Tofu add 1.00

STIR FRIESR JFS

*)Pad Bi Kra Prow (Basil)

Wok seared chili peppers with Thai basil, jalapenos, bell peppers, and white onions wok tossed in spicy brown sauce

Pad Kra Tiem (Garlic)

Your choice of meat in garlic brown sauce, seasoned with fried garlic and black papper, Served on a bed of lettuce

Pad Khing (Ginger)

wok seasoned chili peppers with ginger, white onions, bell peppers, and mushrooms wok tossed in house brown sauce

Pad Prew Wan

Tomatoes, cucumbers, carrots, white onions, bell peppers, and pineapple in Thai sweet & sour sauce

*)Pad Cashew

Cashews wok tossed with water chestnuts, celery, carrots, white onions, and bell peppers in sweet chili sauce

Vegetable Delight

Peapods, baby corn, water chestnuts, celery, carrots, bamboo, white onions, bell peppers, mushrooms, and bean sprouts in house brown sauce

Tofu & Bean Sprouts

Tofu, bean sprouts, and green onions in our house brown sauce

Broccolí & Oyster Sauce

Your choice of meat with broccoli and carrots in oyster sauce

*Sweet Chili

Onions, bell peppers, and celery wok tossed with Thai sweet chili sauce

Choice of:			
Chicken, Pork, Tofu or Veggetarian	11.50	Scallops	14.50
Beef	12.50	Mixed Seafood	15.50
Shrimp, Squid or Crabmeat	13.50		*

NOODLES

#*Pad Thai

Thin rice noodles wok tossed with eggs, green onions and bean sprouts, topped with crushed peanuts

Pad See-Ew

Wide rice noodles wok tossed with eggs and broccoli in a sweet soy sauce

#)Bangkok Noodles

Thin rice noodles wok tossed with eggs, green onions and bean sprouts in our yellow curry sauce

Pad Gai

Wide rice noodles wok tossed with your choice of meat & eggs in brown sauce on a bed of lettuce

#*Pad Thai Curry

Our signature pad thai made with homemade curry

*)Drunken Noodle

Wide rice noodles wok tossed with seared chili, bamboo, carrots, broccoli, white onions, green peppers and Thai basil in a spicy brown sauce

Pad Woon Sen

Glass noodles wok tossed with eggs, tomatoes, onions, carrots, green onions and bean sprouts

#)Curry Noodle

Egg noodles with steamed broccoli, carrots, baby corn, and bean sprouts in red curry & coconut milk

o Ch	oice of:	010	010	010
	icken, Pork, Tofu or Veggetarian	11.50	Scallops	14.50
$\mathcal{B}\epsilon$	ef oska	12.50	Mixed Seafood	15.50
Sh	rímp, Squíd or Crabmeat	13.50		

~ Extra Meat add 2.00 Extra Vagetables or Tofu add 1.00

) INDICATES SPICY DISHES * OUR MOST POPULAR DISHES #GLUTEN FREE ITEMS

FRIED RICER | CF

*Thai Fried Rice

Traditional Thai fried rice with eggs, onions, peas, and carrots

*)Basil Fried Rice

Most favored by Thai people. Fried rice with Thai chili peppers, onions, and Thai basil

#)Cuury Fried Rice

Fried rice with eggs, onions, tomatoes, cashews wok tossed with curry powder and topped with crispy fried onions

Sweet Chili Fried Rice

Fried rice with white onions, bell peppers, cashews, celery and water caestnuts in a Thai sweet chili sauce

Seafood Fried Rice

Thai fried rice with shrimp, scallops, squid, crabmeat, eggs, onions, peas & carrots

#Pineapple Fried Rice

Thai rice with pineapple, raisins, onions, carrots, tomatoes & bell peppers, served with one egg sunny side up

Vegetable Fried Rice

Fried rice with eggs, peapods, baby corn, water chestnut, celery, broccoli, carrots, bamboo, mushrooms, and white onions

			'ADIGN'
Choice of :			
Chícken, Pork, Tofu or Veggetarían	11.50	Scallops	14.50
Beef	12.50	Mixed Seafood	15.50
Shrimp, Squid or Crabmeat	13.50	070	OFO

) INDICATES SPICY DISHES * OUR MOST

* OUR MOST POPULAR DISHES #GLUTEN FREE ITEMS

~ Extra Meat add 2.0 Extra Vagetables or Tofu add 1.00

BEVERAGE / G

DESSERT

Thai Iced Tea/Coffee	3.50
Fountain Drinks	1.99
coke, diet coke, sprite, lemonade,	íce tea 🏻

Ice Cream	3.95
Thai Custard	4.50
Wrapped Bananas	4.50
Khanom Thuay	4.50

	. 010
Extra Noodles / Noodles instead of Rice	2
Extra Ríce	1
Síde of sauces (Brown Sauce, PT Sauce, etc.)	2
Add Egg or Vegetables or Tofu Extra Meat	1
Extra Meat	2
Seafood Communication Communic	365.4
Síde of Peanuts (Bíg Container)	1

Thai Basil

Appetizers Edamame 3.5 Seaweed Salad 5 Soft Shell Crab 8 Sushi Rice 2 Miso Soup 2 Deep Fried Rolls Fried Cali Roll 6 Fried Phili Roll 7.5

Any Traditional or Veggie Rolls can be deep fried for an additional \$1.00

Nigiri

1119111	
Maguro *(Tuna)	3
Hamachi *(Yellow Tail)	3.5
Sake *(Salmon)	3
Tai *(Red Snapper)	2.5
Smorked Salmon	3
Ebi (Shrimp)	3
Unagi (Eel)	3
Tako (Octopus)	2.5
Kani (Crab stick)	2
Tamago (Egg)	2
Masago *(Smelt Roe)	2.5
Inari (Sweet Tofu)	2



Traditional Rolls California Roll

Spicy Cali Roll

Spicy Tuna Roll*

Yellow Tail & Scallion*

Tuna Roll*

Asparagus Mixed Vegie Roll 5.75

6

4.5

5.5

5

6.5

Sushi

Specialty Rolls
Spider Roll II
Soft Shell crab topped with eel sauce
Rainbow Roll* 13
Crab stick, cucumber & avocado topped with 5 pieces
of fish
Spring Maki* 13
Cucumber & avocado topped with tuna and salmon
Summer Maki* 13
Eel & avocado topped with spicy tuna
Autumn Maki 13
Spicy tuna topped with spicy salmon
Sage Roll* 14
Spicy tuna, cucumber, avocado topped
with salmon and shrimp
Asher Roll* 15
Tempura shrimp, cream cheese topped
with tuna & salmon
Big Guy Roll 13
Soft shell crab, avocado, cucumber topped
with sauce
Deluxe Shrimp & Eel Roll 14
Shrimp tempura topped with eel, scallions & eel sauce
Dancing Dragon Roll* 16
Crab stick, avocado, topped with tuna, bonito flakes
and masago
Mexican Roll 13
Tempura shrimp, crab stick, avocado, Jalapenos
,topped with two kind of spicy sauce
Thai Basil Roll 14
Shrimp, cucumber, jalapenos, basil and green

curry paste

