

STARTERS

EDAMAME 5

Japanese pea pods and cracked sea salt

SUMMER ROLLS (2pc.) 6

shrimp & chicken, noodles, fresh greens and mint in a fresh rice paper wrapper
—also available vegetarian

CRISPY ROLLS (2pc.) 7

ground pork, mung bean noodles, mushrooms, cabbage, onions and carrots

CRAB RANGOON (5pc.) 7

lump crab and curried cream cheese in deep-fried wonton satchel

STEAMED DUMPLINGS (5pc.) 8

seasoned pork & vegetable dumplings

CHICKEN SATAY (5pc.) 7

grilled coconut curry chicken skewers

THAI CHICKEN BITES (6pc.) 7

pan-seared ground chicken, ginger, diced water chestnut, scallion and jalapeno with a sweet chili-lime sauce

CALAMARI 8

fluffy, seasoned, deep-fried squid

HOW TO ORDER

1. Choose your entrée entry ➤

2. Select your protein(s):

veggies • tofu • chicken 9
beef • shrimp • scallops 11

3. Choose your spice level

—any higher than 4F will be HOT

1F	2F	3F	4F	5F	6F
MILD		MEDIUM		THAI-HOT	

BEVERAGES

orange blossom iced white tea

blackberry-jasmine iced tea

traditional iced black tea

Coke • Diet Coke • Sprite

hot coffee/decaf • hot tea (9 varieties)

2

Voss bottled water (sparkling or still)

5

Thai coffee • Thai tea

3

Consumer advisory: consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness—especially under certain medical conditions.



SALADS

BABY MIXED GREENS 6

topped with tomatoes, cabbage & carrots with a house sesame dressing

YUM SALAD 7

sliced chicken or beef tossed in chili, garlic, fresh lime and cilantro served over spring mix

—try it with shrimp or seafood 9

LAAB BAÁ 10

sliced steamed red snapper marinated in toasted rice powder, fresh mint & cilantro —served with a side of yard beans

NOODLES & RICE

PAD THAI thin rice noodles in a semi-sweet sauce with egg, scallion and bean sprouts —garnished with lime & crushed peanut

PAD WOON SEN angel hair silver-thread noodles sautéed with egg, celery, onion, sweet pepper and mushroom

DRUNKEN NOODLES sautéed rice noodles with egg, celery, onion, sweet pepper, mushroom and cashews with holy basil

PAD SEE EW wide rice noodles in sweet soy sauce with egg, broccoli and carrot

FRIED RICE wok-tossed seasoned steamed rice, egg, scallion and tomato

CURRY FRIED RICE steamed rice, egg, pea and carrot with a dash yellow curry

WOK DISHES

MIXED VEGETABLES broccoli, mushroom, carrot, snow peas, onion, sweet pepper, baby corn, celery, and waterchest nut in a light brown sauce

GINGER sliced ginger, mushroom, celery, onion and pepper in a healthy stir-fry

CASHEW carrot, onion, sweet pepper, baby corn, water chestnut and cashews

PRIK POW onion, pepper, mushroom and veggies in a semi-sweet basil sauce

PRIK KING string bean, red bell pepper & ginger in a dark spicy chili garlic sauce

PAD KA-PAO sweet pepper, onion & mushroom in a dark hot-basil garlic sauce —topped with an over-medium egg

CURRIES

RED CURRY sweet pepper, onion, basil, bamboo shoots and Thai eggplant

PANANG CURRY potato, carrot, sweet pepper and onion

PRAH RÄAM peanut “curry” over a bed of steamed broccoli & fresh spinach

SPECIALTIES

CHAKRA CHICKEN 10 sliced lightly marinated steamed chicken breast over a bed of garlic-seasoned lightly fried rice —served with a spicy dipping broth

WHOLE SNAPPER market price a classic Thai dish of fresh whole fried snapper, oven-bake finished with a sweet red curry sauce and bamboo shoot, pineapple, onion & bell pepper —served with steamed white rice

SOUPS

WONTON SOUP 5

scallions, sprouts and ground pork & shrimp dumplings

KAENG WOON SEN 5

clear soup with noodles, light garlic, chicken, cilantro, and scallion

TOM-YUM GAI 6

tangy kaffir lime and lemongrass with chicken, mushroom, peppers and onion

—try it with shrimp, fish or seafood 8

TOM-KHA GAI 7

lemongrass & coconut milk with chicken, galangal, mushroom, onion & baby corn

SIDES

steamed veggies 4

brown rice 2 • fried rice 4