

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

FRIED TOFU 7

deep-fried silken tofu with sauce

ANGEL WING (2pc.) 9

a deep-fried chicken wing stuffed with seasoned pork, mushrooms and noodles

THAI CHICKEN BITES (6pc.) 7

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

CALAMARI 8

fluffy, seasoned, deep-fried squid

HOW TO ORDER

All entrées are made to order. Follow the guide below accordingly. Unless a noodle dish, or noted otherwise, orders come with steamed rice. Protein combinations, extra protein, and rice options are available.

1. Choose your entrée entry ➤
2. Select your protein(s):

veggies • tofu • chicken 14
beef • shrimp • scallops 16

3. Choose your spice level —any higher than 4F will be HOT

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

BEVERAGES

blackberry-jasmine iced green tea
traditional iced black tea
Coke • Diet Coke • Sprite
hot coffee/decaf • hot tea (12 choices)
2
bottled Voss (sparkling or still)
5
Thai tea • Thai coffee
3

SIDES

steamed veggies 4
white rice 1
brown rice 2
fried rice 4



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, fresh lime and cilantro served over spring mix —try it with shrimp or seafood 9

LAAB CHICKEN SALAD 7

shredded chicken marinated in toasted rice powder, fresh mint & cilantro, fish sauce and lime —served over lettuce

NĂM SOD 7

chopped pork, cilantro, and chili garlic—lime dressing over mixed greens

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

MEE-KROB carrot, onion, bok choy and straw mushroom in a brown sauce —served over fried crispy egg noodles

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

LAD NAA sautéed wide rice noodles, egg and bok choy in an rich Asian gravy

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

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

SWEET & SOUR onion, tomato, cucumber and pineapple in tangy tomato sauce

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

CURRIES

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

GREEN CURRY green pepper, Thai eggplant, onion and snow pea

YELLOW CURRY sweet pepper, onion, carrot and potato

PANANG CURRY potato, carrot, sweet pepper and onion

PRAH RĀAM peanut “curry” over steamed broccoli & fresh spinach

SPECIALTIES

DUCK CURRY 19 lean duck breast in a sweet red curry with snow pea, tomato, sweet pepper, onion and Thai basil

THAI BEEF FLANK 22 braised in Massaman curry with potato & peanut

SOFTSHELL CRAB 19 dusted with flour and deep-fried then wok-tossed with celery, onion, sweet pepper and yellow curry

BASIL DUCK 22 half duck in semi-sweet Thai basil sauce, with seasonal veggies

SEA OF INDOCHINE 22 wok-tossed shrimp, squid, scallops & mussels with sweet pepper, bamboo shoot and Thai basil

SWEET CURRY SNAPPER 20 traditional Thai fried snapper filet, with sweet red curry sauce and pineapple, bamboo shoot, onion & bell pepper

Consumer advisory: consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness—especially under certain medical conditions. 18% automatic gratuity will be added for parties of six (6) or greater • split plate fee of two (2) dollars

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 or seafood 8

TOM-KHA GAI 7

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

KAO-PIÁK (entrée) 10

in-house handmade rice noodles, chicken, cilantro, scallion and lime

PHO (entrée) 10

Vietnamese rice-noodle soup with beef, meatballs, or chicken and a side of fresh sprouts, lime, chilies and sweet basil —try it with seafood 12