

STARTERS

EDAMAME 6

Japanese pea pods and cracked sea salt

SUMMER ROLLS (2pc.) 7

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

CRISPY ROLLS (2pc.) 8

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

CRAB RANGOON (5pc.) 8

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

STEAMED DUMPLINGS (5pc.) 9

seasoned pork and vegetable dumplings

CHICKEN SATAY (5pc.) 8

grilled coconut curry chicken skewers

FRIED TOFU 8

deep-fried silken tofu with sauce

ANGEL WING (4pc.) 10

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

THAI CHICKEN BITES (6pc.) 8

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

CALAMARI 9

fluffy, seasoned, deep-fried squid



BEVERAGES

Blackberry–Jasmine Iced Green Tea or Traditional Iced Black Tea 2

Coke • Diet Coke • Sprite 2

Hot Coffee/Decaf | Hot Tea (12 Choices) 2

Bottled Water (Sparkling or Still) 5

Thai Tea • Thai Coffee 3

SALADS

BABY MIXED GREENS 7

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

YUM SALAD 8

sliced chicken or beef tossed in chili, fresh lime and cilantro served over spring mix—try it with shrimp or seafood 10

LAAB CHICKEN SALAD 8

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

NÄM SOD 9

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

SOUPS

WONTON SOUP 6

scallions, sprouts and ground pork and shrimp dumplings

KAENG WOON SEN 6

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

TOM–YUM GAI 7

tangy kaffir lime and lemongrass with chicken, mushroom, peppers and onion—try it with shrimp or seafood 9

TOM–KHA GAI 8

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

KAO–PIÁK (entrée) 11

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

SIDES

Steamed Veggies 4 White Rice 1

Brown Rice 2 Fried Rice 4

HOW TO ORDER

1. CHOOSE YOUR ENTRÉE:

OPTIONS ARE BELOW

NOODLES & RICE • WOK DISHES • CURRIES

WOK DISHES AND CURRIES ARE SERVED WITH A SIDE OF RICE

2. SELECT YOUR CHOICE OF PROTEIN:

	LUNCH	DINNER
VEGGIES TOFU CHICKEN	10	14
BEEF PORK SHRIMP SCALLOPS	12	16

3. CHOOSE YOUR SPICE LEVEL:

—ANY HIGHER THAN 4F WILL BE HOT

1F	2F	3F	4F	5F	6F
MILD					THAI–HOT

NOODLES & RICE

PAD THAI thin rice noodles in a semi-sweet sauce with egg, scallion and bean sprouts—garnished with lime and 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 a 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 water chestnut in a light brown sauce

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

PRIK POW onion, pepper, mushroom and 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

KAFFIR CHICKEN 12 / 14 sweet and sour tamarind glazed chicken and fried kaffir leaves (protein choice isn't offered for this item)

CURRIES

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

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

YELLOW CURRY sweet pepper, onion, carrot and potato

PANANG CURRY potato, carrot, sweet pepper and onion

PRAH RÄAM peanut "curry" over steamed broccoli and fresh spinach

SPECIALTIES

DUCK CURRY 20 lean duck breast in a sweet red curry with snow peas, tomato, sweet pepper, onion and Thai basil

THAI BEEF FLANK 23 braised in Massaman curry with potato and peanut

SOFTSHELL CRAB 20 dusted with flour and deep-fried then wok-tossed with celery, onion, sweet pepper and yellow curry

BASIL DUCK 23 half duck in semi-sweet Thai basil sauce, with seasonal veggies

SEA OF INDOCHINE 23 wok-tossed shrimp, squid, scallops and mussels with sweet pepper, bamboo shoot and Thai basil

SWEET CURRY SNAPPER 21 traditional Thai fried snapper filet, with sweet red curry sauce and pineapple, bamboo shoot, onion and bell pepper