

## STARTERS

### EDAMAME 8

Japanese pea pods and cracked sea salt

### SUMMER ROLLS (2pc.) 9

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

### CRISPY ROLLS (2pc.) 10

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

### CRAB RANGOON (5pc.) 10

crab and curried cream cheese in deep-fried wonton satchel

### STEAMED DUMPLINGS (5pc.) 11

seasoned pork and vegetable dumplings

### CHICKEN SATAY (5pc.) 10

grilled coconut curry chicken skewers

### FRIED TOFU 10

deep-fried silken tofu with sauce

### ANGEL WING (4pc.) 12

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

### THAI CHICKEN BITES (6pc.) 10

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

### CALAMARI 11

fluffy, seasoned, deep-fried squid



## BEVERAGES

Blackberry-Jasmine Iced Green Tea  
or Traditional Iced Black Tea 3

Coke • Diet Coke • Sprite 3

Hot Coffee/Decaf | Hot Tea (12 Choices) 3

Bottled Water (Sparkling or Still) 5

Thai Tea • Thai Coffee 4

## SALADS

### BABY MIXED GREENS 9

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

### YUM SALAD 10

sliced chicken or beef tossed in chili, fresh lime and cilantro served over spring mix—try it with shrimp or seafood 11

### LAAB CHICKEN SALAD 10

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

### NĂM SOD 11

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

## SOUPS

### WONTON SOUP 8

scallions, sprouts and ground pork and shrimp dumplings

### KAENG WOON SEN 8

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

### TOM-YUM GAI 9

tangy kaffir lime and lemongrass with chicken, mushroom, peppers and onion—try it with shrimp or seafood 11

### TOM-KHA GAI 10

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

### KAO-PIÁK (entrée) 13

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

### PHO (entrée) 12

Vietnamese rice-noodle soup with beef, meatballs, or chicken and a side of fresh sprouts, lime, chilies and sweet basil—try it with seafood 14

## SIDES

Steamed Veggies 5 White Rice 2  
Brown Rice 3 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	12	16
BEEF PORK SHRIMP SCALLOPS	14	18

### 3. CHOOSE YOUR SPICE LEVEL:

—ANY HIGHER THAN 4F WILL BE HOT

1F	2F	3F	4F	5F	6F
MILD		MEDIUM		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 14 / 16** 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 RĀAM** peanut "curry" over steamed broccoli and fresh spinach

## SPECIALTIES

**DUCK CURRY 22** lean duck breast in a sweet red curry with snow peas, tomato, sweet pepper, onion and Thai basil

**THAI BEEF FLANK 25** braised in Massaman curry with potato and peanut

**SOFTSHELL CRAB 22** dusted with flour and deep-fried then wok-tossed with celery, onion, sweet pepper and yellow curry

**BASIL DUCK 25** half duck in semi-sweet Thai basil sauce, with seasonal veggies

**SEA OF INDOCHINE 25** wok-tossed shrimp, squid, scallops and mussels with sweet pepper, bamboo shoot and Thai basil

**SWEET CURRY SNAPPER MP** traditional Thai fried whole snapper, with sweet red curry sauce and pineapple, bamboo shoot, onion and 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