

## << APPETIZERS >>

- 1. SATAY-----6.95**  
Grilled skewered marinated chicken or beef served with peanut sauce and cucumber vinaigrette dipping sauce
- 2. MOO YANG-----6.95**  
Grilled thinly sliced marinated pork loins served with chili-lime dipping sauce
- 3. MEE GROB-----6.95**  
Orange-tamarind sauce coated crispy Angel-Hair rice-noodles topped with shrimps and Tofu
- 4. GYOW TOD-----5.95**  
Minced pork and shrimp fried wonton served with sweet & sour plum dipping sauce
- 5. POR PIA -----5.95**  
Fried minced chicken and bean-thread noodles spring rolls served with sweet & sour plum dipping sauce
- 6. BANGKOK CALAMARI-----6.95**  
Grilled minced shrimp and pork stuffed tender calamari served with Thai sweet & sour dipping sauce topped with ground peanut
- 7. KAREE PUFF-----6.95**  
Thai style Empanadillas-pastries with minced chicken, potato, onion and curry powder filling served with cucumber vinaigrette dipping sauce
- 8. KANOM JEEB-----5.95**  
Steamed dumpling stuffed with minced pork, shrimp, and water-chestnut served with home-made ginger soy dipping sauce
- 9. TOD MUN PLA-----6.95**  
Pan fried Thai red curried fish cakes served with ground peanut and cucumber vinaigrette

dipping sauce

**10. PANCAKE DUCK (For Two)-----10.50**

Thai style Roast Duck meat, scallion, cucumber and House plum sauce wrapped with thin pancake paper

**<< SOUP & SALAD >>**

**🍴 15. TOM YUM GOONG-----3.95**

The savory traditional broth with shrimp, chili, lemon grass, mushroom, tomato and fresh lime juice

**🍴 16. TOM KHA GAI-----3.95**

Most famous heartily aromatic herbs soup, sliced chicken breast with coconut milk, galangal, chili, and fresh lime juice

**17. GYOW NAM-----3.75**

Bangkok Style wonton soup

**18. TOM WOONSEN-----3.95**

Clear Chicken broth with glass noodle, ground pork and scallion

**23. THAI SALAD-----4.95**

Mixed greens with hard boiled egg, cucumber, tomatoes, firm Tofu and Thai peanut dressing

**🍴 24. SOM TUM-----12.95**

Shrimp, shredded cabbage, carrots, garlic, ground peanut and chili in an herbal lime dressing

**25. YUM PLA MUK-----12.95**

Steamed tender calamari tossed with lemon grass, chili paste, mint leaves and fresh lime juice

**26. YUM GOON CHIENG-----12.95**

Grilled Chinese pork sausage seasoned with pepper lime sauce

**27. YUM NUEA-----12.95**

Sliced marinated grilled beef, shallots, tomatoes in pepper lime sauce

**28. NAM SOD-----12.95**

Minced pork, ginger, shallots, peanuts in pepper lime sauce

<< GAI/NUEA/MOO(Chicken/beef/pork) >>

33. GANG MASAMAAN-----14.95

A choice of beef or chicken infused peanut sauce, cashews, potato and chunks of avocado in coconut-masamaan curry sauce

34. GANG DANG-----14.95

A choice of beef, chicken or pork, bamboo shoots, peas, carrots, and basil in coconut-red curry sauce

35. GANG KEAW WAN-----14.95

A choice of beef, chicken, or pork, bamboo shoots, peas, carrots, and basil in coconut-green curry sauce

36. GANG PANANG-----14.95

A choice of beef, chicken or pork, bell peppers and basil infused in coconut-panang curry sauce

37. PAD PONG KAREE-----14.95

Sautéed sliced chicken breast, onion, snow pea pods in turmeric curry sauce

38. GRATIEM PIK THAI-----14.95

Sautéed a choice of beef, chicken or pork with minced garlic-white pepper sauce accompanied with slices cucumber

39. PAD GRA PROW-----14.95

Sautéed a choice of beef, chicken or pork, hot chili, onion, bell pepper, and basil in house-special sauce

**40. PAD PREAW WAN-----14.95**

Sautéed a choice of chicken or pork, pineapple, tomato, cucumber, onion and scallion in sweet & sour sauce

**41. GAI MED-MAMOUNG-----14.95**

Twice cooked slice chicken breast sautéed with basil, cashew nuts, and sun-dried chili

**42. PAD KANA-----14.95**

Sautéed a choice of beef, chicken or pork and broccoli buds in light brown sauce

**43. PAD KAO POAD-----14.95**

Sautéed a choice of beef, chicken or pork, baby corn, snow pea pods, bell pepper, mushroom, eggplant, carrot in light brown sauce

**44. PAD PIK KING-----14.95**

Sautéed a choice of beef, chicken or pork, string bean, carrot in light prix king curry sauce

**45. GAI RAMA-----14.95**

Sautéed sliced tender chicken breast in house-peanut sauce with steamed broccoli

**46. PAD KING-----14.95**

Sautéed a choice of beef, chicken, or pork with fresh ginger, nushroom, onion, scallion, in black bean sauce

**<< PUCK(Vegetables) >>**

**50. PAD ROUM MIT-----10.95**

Sautéed mix vegetables in tangy brown sauce

**51. PAD MA KURR-----10.95**

Sautéed eggplant and basil in black bean sauce

**52. PAD PIK KING PUCK-----10.95**

Sautéed mix vegetables in prix king curry sauce

**53. PAD BROCCOLI-----10.95**  
Sautéed crunchy broccoli in house brown sauce)

<< **PLA(Fish)** >>

**58. PLA LARD PIK-----18.95**  
Hot sizzling FLAMBÉ deep-fried fish of the day topped with garlic,  
chili, pepper sauce

**59. PLA CHOO CHEE-----18.95**  
Hot sizzling FLAMBÉ deep-fried fish of the day in coconut-choo chee  
curry sauce

**60. PLA GRATIEM-----18.95**  
Deep fried fish of the day in garlic-white pepper sauce

<< **GOONG(Shrimp)** >>

**65. GOONG GRATIEM-----17.95**  
Sauteéd jumbo shrimps in garlic-white pepper sauce

**66. GOONG MASAMAAN-----17.95**  
Jumbo shrimps infused peanut sauce, cashews, potato, chunks of avocado in  
coconut-masamaan curry sauce

**67. GOONG PREAW WAN-----17.95**

Sautéed jumbo shrimps, pineapple, tomato, cucumber, onion and scallion  
in sweet & sour sauce

**68. GOONG GRA PROW-----17.95**

Sautéed jumbo shrimps, hot chili, onion, bell pepper, and basil in  
house-special sauce

**69. GOONG KAO POAD-----17.95**

Sautéed jumbo shrimps, baby corn, snow pea pods, bell pepper, mushroom, eggplant,  
carrot in light brown sauce

**70. GOONG KANA-----17.95**

Sautéed jumbo shrimps and broccoli buds in light brown sauce

**71. GOONG MED-MAMOUNG-----17.95**

Sautéed jumbo shrimps, basil, cashew nuts, and sun-dried chili

**72. GOONG KEAW WAN-----17.95**

jumbo shrimps, bamboo shoots, peas, carrots, and basil in coconut-green curry sauce

**<< TALAY(Seafood Combo) >>**

**77. HAW MOUK TALAY-----18.95**

Steamed combination seafood in coconut red curry sauce on top of vegetables in  
Aluminum Foil pouch

**78. PAD POI SIAN-----18.95**

Sautéed combination seafood, chicken, baby corn, mushroom, snow peapods,  
broccoli in light brown sauce

<< PED(Duck) >>

84. PED CHOO CHEE-----18.95

One half of a Long Island duck boned, sliced and FLAMBÉ in coconut-choo chee curry sauce on a hot sizzling plate

85. BANGKOK DUCK-----18.95

one half of a Long Island duck boned, sliced and FLAMBÉ in garlic-pepper sauce on a hot sizzling plate

86. PED KRATIEM-----18.95

One half of Long Island duck boned in golden brown minced garlic-white pepper sauce

87. PED PANANG-----18.95

One half of boneless crispy duck, bell pepper, ground peanut, Kaffir Lime leaves in coconut-panang curry

<< GYOW TIEAW(Noodle) >>

93. PAD THAI-----12.95

Stir-fried rice noodles tossed with shrimp, egg, firm tofu, bean sprout topped with ground peanut

94. PAD GYOW TIEWS KEE MAO-----12.95

Stir-fried flat rice noodle with a choice of beef, chicken or pork, basil, garlic and chili

95. PAD SEE EEW-----12.95



Stir-fried flat rice noodle with a choice of beef, chicken or pork, broccoli, and egg

<< **KAO PAD(Fried rice)** >>

**99. KAO PAD-----10.95**

A choice of beef, chicken, pork or vegetables and egg