



1 MAKE YOUR CHOICE

2 PROTEIN

3 SPICE LEVEL

4 ADD-ON

Menu

Chicken
Beef
Pork
Shrimp \$18.95

Tofu
Veggies
Gluten Free

Lv1 Mild
 Lv2 Medium
 Lv3 Hot
 Lv4 Very Hot

White / Brown Rice. \$2
 Peanut Sauce. \$3
 Extra Meat \$4
 Extra Vegetables \$4

DRINK

- Beers** \$5
Singha, Chang, Corona
- Wines** \$7
Cabernet Sauvignon,
Chardonnay, Merlot
- Thai Iced Tea or Coffee.** \$3
- Hot Green, or Jasmine Tea** \$2
- Coke, Diet Coke, Sprite.** \$3

SOUPS

- 7. Tom Kha** \$14.95
Mushrooms, galangal, lime leaf, lemongrass and coconut milk
- 8. Tom Yum.** \$14.95
Mushroom, galangal, lime leaf and lemongrass
- 9. Po Tak.** \$18.95
Mushroom, galangal, lime leaf, ginger, sweet basil, lemongrass, salmon, mussels, scallops, squid and shrimp
- 10. Tom Jurd** \$16.95
Shrimp, chicken, cabbage, green onion, tofu, glass noodles

APPETIZERS

- 1A. Fresh Rolls.** \$8.95
Fried tofu, carrots, basil, cilantro, rice noodles and rice paper served with peanut sauce
- 1. Chicken Satay** \$14.95
Marinated chicken served with peanut sauce
- 2. Spring Rolls** \$8.95
Stuffed with veggies then deep fried served with sweet and sour sauce
- 3. Tofu Tod** \$8.95
Deep fried tofu served with peanut sauce
- 4. Giew Grob.** \$10.95
Deep fried cream cheese and crab filled wontons served with sweet and sour sauce
- 5. Prawn Rolls** \$14.95
Deep fried prawns with chicken meat served with sweet and sour sauce
- 6. Garlic Chicken Wings** \$14.95
with sweet and sour sauce
- 6A. Chicken Potstickers** \$8.95
with sweet and sour sauce

SALADS

- 12. Squid Yum** \$18.95
Squid, greenleaf, cucumber, carrots, tomato, lemongrass, onions, sweet basil and lime dressing
- 13. Pla Goong** \$18.95
Shrimp, carrots, cucumber, tomato, lemongrass, onions and sweet basil
- 14. Beef or Chicken Yum** \$16.95
Cucumber, carrots, celery, tomatoes, onion
- 15. Seafood Yum** \$18.95
Salmon, mussels, scallops, squid and shrimp with lemongrass, cucumber, tomato, sweet basil, red onion and spicy lime dressing
- 16. Ground Meat Larb** \$16.95
Ground beef, chicken or pork with lemongrass, lime leaf, cilantro, green leaf and onion



2. Spring Rolls



5. Prawn Rolls



6A. Chicken Potstickers



6. Garlic Chicken Wings



4. Giew Grob



1. Chicken Satay



1A. Fresh Rolls



50. Pineapple Fried Rice



FRIED RICE

- 49. Fried Rice** \$15.95
Rice with tomatoes, egg, carrots, broccoli and onions
- 50. Pineapple Fried Rice.** \$17.95
Rice with shrimp and chicken, pineapple, egg, broccoli, carrots, onion and cashew nuts
- 51. Brown Curry Fried Rice** \$16.95
Brown rice with egg, curry, ginger and mixed veggies
- 52. Crab Fried Rice** \$18.95
Rice with egg, broccoli and carrot

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Extra Vegetables \$4

STIFRIED \$15.95

- 17. Cashew Nuts**
Bell peppers, carrots, mushrooms, celery and onion in chili tamarind sauce cashew nuts
- 18. Garlic Sauce**
Broccoli and carrot
- 19. Pad Ginger**
Bell peppers, mushrooms, baby corn, carrots
- 20. Pad Sweet Basil**
Bell peppers, mushroom, onion, sweet basil
- 22. Sweet & Sour**
Bell peppers, pineapple, tomatoes, carrots and onion
- 23. Pad Baby Corn**
Mushroom, carrots, celery, bell and onion
- 24. Pad Prik Khing**
Green beans in peanut sauce
- 25. Swimming Rama**
Spinach topped with peanut sauce
- 26. Garden Delight**
Veggies topped with peanut sauce
- 27. Eggplant**
Bell peppers, mushrooms, onion, sweet basil
- 29. Orange Beef or Chicken**
Meat with orange juice and skin
- 30. Summer Fire**
Bell, mushrooms, bamboo shoots, green beans, sweet basil, red curry paste, lime leaf
- 31. Chef Vegetarian**
Mushrooms, bamboo shoot, zucchini, baby corn, bell, broccoli and carrot
- 31B. Mongolian Beef**
Beef with green onion, white onion, ginger

SEAFOODS \$18.95

- 33. Calamari Summer Fire**
Squid, bell peppers, mushroom, bamboo shoots, onion, red curry paste, lime leaf sweet basil
- 34. Pad Talay.**
Salmon, mussels, scallops, squid, shrimp, bell peppers, zucchini, mushrooms, bamboo shoots, baby corn, carrots, celery, lemongrass and sweet basil



46. Noodle Delight



25. Summer Fire

CURRY Coconut Milk

- 35. Salmon Cho Chee \$18.95**
Salmon fillet in red curry with stir fried pineapple, tomatoes and sweet basil
- 36. Red Curry. \$15.95**
Bell peppers, bamboo shoots sweet basil
- 37. Green Curry \$15.95**
Bell peppers, bamboo shoots, zucchini, sweet basil
- 38. Panang Curry. \$15.95**
Bell peppers and sweet basil
- 39. Massaman Curry \$15.95**
Potatoes, onions, carrots, peanuts
- 40. Yellow Curry \$15.95**
Potatoes, tomatoes and onions
- 40A. Duck Curry \$18.95**
Red curry with pineapple, bell pepper, and sweet basil
- 40B. Pumpkin Curry \$16.95**
Red curry with bell and sweet basil



36. Red Curry



40A. Duck Curry

NOODLES

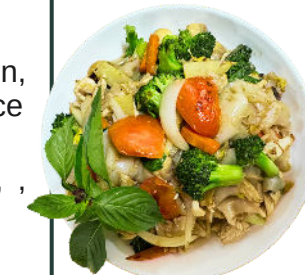
- 41. Pad Thai \$15.95**
Rice noodles with bean sprouts and eggs
- 42. Pad See Ew. \$15.95**
Wide noodles with broccoli, eggs, carrots
- 43. Lad Nah. \$15.95**
Wide noodles with broccoli, mushrooms and carrots in gravy
- 44. LadNah Talay \$18.95**
Wide rice noodles with salmon, mussels, scallops, squid and shrimp, broccoli, carrots and mushroom
- 45. Pad Kee Mao \$15.95**
Wide noodles with broccoli, tomatoes, mushrooms, carrots, bamboo shoots sweet basil, eggs and onion
- 46. Noodle Delight \$15.95**
Wide noodles with mixed veggies topped with peanut sauce
- 47. Goy See Mee. \$15.95**
Egg noodles with cabbage, mushrooms, baby corn, bamboo shoots, carrots, celery cabbage and onion in gravy
- 48. Chef Noodle \$17.95**
Wide rice noodles with shrimp and chicken, mushroom, egg, broccoli, carrot, chili sauce
- 48A. PadWonSen \$16.95**
Glass noodle with onion, celery, carrots, bell pepper, cabbage and baby corn
- 48B. BaMeeHaeng \$16.95**
Egg noodle with onion, bean sprouts, green onion, spinach, cilantro, peanut and dried garlic oil



41. Pad Thai



42. Pad See Ew



45. Pad Kee Mao