\$6.95

S3. Pohpia Sod

tamarind sauce.

5. Bredded Oyster

6. Tow-Hu-Tod

7. Po-Piah-Pak

sauce.

11. Po-Taek

\$7.95+

\$7.95+

\$6.95

\$6.95

\$9.95

\$8.95

and lemongrass.

16. Yum-Pla-Muk

17. Pla-Kung

18. Larb

topped with mint leaves.

21. Kang- Musamun Nua

touch of kaffir lime leaves.

S8. Kao-Pad-Sap-Pra-Rot

S9. Kang Phed Ped Yang

S10. Kung-Hoi Pad Ma- Keua

27. Pad-Him-Ma-Pan

and crispy chill.

28. Mu-Kra-Tiam

29. Gai-Yang

32. Kao Pad Ta- Lay

Fried rice with combination food.

38. Kung Pad-Priaw-Wan

39. Kung Pad-Prik-King

Sweet and sour prawns sautéed with pineapple, cucumber, bell peppers, onions, and tomatoes.

Spicy. Prawns stir fried with red spicy curry paste and

basil.

yellow curry powder, raisin, and egg.

and peanuts.

22. Panang-Nua

12. Kang-Jerd

Deep-fried, served with house salad.

Fresh rice paper rolls stuffed with crabmeat, prawns,

S4. Pohpia Sod Fresh Vegetarian Spring Rolls

Chinese sausage, rice noodles tofu and lettuce served with

Spicy. A mixture of fresh vegetables. Tofu, lettuce, celery,

Vegetarian. Deep-fried bean cake served with plum sauce.

Vegetarian. Deep-fried spring rolls, stuffed with bean

thread noodles and mixed vegetables served with plum

Spicy. Seafood delight, fish prawns, calamari, and green

Bean thread noodle soup with choice of chicken or pork.

Spicy. Fresh calamari, cooked and seasoned with lime

Spicy. Prawns grilled medium rare, seasoned with lime

juice, chili, onions, lemon grass, and fresh mint leaves.

Spicy. Choice of ground beef, chicken or pork cooked, and

seasoned with rice powder, lime juice, red onions cilantro,

Spicy. Beef simmered in red curry, coconut mill, potatoes,

Spicy. Beef simmered in red curry and bell peppers with a

Prawn fried rice deliciously prepared with pineapple,

Spicy. Boneless sliced roast duck in red curry with

tomatoes, pineapple, green pepper, eggplant, and sweet

Spicy. Prawns and scallops with eggplant, chili oil, mild

Choice of chicken, beef or pork stir-fried with cashew nuts

Marinated chicken in Thai herbs and spices, barbequed to

perfection and served with our sweet and sour sauce.

Pork stir-fried in garlic and black pepper.

yellow curry powder, green onion, and sweet basil.

juice, chili, ginger, onions, and mint leaves.

mussels cooked in hot and sour broth with mushrooms

mint leaves, bean sprouts, rice noodles wrapped in delicate rice paper, served cold with tamarind sauce.

\$6.95

\$5.95

\$5.50

\$4.95

\$4.95

\$9.95+

\$6.95+

\$7.95

\$8.95

\$7.25

\$6.95

\$6.95

\$8.95

\$8.95

\$9.95

\$6.95

\$7.25

\$7.25

\$8.95

\$8.95

\$8.95

\$8.95

\$8.95

\$5.95

\$5.95

\$6.95

\$5.50

\$5.95

\$5.95

\$1.00

## Chef's Special Appetizers

S1. Stuffed Chicken Wings	\$6.
Deep fried boneless wing stuffed with seasoned gro	

pork, silver noodles, carrots, onion, and black mushrooms served with sweet and sour sauce. S2. BBQ Green Mussels \$7.95

Green mussels marinated in house spices and broiled over

charcoal.

**Appetizers** \$6.50 1. Satay Spicy. Skewered sliced chicken or beef marinated in

coconut milk and Thai ingredients, charcoal-broiled served with peanut sauce and cucumber salad. 2. Tod-Mun \$6.50

Deep-fried fish cakes served with cucumber salad. \$4.95

3. Po-Piah-Tod Deep-fried rice paper spring rolls, stuffed with ground pork, shrimp, and silver noodles served with plum sauce. \$5.95

4. Shrimp Rolls Deep-fried shrimp wrapped in egg roll skins, served with sweet and sour sauce.

Soups For vegetarians, we use bean curd.

\$8.95+ 8. Tom-Yum Kung Spicy. Prawn soup cooked in hot and sour broth with lime

juice, mushrooms, galangal root, and lemongrass.

9. Tom-Yum Kai

10. Tom-Kha Kai

Spicy. Chicken soup cooked in hot and sour broth with lime juice, mushrooms, galangal root, and lemon grass.

peanuts, and spicy sauce.

mint leaves.

Curries

For vegetarians, we use bean curd.

19. Kang-Curry Kai

touch of lime juice, galangal root, and kaffir lime leaves. Salads 13. Som Tum Thai Style \$6.95

Spicy. Shredded green papaya mixed with chicken and

prawns, seasoned with lime juice, garlic, tomatoes, ground

Spicy. Chicken in a rich coconut broth with mushrooms, a

14. Salad Kaek \$6.50 Combination of green lettuce, bean curd, tomatoes, cucumber, boiled bean sprouts, topped with peanut dressing. 15. Yum- Nua \$6.95 Spicy, Grilled medium-rare beef, seasoned with roasted

rice powder, chill, red onion, and cilantro, topped with

Spicy. Chicken simmered in yellow curry with coconut milk, potatoes and carrots. 20. Kang- Keow-Wan-Kai Spicy. Chicken simmered in green curry, coconut milk, bamboo shoots, and sweet peas.

S5. Yum-Ma-Keua-Paw Spicy. Prawn and chicken cooked with house spices, topped with fried red onion over grilled eggplant.

S6. Pra-Ram Kung

Chef's Specials - A La Carte

cabbage. S7. Pad-Woon-Sen \$8.95 Stir-fried silver noodles mixed with pork, prawns, calamari, baby corn, bean curd, mushrooms, and green onions.

Sautéed prawns with peanut sauce over spinach and Napa

A la Carte \$6.95 23. Pad-King Choice of chicken, beef, pork, or calamari stir-fried with ginger, onions, bell peppers, and mushrooms. 24. Pad Prink- King \$7.25

Spicy. Choice of chicken, beef, pork, or calamari stir-fried

Spicy. Choice of chicken, beef, pork, or calamari stir-fried

with red spicy curry paste and green beans.

Pad- Prik-Sod

For vegetarians, we use bean curd.

30. Pad Thai

31. Kao Pad

with fresh red chili, onions, bell peppers, and sweet basil. Pad-Bai-Krapraw Spicy. Choice chicken, beef, pork, or calamari stir-fried with green chili, sweet basil and bamboo shoots. **Noodles-Fried Price** 

Combination of shrimp, pork, beef, and chicken stir-fried with Thai rice noodles, crispy bean curd, and eggs served

Spicy. Non- spicy or spicy with basil and chili sauce. Fried

with ground peanuts, green onion, and bean sprouts.

rice choice of chicken, pork or beef.

\$8.95 37. Kung-Tod Prawns, carrots, bell peppers, broccoli and onions deep fried in a delicate butter served with hot and sour sauce.

46. Pad Tow-Hu-Bai-Kraraw \$5.95 Spicy. Stir-fried bean curd with sweet basil. 47. Pad Pak Curry

Mixed vegetables sautéed with and sour sauce and black

Rice Plates - Lunch L1. Kao Pad \$5.50 Fried rice served with BBQ chicken. L2. Kao Pad Kra-Praw \$5.50

Spicy fried rice wish of chicken, pork or beef.

onion, and mushroom, served over rice.

with choice of chicken, pork or beef.

choice of chicken, pork or beef.

Stir-fried chicken with baby corn, sweet peas, carrots,

L3. Kao Rad Nah Kai

L4. Pad Kra-Praw

L9. Pad Kee Mao

L10. Pad Thai

Served over rice.

Served over rice.

L19. Pad Pak

nuts in black bean sauce.

L20. Pra Ram Pak

peanut sauce.

Side Orders

Thai Peanut Sauce

Ice Cream

Spicy. Stir-fried chicken with green chili, sweet basil, and bamboo shoots served over rice. Noodles - Lunch L8. Pad See-lu Pan-fried flat rice noodles, soy sauce style with broccoli,

L11. Thai Curry Noodle Thai vermicelli noodles stir-fried in yellow curry powder with your choice of chicken, pork or beef. Curry Plates - Lunch

L15. Kang Curry Spicy. Chicken in yellow curry sauce. L16. Kang Panang Spicy. Beef in red curry sauce. Vegetarian Plates

Stir-fried mixed vegetables with bean curd and cashew

Stir-fried Chinese cabbage, spinach and bean curd in

Seafood For vegetarians, we use bean curd. 34. Kung-Pad-Prik Spicy. Prawns stir fried with chili paste, bamboo shoots and sweet basil. 35. Kung-Pad-Phed \$8.95

Spicy. Prawns stir fried with fresh chili, bell peppers,

Jumbo prawns stir-fried in garlic and black pepper.

onions, and sweet basil.

36. Kung-Kra-Tiam

Vegetarians

mushrooms.

curry.

For vegetarians, we use bean curd.

45. Pad-Pak Priaw-Wan

\$6.95

\$6.95

\$6.95

\$6.95

\$8.95

\$9.95

\$5.95

\$5.95 Stir-fried mixed vegetables with garlic and mild yellow

> \$5.50 \$5.50

\$5.50

Spicy pan fried flat rice noodles, vegetables, and egg with \$5.50 Fried Thai rice noodles with crispy bean curd, ground peanuts, and egg with choice of chicken, pork or beef. \$5.50

\$5.50

\$5.95 \$5.95

\$5.50

\$5.50

\$2.00

40. Roum-Ta Lay Stir-fried Seafood combination sautéed with oyster sauce, sweet peas, baby corn, onions, and mushrooms. 43. Pla-Tod Spicy. Deep-fried tilapia fish served with chili chu-chee sauce.

green beans.

48. Pad Pak Roum-Mit Stir-fried mixed vegetables with bean curd and cashew nuts in black bean sauce. 49. Pad Kanar

Stir-fried broccoli with oyster sauce.

50. Pra Ram Pak

sauce.

L5. Kao Pad Sap-Pra-Rot \$5.50 Thai-style fried rice with pineapple, curry powder with choice of chicken, pork, or beef. L6. Kao Pad Munkung/Mun-Pu \$6.95 Crabmeat and shrimp fried rice in seafood paste with onion. L7. Duck Over Rice \$6.95

House special roasted duck and sauce, served with

steamed cabbage or broccoli.

L12. Rahd Nah

L17. Kang Keow-Wan

Spicy. Chicken in green curry sauce.

Stir-fried Napa cabbage, spinach and bean curd in peanut

beef in gravy sauce. L13. Seafood Noodle \$6.95 Rice noodle soup with shrimp, squid, fish ball, and fish cake with bean sprouts. L14. Thai Noodle Soup \$5.50 Thai style noodle soup with meatballs or beef.

Flat rice noodles with broccoli, choice of chicken, pork, or

L18. Kang Masamun Spicy. Beef in mild red curry sauce.

L21. Broccoli with Oyster Sauce \$5.50 Stir-fried broccoli with oyster sauce. L22. Pad Ma- Keua \$5.50 Sautéed eggplant, fresh chili, onion, and basil.

Cucumber Salad Desserts

\$2.00 Deep Fried Banana \$2.50

\$1.50

Steamed Jasmine Rice per Person

Steamed Sticky Rice per Person \$1.25 Deep Fried Banana with Ice Cream \$3.50 Sweet Rice and Mango \$3.50