

A LA CARTE



Choice of chicken, pork, beef, tofu, or vegetarian / mock chicken add \$2 / shrimp add \$5 / combination add \$5 / seafood add \$9

Cashew Nut



CASHEW NUT 19
Choice of meat with cashew, onion, bell pepper, and roasted chili.

KUNG PAO 19
Choice of meat with peanut, onion, bell pepper, and hot sauce.

FRESH GINGER 19
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

BROCCOLI IN OYSTER SAUCE 19
Stir-fried fresh cut broccoli in oyster sauce.

SPICY BASIL 19
Choice of meat with green bean, onion, basil, and hot chili sauce.

SWEET & SOUR 19
Thai sweet & sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

SPICY EGGPLANT 19
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce and sweet basil leaves.

GARLIC & PEPPER 19
Sautéed garlic and black pepper sauce.

CRISPY GARLIC CHICKEN 19
Breaded herb-marinated chicken breast with sweet tamarind sauce.

MANGO CHICKEN 19
Deep fried chicken in mango sauce topped with sliced almond and diced mango.

Spicy Eggplant



VEGETARIAN

MANGO MOCK CHICKEN 21
Deep fried soy chicken with tangy mango sauce topped with sliced almond.

SPICY EGGPLANT 19
Stir-fried eggplant with Thai basil in a special sauce.

SPICY BASIL TOFU 19
Sautéed chili and tofu with basil.

VEGGIE DELIGHT 19
Sautéed seasonal veggies with soy sauce.

PRARAM 19
Fried tofu and mixed vegetable with peanut sauce.

TOFU ASPARAGUS 20
Sautéed asparagus with tofu and soy sauce.

LUNCH

VEGETARIAN
SERVED WITH SALAD AND CRISPY SPRING ROLL

LUNCH HOURS:
MONDAY - FRIDAY
11:00 AM - 3:00 PM
(EXCEPT HOLIDAYS)

Choice of jasmine or brown rice.
Chicken, Pork, Tofu, or Veggie \$14 / Mock Chicken \$16
Beef \$16 / Shrimp \$18 / Combination \$18 / Seafood \$21

SPICY BASIL
Choice of meat with green bean, onion, basil, and hot chili sauce.

CASHEW NUT
Choice of meat with cashew, onion, bell pepper, and roasted chili.

SPICY EGGPLANT
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce, and sweet basil leaf.

GARLIC GREEN BEAN
Sautéed green bean with garlic sauce.

GARLIC & PEPPER
Sautéed garlic & pepper sauce.

SWEET AND SOUR
Thai sweet and tangy sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

VEGGIE DELIGHT
Medley of broccoli, carrot, onion, mushroom, baby corn, and zucchini in light brown sauce.

YELLOW CURRY
Mild curry with potato and onion.

RED CURRY
Blend of eight spices with bamboo shoot and Chinese eggplant.

GREEN CURRY
Slightly sweet curry with slices of Chinese eggplant, bamboo shoot, and basil.

PANANG CURRY
Distinctive blend of Thai curry with zucchini, bell pepper, coconut milk, and kaffir lime leaves.



SPECIAL LUNCH

MANGO CHICKEN 15
Deep fried chicken in diced mango sauce topped with sliced almond.

CRISPY GARLIC CHICKEN 17
Breaded herb-marinated chicken breast with sweet tamarind sauce.

TAMARIND SHRIMP 19
Deep fried shrimp topped with sweet & sour tamarind sauce, crispy onion, and roasted chili.

CHU-CHEE SALMON 21
Steamed salmon fillet glazed with spicy red curry, coconut cream reduction, and a sprinkle of kaffir lime leaves.

20% SERVICE CHARGE ON PARTIES OF 5 OR MORE

SIDE ORDERS

JASMINE RICE Sm 4/Lg 7
BROWN RICE Sm 4/Lg 7
STICKY RICE 5
PEANUT SAUCE Sm 3/Lg 5
STEAMED GLASS NOODLE 6

COCONUT RICE 5
STEAMED NOODLE 5
STEAMED VEGGIES 5



DESSERTS



Sweet Sticky Rice with Mango



Banana Triangle with Honey

BANANA TRIANGLE WITH HONEY 9
Banana wrapped with egg roll skin, deep fried to golden crispy. Topped with honey. With coconut ice cream add \$2.

COCONUT ICE CREAM 9
CHEESECAKE 9
With choice of strawberry or blueberry topping.

TIRAMISU 9
Layers of lady fingers soaked with mocha coffee and Mascarpone cheese.

CRÈME BRÛLÉE 12
Custard cream topped with hardened caramelized sugar.

SWEET STICKY RICE WITH MANGO 14
Thai sticky rice cooked with coconut milk and sugar, served along side with ripe sweet mango.

SWEET STICKY RICE WITH COCONUT ICE CREAM 15
Thai sticky rice cooked with coconut milk and sugar. Served with coconut ice cream and peanuts.

Cheesecake



BEVERAGES

THAI ICED TEA 5
Add Boba \$1

THAI ICED COFFEE 5
Add Boba \$1

REGULAR ICED TEA 5

HOT TEA JASMINE OR GREEN 5

HOT COFFEE 5

PINK LEMONADE 5

ICED GREEN TEA 5

RASPBERRY ICED TEA 5

SHIRLEY TEMPLE 6

SPARKLING WATER 9

CAN SODA 4
Coke, Diet Coke, Sprite, Dr.Pepper, Orange Soda.



Thai Iced Tea

BEER

SINGHA BEER Thailand. \$7

SAPPORO BEER Japan. \$7

ASAHI SUPER DRY BEER Japan. \$7

WINE

RED WINE
Cabernet Sauvignon, glass. \$9
Merlot, glass. \$9

WHITE WINE
Chardonnay, glass. \$9
Sauvignon Blanc, glass. \$9

SAKE

COLD SAKE
Kikusui, bottle. \$19
Nigori, bottle. \$17

HOT SAKE \$15

COCKTAIL

KAMIKAZE \$9

MANGO MARTINI \$9

COSMOPOLITAN \$9

CHERRY FIZZ \$9

MAI TAI \$9

20% SERVICE CHARGE ON PARTIES OF 5 OR MORE

APPETIZERS

CRISPY SPRING ROLLS

Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.

POT STICKERS OR VEGGIE POT STICKERS

Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.

CHICKEN SATE OR TOFU SATE

Skewers of chicken tender or firm tofu marinated in Thai spices. Served with peanut sauce, and sweet cucumber sauce.

YELLOW CURRY PUFF

Thai curry puffs are filled with a mouthwatering mix of ground chicken and potatoes cooked with onions, garlic, and spices in a buttery pastry.

SHRIMP TEMPURA

Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.

FISH CAKE

Fish paste mixed with Thai herbs and curry paste. Deep-fried and served with sweet & sour sauce, topped with cucumber, and crushed peanuts.

CRISPY TOFU

Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.

GYOZA

Deep fried dumplings served with ginger soy sauce.

GREEN BEAN TEMPURA

Deep fried green bean served with mayo sauce.

GARLIC EDAMAME

Steamed edamame sauteed with special garlic sauce.

SPICY EDAMAME

Edamame with chili sauce sautéed with garlic.

MANGO CHICKEN WRAP

Minced chicken stir-fried with garlic, pepper, and soy sauce, topped with crispy rice noodles and green onion. Served with Romaine, tamarind sauce, and shredded coconut.

Chicken Sate

Pot Stickers



BBQ.

CRYING TIGER

Grilled beef served with spicy tamarind sauce.

B.B.Q. PORK

Grilled pork served with spicy tamarind sauce.

B.B.Q. Pork



Tofu Sate



Thai Papaya Salad



Grilled Beef Salad

SALADS

HOT & SPICY CAN BE ORDERED
Mild, Medium, Spicy, or Not Spicy

GARDEN SALAD

Mixed vegetables with house dressing.

CHICKEN SALAD

Grilled chicken and mixed vegetable with house dressing.

CHICKEN LARB

Ground chicken with red onions and ground roasted rice in spicy lime juice.

GRILLED BEEF SALAD

Grilled sliced medium rare beef with onion, mint leaf, chili, and lime dressing.

THAI PAPAYA SALAD

Shredded green papaya tossed with green bean, tomato, and garlic with grilled shrimp.

PAPAYA SALAD WITH SALTED CRAB

Shredded green papaya tossed with green bean, tomato, garlic, and hot chili with grilled shrimp and salted crab.

CRYSTAL SALAD (Yum Woon Sen)

Glass noodles mixed with shrimp and onion in spicy lime dressing.

SEAFOOD SALAD

Mixed seafood in spicy lime dressing.

SOUPS

Seafood Soup



Choice of chicken, pork, beef,

tofu vegetarian / shrimp add \$5 / combination add \$5

TOM YUM SOUP

A famous hot & sour soup prepared with lemongrass, mushroom, tomato and Thai chili. It will definitely rejuvenate your soul.

TOM KAH SOUP

A rich coconut soup prepared with a combination of Thai herb, mushroom, tomato and fresh Thai chili.

SEAFOOD SOUP

Choice of lemongrass broth or rich coconut soup. A delicious mix of shrimp, scallop, calamari, fish, and mussel in your choice of soup with mushrooms and tomato.

WONTON SOUP (CHICKEN) (SHRIMP)

Chicken bouillon with chicken dumpling, and Napa cabbage.

TOFU SOUP

Vegetarian broth with soft tofu, skin tofu, and Napa cabbage.

VEGETABLE SOUP

Mixed vegetable and mushroom.

VEGETARIAN



Cup | Hot Pot

9 17

9 17

- 26

9 17
10 20

9 17

9 17

CURRIES

HOT & SPICY CAN BE ORDERED
Mild, Medium, Spicy, or Not Spicy

Choice of chicken, pork, beef, tofu, or vegetarian /

mock chicken add \$2 / shrimp add \$5 /

combination add \$5 / seafood add \$9



Green Curry



Panang Curry

YELLOW CURRY

Indian curry Thai style with coconut cream, potato, and onion.

RED CURRY

Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.

GREEN CURRY

Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent.

PANANG CURRY

Distinctive blend of Thai curry with coconut milk and kaffir lime leaf.

Pad Thai



RICE & NOODLES

Choice of chicken, pork, beef, tofu, or vegetarian /

mock chicken add \$2 / shrimp add \$5 / combination add \$5

seafood add \$9 / Substitute with glass noodle add \$2

PAD THAI

The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprout, green onion, egg, tamarind sauce, and side of crushed peanut.

PAD SEE-EW

Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)

DRUNKEN NOODLE

Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.

CHOW MEIN

Egg noodle stir-fried with mixed vegetables.

SPICY FRIED RICE

Stir-fried rice with egg, basil leaves, chili, bell pepper, and onion.

BLUE TABLE FRIED RICE

Thai classic style fried rice stir-fried with egg, onion, green onion, and tomato.

PAD WOON SEN

Stir fried glass noodle with egg white & green onion, red & green bell pepper, carrot, baby corn, tomato, straw mushroom.

PINEAPPLE FRIED RICE

Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.

CRAB FRIED RICE

Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion, and tomato.



Crab Fried Rice



Pineapple Fried Rice



Heavenly Salmon



Panang Rib Eye

SIGNATURE DISHES

PRAWNS ASPARAGUS

Shrimp, shiitake mushroom, and asparagus in light garlic sauce.

TAMARIND SHRIMP

Deep fried shrimp topped with sweet & sour tamarind sauce, crispy onion, and roasted chili.

PANANG RIB EYE

Grilled well done RIB EYE topped with panang sauce and kaffir lime leaves.

CRISPY GARLIC SALMON

8 oz. Atlantic salmon deep fried with a light drizzle of extra virgin olive oil. Topped with Garlic Sauce.

HEAVENLY SALMON

Steamed salmon with choice of green curry sauce or red curry sauce.

SIZZLING SEAFOOD

Mix seafood with Thai herbs and spices.

SEAFOOD CHOO CHEE

Seafood with spicy red curry, coconut cream reduction, and sprinkle of kaffir lime leaves.

FRIED SEA BASS

Deep-fried whole fish, topped with 3 flavoured sauce or tamarind sauce and crispy basil leaves.

STEAMED SEA BASS

(Choice of Lime Fish or Ginger Sauce)
Whole fish steamed with Thai spicy lime or ginger sauce.

TAMARIND SEA BASS

Deep fried whole fish topped with sweet tamarind sauce.



Fried Sea Bass



Steamed Sea Bass



Tamarind Shrimp



Sizzling Seafood

* VEGETARIAN CONTAINS PEANUTS