

# 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** 17  
Choice of meat with cashew, onion, bell pepper, and roasted chili.

**KUNG PAO** 17  
Choice of meat with peanut, onion, bell pepper, and hot sauce.

**FRESH GINGER** 17  
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

**BROCCOLI IN OYSTER SAUCE** 17  
Stir-fried fresh cut broccoli in oyster sauce.

**SPICY BASIL** 17  
Choice of meat with green bean, onion, basil, and hot chili sauce.

**SWEET & SOUR** 17  
Thai sweet & sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

**SPICY EGGPLANT** 17  
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce and sweet basil leaves.

**GARLIC & PEPPER** 17  
Sautéed garlic and black pepper sauce.

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

**MANGO CHICKEN** 17  
Deep fried chicken in mango sauce topped with sliced almond and diced mango.

Spicy Eggplant



## VEGETARIAN

**MANGO MOCK CHICKEN** 19  
Deep fried soy chicken with tangy mango sauce topped with sliced almond.

**SPICY EGGPLANT** 17  
Stir-fried eggplant with Thai basil in a special sauce.

**SPICY BASIL TOFU** 17  
Sautéed chili and tofu with basil.

**VEGGIE DELIGHT** 17  
Sautéed seasonal veggies with soy sauce.

**PRARAM** 17  
Fried tofu and mixed vegetable with peanut sauce.

**TOFU ASPARAGUS** 18  
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 \$12 / Mock Chicken \$14  
Beef \$14 / Shrimp \$16 / Combination \$16 / Seafood \$19

**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

**CHU-CHEE SALMON** 19  
Steamed salmon fillet glazed with spicy red curry, coconut cream reduction, and a sprinkle of kaffir lime leaves.

**TAMARIND SHRIMP** 17  
Deep fried shrimp topped with sweet & sour tamarind sauce, crispy onion, and roasted chili.

**MANGO CHICKEN** 13  
Deep fried chicken in diced mango sauce topped with sliced almond.

**CRISPY GARLIC CHICKEN** 15  
Breaded herb-marinated chicken breast with sweet tamarind sauce.

# SIDE ORDERS

JASMINE RICE	Sm 3/Lg 5		
BROWN RICE	Sm 3/Lg 5		
STICKY RICE	4		
PEANUT SAUCE	Sm 1/Lg 3		
STEAMED GLASS NOODLE	5		
		COCONUT RICE	4
		STEAMED NOODLE	4
		STEAMED VEGGIES	4

# 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** 7

**SORBET ICE CREAM** 7  
Pineapple, orange, coconut, or lemon.

**CHEESECAKE** 9  
With choice of strawberry or blueberry topping.

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

**CRÈME BRÛLÉE** 10  
Custard cream topped with hardened caramelized sugar.

**SWEET STICKY RICE WITH MANGO** 12  
Thai sticky rice cooked with coconut milk and sugar, served along side with ripe sweet mango.

Cheesecake



# BEVERAGES

**THAI ICED TEA** 4  
Add Boba \$1

**THAI ICED COFFEE** 4  
Add Boba \$1

**REGULAR ICED TEA** 4

**HOT TEA JASMINE OR GREEN** 4

**HOT COFFEE** 4

**PINK LEMONADE** 4

**ICED GREEN TEA** 4

**RASPBERRY ICED TEA** 4

**SHIRLEY TEMPLE** 5

**SPARKLING WATER** 7

**CAN SODA** 3  
Coke, Diet Coke, Sprite, Dr.Pepper, Orange Soda.

Thai Iced Tea



# BEER

**SINGHA BEER** Thailand. \$5

**SAPPORO BEER** Japan. \$5

**ASAHI SUPER DRY BEER** Japan. \$5

# WINE

**RED WINE**  
Cabernet Sauvignon, glass. \$7  
Pinot Noir, glass. \$7

**WHITE WINE**  
Chardonnay, glass. \$7  
Sauvignon Blanc, glass. \$7

# SAKE

**COLD SAKE**  
Kikusui, bottle. \$15  
Nigori, bottle. \$12

**HOT SAKE** \$10

# COCKTAIL

**KAMIKAZE** \$7

**MANGO MARTINI** \$7

**COSMOPOLITAN** \$7

**CHERRY FIZZ** \$7

**MAI TAI** \$7

18% 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.

## 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 sautéed 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.

## 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.

Chicken Sate



Pot Stickers



Mango Chicken Wrap



Green Bean Tempura

# 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



Crying Tiger



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



Wonton Soup

# 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