



AUTHENTIC THAI CUISINE



THAI SATAY



SPICY EDAMAME



ROTI & CURRY SAUCE



HAPPY CRAB




O-R SPICY WING

APPETIZERS

FRIED SPRING ROLLS (4 ROLLS) 	12
Deep fried golden rolls filled with glass noodle and chopped veggies served with sweet & sour sauce.	
FRESH ROLLS  	15
Chicken, shrimps, lettuce, spring mix, carrot, basil and glass noodle served with peanut sauce.	
CRUNCHY CRAB WONTON (6 PCS.)	14
Deep fried wonton with real crab meat and cream cheese filling served with sweet & sour sauce.	
FRIED TOFU (6 PCS.)  	12
Deep fried soft tofu served with sweet & sour sauce and ground peanut.	
ROTI & CURRY SAUCE  	10
Roti bread served with your choice of yellow curry or green curry.	
THAI SATAY (6 SKEWERS) 	14
Chicken skewers served with toast, peanut sauce & cucumber salad.	
SHRIMP SA-RONG (6 PCS.)	14
Marinated shrimps wrapped with wonton served with sweet & sour sauce.	
EDAMAME  	8
Steamed	
SPICY EDAMAME   	10
Stir fried edamame with garlic and thai chili.	
O-R SPICY WINGS (6 PCS.) 	15
Deep fried chicken wings tossed in home made spicy garlic sauce.	
HAPPY CRAB (1 PC.)	14
Deep fried jumbo soft shell crab in light batter.	
HOUSE SAMPLER	20
Chicken satay (4), Fried spring rolls (2), Shrimp sa-rong (2), Crunchy crab wonton (2).	

 **Hot & Spicy**
Can be Modified according to your taste

 **Vegan options available**

 **Gluten Free options available**



SOUP

- | | | |
|---|----|----|
| TOM YUM GAI 🌶️ 🌿 🍷 | 12 | 16 |
| Traditional Thai herbal soup with chicken, lemongrass, kaffir lime leaves, galangal, mushroom and tomato seasoned with chili paste oil, fresh crushed Thai chili and fresh squeezed lime juice. | | |
| TOM YUM GOONG 🌶️ 🍷 | 14 | 20 |
| Traditional Thai herbal soup with shrimps, lemongrass, kaffir lime leaves, galangal, mushroom and tomato seasoned with chili paste oil, fresh crushed Thai chili and fresh squeezed lime juice. | | |
| TOM KHA GAI 🌶️ 🌿 🍷 | 12 | 16 |
| Traditional Thai herbal soup in coconut milk with chicken, lemongrass, kaffir lime leaves, galangal and mushroom seasoned with chili paste oil, fresh crushed Thai chili and fresh squeezed lime juice. | | |

TOM KHA GOONG 🌶️ 🌿	14	20
Traditional Thai herbal soup in coconut milk with shrimps, lemongrass, kaffir lime leaves, galangal and mushroom seasoned with chili paste oil, fresh crushed Thai chili and fresh squeezed lime juice.		
TOM YUM PLA 🌶️ 🌿 🌱	14	20
Traditional Thai herbal soup with fish fillet, lemongrass, kaffir lime leaves, galangal, mushroom and tomato seasoned with chili paste oil, fresh crushed Thai chili and fresh squeezed lime juice.		
POH TAAK 🌶️ 🌿 🌱	---	26
Traditional Thai herbal soup with shrimps, scallop, squid, fish fillet, green mussels, lemongrass, kaffir lime leaves, galangal, ginger, mushroom and tomato seasoned with chili paste oil, fresh crushed Thai chili and fresh squeezed lime juice.		
WONTON	12	18
Filled with ground chicken, shrimp and chopped green onion, chicken pieces, shrimp, napa cabbage.		
MIXED VEGGIES 🌿 🌱	12	16
Mixed veggies with CHICKEN.		

🌶️ **Hot & Spicy**
Can be Modified according to your taste

🌿 **Vegan options available**

🌱 **Gluten Free options available**



SALAD

YUM NUA





SALAD

Shrimps add \$8

GREEN SALAD  	8
Organic mix spring, lettuce, cucumber and tomato served with creamy homemade dressing.	
YUM YAI   	20
Chicken, shrimps, hard boiled egg, mix spring, lettuce cucumber and tomato tossed with chili lime dressing.	
THAI SALAD  	20
Chicken, fried tofu, hard boiled egg, mix spring, lettuce, cucumber, tomato, ground peanut served with peanut dressing.	
LAAB   	20
Ground chicken, mint leaves, red & green onion tossed with chili lime dressing.	
YUM WOONSEN  	20
Glass noodle, chicken, shrimps, red & green onion tossed with chili lime dressing.	
YUM NUA (CERTIFIED ANGUS BEEF)  	26
Grilled 8 oz. Flat Iron Steak on mix spring, cucumber, tomato, red & green onion tossed with chili lime dressing.	
YUM SQUID  	20
Steamed squid on mix spring, ginger, red & green onion tossed with chili lime dressing.	
PLA GOONG  	22
Grilled shrimps on mix spring, lemon grass, red & green onion tossed with chili lime dressing.	
YUM TALAY  	28
Steamed seafood: scallop, squid, shrimps, green mussels and fish fillet on mix spring, ginger and red & green onion tossed with chili lime dressing.	
PAPAYA SALAD   	16
Shredded fresh green papaya, shrimps, green bean, carrot and tomato tossed with chili lime dressing and topped with peanut.	

 **Hot & Spicy**
Can be Modified according to your taste

 **Vegan options available**











 **Gluten Free options available**

RICE


Shrimps add \$8




COMBINATION FRIED RICE

- THAI FRIED RICE**   18
Your choice of chicken, beef or pork stir fried with steamed jasmine rice, egg, onion and tomato.
- SHRIMP THAI FRIED RICE**  22
Shrimps stir fried with steamed jasmine rice, egg, onion and tomato.
- COMBINATION FRIED RICE**  24
Chicken, beef, pork and shrimps stir fried with steamed jasmine rice, egg, onion and tomato.
- CRAB FRIED RICE**  24
Real crab meat stir fried with steamed jasmine rice, egg, onion and tomato.
- MIX VEGGIES FRIED RICE**   20
Choice of chicken, beef or pork stir fried with steamed jasmine rice, mixed vegetables and egg.
- SPICY FRIED RICE**    20
Choice of chicken, beef, or pork stir fried with steamed jasmine rice, garlic, chili, onion, bell pepper and basil.

 **Hot & Spicy**
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PINEAPPLE FRIED RICE 🌿 🍷 22

Chicken and shrimp stir fried with steamed jasmine rice, egg, pineapple, raisin, cashew nuts, pea, carrot and yellow curry powder.

GREEN CURRY FRIED RICE 🌶️ 🌿 22

Lightly battered fried boneless chicken breast, steamed jasmine rice, stir fried with green eggplant, bamboo shoot, bell pepper and basil in green curry sauce.

YELLOW CURRY FRIED RICE 🌶️ 🌿 22

Lightly battered fried boneless chicken breast, steamed jasmine rice, stir fried with pea and carrot in yellow curry sauce served with cucumber salad and topped with fried onion.

*W*E ARE PROUD TO SERVE ONE OF THE BEST JASMINE FRAGRANT RICE 105 GROWN AND HARVESTED IN UBONRACHATHANI PROVINCE, THAILAND.

	SMALL	LARGE
STEAMED ORGANIC JASMINE WHITE RICE	4	5
STEAMED ORGANIC JASMINE BROWN RICE	4	5
STEAMED ORGANIC JASMINE PURPLE RICE	4	5
STICKY RICE	4	



NOODLES

Choice of chicken, beef, pork or tofu. Shrimps add \$8.

PAD THAI ✓ ③ 18

Thin rice noodle stir fried with egg, bean sprouts and crushed peanut in homemade tamarind sauce.

PAD SEE EW ✓ ③ 18

Flat rice noodle with egg and Chinese broccoli.

PAD WOON SEN ✓ ③ 20

Glass noodle with egg, cabbage, onion, carrot and tomato.

TEO KUA ✓ ③ 18

Flat rice noodle with egg and chopped pickle cabbage on green lettuce bed.

RAAD NA ✓ 22

Flat rice noodle with Chinese broccoli and gravy.

PAD KEE MAO 🌶️ ✓ ③ 20

Flat rice noodle with garlic, chili, bell pepper, onion, tomato and basil on green lettuce bed.

DRUNKEN PENNE 🌶️ ✓ 20

Penne pasta with garlic, chili, bell pepper, onion, tomato and basil on green lettuce bed.

PAD MEE ✓ 18

Egg noodle with mixed vegetables.

PAD PENNE ✓ 20

Penne pasta, chicken with egg, onion, tomato, pea, carrot in home made tomato sauce.

CHICKEN NOODLE SOUP ✓ ③ 15

Flat rice noodle with chicken and bean sprouts in chicken broth.

BEEF NOODLE SOUP 16

Thin rice noodle with beef, beef balls and bean sprouts.

THAI SUKIYAKI SOUP OR STIR FRIED 🌶️ ✓ 22

Glass noodle with chicken, beef, pork, shrimps, egg and veggies in home made Thai sukiyaki sauce.

KHAO SOI 🌶️ ✓ ③ 20

Egg noodle in home made khao soi curry sauce served with pickled cabbage and red onion.



PAD THAI



KHAO SOI

🌶️ Hot & Spicy
Can be Modified according to your taste

✓ Vegan options available

③ Gluten Free options available



YELLOW CURRY



GREEN CURRY

CURRIES

SERVED WITH YOUR CHOICE OF WHITE, BROWN, OR PURPLE JASMINE RICE.

Your choice of chicken, beef, pork or tofu. Shrimps add \$8.

PA NANG 🌶️ 🌿 🌾 20

Roasted red chili in coconut milk with pea and carrot, bell pepper and kaffir lime leaves.

YELLOW CURRY 🌶️ 🌿 🌾 20

Yellow curry paste in coconut milk with potato and carrot.

RED CURRY 🌶️ 🌿 🌾 20

Red chili paste in coconut milk with green bean, bamboo shoot, bell pepper and basil.

GREEN CURRY 🌶️ 🌿 🌾 20

Green chili paste in coconut milk with green bean, bamboo shoot, bell pepper, eggplant and basil.

MAS SA MUN 🌶️ 🌿 🌾 20

Brown curry paste in coconut milk with potato and peanut.

PINEAPPLE & SHRIMP CURRY 🌶️ 🌿 🌾 22

Delicious sweet & sour curry paste in coconut milk with pineapple and bell pepper.

KABOCHA CURRY 🌶️ 🌿 🌾 22

Red chili paste in coconut milk with kabocha squash, green bean, bell pepper and basil.

CHU CHEE SALMON 🌶️ 🌿 🌾 28

Red chili paste in coconut milk with bell pepper, kaffir lime leaves and basil.

CHU CHEE LOBSTER 🌶️ 🌿 34

Lobster meat in red curry sauce with bell pepper, kaffir lime leaves and basil.

🌶️ **Hot & Spicy**
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🌿 **Vegan options available**

🌾 **Gluten Free options available**

A LA CARTE

SERVED WITH YOUR CHOICE OF WHITE, BROWN OR PURPLE JASMINE RICE.

Choice of chicken, beef, pork or tofu. Shrimps add \$8.



NUA YAANG



SWEET & SOUR



**MIXED VEGGIES
DELIGHT**



BBQ PORK CHOPS



TERIYAKI CHICKEN

A LA CARTE


SERVED WITH YOUR CHOICE OF WHITE, BROWN OR PURPLE JASMINE RICE.

Choice of chicken, beef, pork or tofu. Shrimps add \$8.

MIXED VEGGIES DELIGHT  	20
Stir fried mixed vegetables in oyster sauce.	
GARLIC BAM  	20
With garlic and cilantro sauce on green lettuce bed.	
PAD BROCCOLI  	20
With carrot and oyster sauce.	
SWEET & SOUR 	22
Deep fried meat in light batter with pineapple, tomato, cucumber, bell pepper, carrot and tossed in home made sweet & sour sauce.	
ORANGE CHICKEN 	20
Deep fried chicken breast pieces with fresh orange sweet & tangy sauce.	
PAD CASHEW NUT  	20
With onion, bell pepper, carrot and sweet chili paste.	
PAD KA PROW   	18
Ground chicken with garlic, chili, bell pepper and basil.	
SPICY EGGPLANT   	20
With garlic, chili, bell pepper and basil.	
PAD PRIK KHING   	20
With kaffir lime leaves, green bean, red bell pepper and sweet chili paste.	
PAD KABOCHA SQUASH  	24
Stir fried with garlic and egg.	
TERIYAKI CHICKEN 	20
Marinated chicken breast topped with home made teriyaki sauce.	
BBQ CHICKEN 	22
Airplane 10 oz chicken breast marinated in original Thai recipe.	
BBQ PORK CHOPS 	24
Marinated & grilled 8 oz pork chop in garlic sauce with spicy dipping sauce.	
NUA YAANG (CERTIFIED ANGUS BEEF)  	26
Marinated & grilled 8 oz flat iron steak served with mix spring, cucumber, tomato, red & green onion and thai roasted chili dipping lime sauce & sticky rice.	

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 **Gluten Free options available**

SEAFOOD



STEAMED
GREEN MUSSELS



TERIYAKI SALMON



SHRIMPS &
GLASS NOODLE



SPICY SCALLOP

SEAFOOD


Shrimps add \$8

SERVED WITH YOUR CHOICE OF WHITE, BROWN OR PURPLE JASMINE RICE.

STEAMED GREEN MUSSELS (12 PCS.)  	18
With bell pepper, basil and garlic chili dipping sauce.	
SPICY SCALLOP  	36
Seared, with garlic, chili, bell pepper, onion and basil.	
SHRIMPS & GLASS NOODLE  	24
Steamed in clay pot with ginger, celery, garlic and cilantro.	
SPICY SQUID  	22
With garlic, chili, bell pepper and basil.	
TERIYAKI SALMON	28
Grilled salmon fillet served with steamed broccoli and carrot in teriyaki sauce.	
SPICY SWEET & SOUR SALMON   	28
Fried salmon fillet with pineapple, onion, tomato, cucumber and bell pepper tossed in spicy, sweet & sour sauce.	
SPICY SOFT SHELL CRABS (2) 	30
Lightly battered soft shell crabs topped with onion, bell pepper in spicy basil sauce.	
LIME SAUCE SEA BASS  	38
Steamed 8 oz. sea bass fillet topped with garlic, cilantro and lime juice sauce.	
SEAFOOD PLATTER  	30
Stir fried scallop, shrimp, squid, green mussels, and fish fillet with bell pepper, garlic, chili and basil.	

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BEVERAGES



WHITE WINE

	GLASS	BOTTLE
MENAGE GOLD CHARDONNAY, CALIFORNIA	7	26
HESS COLLECTIONS CHARDONNAY, NAPA	12	46
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES	14	54
BONTERRA ORGANIC SAUVIGNON BLANC, MENDOCINO	8	30
CASTELLO BANFI SAN ANGELO IGT PINOT GRIGIO, ITALY	10	38
SEAGLASS ROSE, MONTEREY	7	26
KORBEL BRUT CALIFORNIA, CHAMPAGNE		8 (split)

RED WINE

MENAGE LAVISH MERLOT, CALIFORNIA	7	26
MENAGE DECANDENCE CABERNET SAUVIGNON, CALIFORNIA	8	30
JUGGERNAUT CABERNET SAUVIGNON, HILLSIDE VINEYARDS	12	46
ROBERT HALL CABERNET SAUVIGNON, PASO ROBLES	10	38
ANGELINE PINOT NOIR, RUSSIAN RIVER	11	42
1000 STORIES BOURBON BARREL AGED ZENFANDEL, CALIFORNIA	9	34

BEER

SINGHA BEER (BOTTLE)

Small 5 Large 8

SINGHA BEER (DRAFT)

Small 6 Large 9

LEO BEER

Small 5 Large 8



SAKE

HOT SAKE 6

COLD SAKE 8



NON ALCOHOL BEVERAGES

THAI ICED TEA 5

THAI ICED COFFEE 5

REGULAR ICED TEA (Refill) 5

GREEN ICED TEA (Refill) 5

COKE (Refill) 4

DIET COKE (Refill) 4

SPRITE (Refill) 4

ORANGE SODA (Refill) 4

SINGHA SPARKLING WATER 4

GREEN OR RED SODA WATER 5

BUTTERFLY PEA PINK LEMONADE 5

JASMINE OOLONG HOT TEA 5

Organic from Boonrawd Farm, Chiang Rai, Thailand

HOT GREEN TEA 5

Organic from Boonrawd Farm, Chiang Rai, Thailand

YOUNG COCONUT 8