



APPETIZERS

- Crispy Tofu** 11
served with peanut sauce.
- Crispy Rolls** 12
glass noodles, black mushrooms, cabbage, taro and carrots served with plum sauce.
- Fresh Summer Rolls** 15
minced chicken, prawns, egg, tofu, bean sprouts, lettuce and vermicelli wrapped & served with homemade sauce with crushed peanut.
- Crazy Bags** 12
minced chicken, mint leaves, scallions, shallot, cilantro, chili and lime juice in wonton wraps served with plum sauce.
- Chicken Satay** 14
grilled marinated chicken on skewers, served with peanut sauce and fresh cucumber relish.
- Golden Calamari** 15
lightly battered calamari, breaded, golden-fried and served with sweet & sour sauce.
- Chicken Wings** 14
Siamese spiced crispy chicken wings tossed with crushed peanut and sweet chili sauce.
- Green Curry Roti** 12
Indian bread served with green curry and eggplant.
- Crab Rangoon Rings** 13
crab meat & cream cheese wrapped in wonton skins served with honey mustard.
- Crab Rolls** 15
fresh lump crab meat, pork, water chestnut and scallions individually wrapped with bean curd sheet in bite-sized, golden-fried. served with plum sauce.
- Fish Cake** 15
A blend of minced fish, red curry paste, green beans and kaffir lime leaves, served with crushed peanut in sweet chili cucumber relish.

SALADS

- Chicken Satay Salad** 15
grilled chicken satay, crispy tofu, premium mixed greens, cucumber and tomatoes with peanut sauce.
- Larb** 14
choice of minced chicken, pork or beef, mint leaves, scallions, shallot, cilantro and chili and tossed in lime dressing.
- Papaya Salad** 13
mortar-pounded shredded green papaya, carrots, tomatoes, green bean, dry shrimps, chili, garlic, and crushed peanut in lime dressing.
- Beef Waterfall Salad** 19
grilled USDA Choice sirloin steak, mint leaves, scallion, shallot, cilantro and chili tossed in lime dressing.
- Roasted Duck Salad** 20
diced roasted duck seasoned with Thai herbs and chili in lime dressing.
- Barbeque Pork Salad** 17
grilled marinated pork, cucumbers, tomatoes, roasted chili and Thai herbs in lime dressing.
- Seafood Salad** 19
prawns, calamari, scallops, fish and crab sticks in fresh chili lime dressing.

- Miang Salmon** 18
cups of lettuce, each filled with bits of seared salmon, shallot, cashew nuts and ginger topped with garlic & chili lime sauce.
- Grilled Eggplant Salad** 18
grilled eggplants, minced chicken, prawns, mint leaves, scallion and cilantro in spicy dressing.

SOUPS

Choice of Tofu and Mixed Veggies or Chicken	10 / 16
Prawns or Salmon	11 / 17
Combination Seafood	12 / 20

- Tom Yum**
spicy & sour soup with lemongrass, galangal, kaffir lime leaves, mushrooms, tomatoes, scallions and cilantro.
- Tom Kha**
mild-spicy coconut soup with mushrooms seasoned with lemongrass, kaffir lime leaves, galangal, lime juice, scallions and cilantro.
- Wonton Soup with Prawns** 17
marinated minced pork, prawns and scallion in wonton skin served with prawns and lettuce in chicken broth.

FROM WOK

Choice of Tofu and Mixed Veggies / Chicken / Pork	16
Sirloin Steak / Prawns	18
Combination Seafood	20

- Spicy Sweet Basil**
fresh sweet basil & chili, garlic, onions and bell peppers.
- Spicy Eggplant**
eggplant, sweet basil chili, garlic and bell peppers.
- Spicy String Bean**
string bean, Prik Khing curry paste and kaffir lime leaves.
- Pra Ram**
spinach, napa cabbage, broccoli and peanut sauce.
- Sweet & Sour Sauce**
cucumber, tomatoes, onions, pineapples and bell peppers.

- Garlic Sauce**
lots of garlic and pepper, iceberg lettuce, cucumbers and cilantro.
- Roasted Cashew Nut** 16 / 20
lightly battered your choice of chicken or prawns, sautéed with roasted cashew nuts, roasted chili, onions and bell peppers.
- Okra Basil & Tofu** 19
silken tofu topped with okra, mushroom, water chestnuts, corns, bell peppers, onions and sweet basil with roasted chili sauce.

FROM GRILL

- Honey Pork** 17
grilled marinated pork, honey glazed served with sweet & sour sauce.
- Moo Ping** 17
Thai style grilled pork skewers. Marinated pork tender, coconut cream glaze to finish, and served with Thai dried chili-lime dipping sauce.
- Crying Tiger Beef** 19
traditional Thai style grilled marinated sirloin steak bedding on mixed greens served with spicy sauce on the side.
- Lemongrass Lamb** 27
grilled marinated rack of lamb served with papaya salad.
- Chili Rib Eye** 27
grilled diced USDA Choice rib eye steak, string beans, bell peppers and asparagus with red chili sauce and kaffir lime leaves.

Garlic Pepper Rib Eye 27
grilled diced USDA Choice rib eye steak, broccoli, string beans and asparagus with garlic and pepper sauce.

FROM SEA

Garlic Basa 18
breaded Basa fillets, golden-fried and grazed with garlic pepper sauce.

Sweet and Sour Basa 18
breaded Basa fillets, golden-fried and quickly stir-fried with cucumber, onions, pineapples and tomatoes in sweet and sour sauce.

Sweet Chili Basa 18
breaded Basa fillets, golden-fried and quickly stir-fried with onions, bell peppers, cauliflowers, and dash of dried chili powder in sweet chili sauce.

Wild Ginger & Peppercorn Catfish 20
quick stir-fried crispy catfish fillets with aromatic wild ginger, peppercorn and red chili paste along with bell peppers, mushrooms, eggplants, sweet basil and kaffir lime leaves.

Choo Chee Salmon 22
seared salmon, broccoli and green beans dressed with thick red curry sauce and kaffir lime leaves.

Chili Yam Tamarind Salmon 22
seared salmon accompanied by grilled asparagus, green beans and baby carrots grazed with mild chili yam tamarind.

Tamarind Prawns 25
grilled jumbo tiger prawn skewers, grilled pineapples and grazed with crispy shallot tamarind sauce.

Pad Ped Seafood 22
sautéed seafood with fresh chili, onions, bell peppers, sweet basil and roasted chili yam.

Tangy Seabass 27
seared seabass steak, spinach, green beans in tangy ginger sauce.

CURRIES

Choice of Tofu and Mixed Veggies / Chicken / Pork	17
Sirloin Steak / Prawns	19
Combination Seafood	21

Red Curry
bamboo shoots, broccoli, cauliflowers, zucchini, asparagus, bell peppers and sweet basil.

Green Curry
eggplants, green beans, bamboo shoots, broccoli, cauliflowers, zucchini, asparagus, bell peppers and sweet basil.

Yellow Curry
onions, carrots, potatoes, broccoli, cauliflowers, zucchini, asparagus and bell peppers.

Pumpkin Curry
bamboo shoots, pumpkin, broccoli, cauliflowers, zucchini, asparagus, bell peppers and sweet basil.

Roasted Duck Curry 21
Chinese roasted duck, pineapples, bamboo shoots, broccoli, cauliflowers, zucchini, asparagus, bell peppers, cherry tomatoes and sweet basil.

FRIED RICES

Choice of Tofu and Mixed Veggies / Chicken / Pork	16
Sirloin Steak / Prawns	18
Combination Seafood	20

Thai Fried Rice
egg, carrots, peas, onions, scallions, tomatoes.

Crab Fried Rice 21
fresh lump crab meat, egg, carrots, peas, onions, scallions.

Roasted Duck Fried Rice 21
egg, carrots, peas, onions, scallions, tomatoes.

Railroad Fried Rice 18
egg, minced chicken, prawns, Chinese Broccoli, onions, scallions, chili and sweet basil.

Fried Chicken over Fried Rice 18
battered chicken breasts, egg, onions, scallions and tomatoes with sweet and sour dipping sauce.

Salmon Fried Rice 20
egg, carrots, peas, onions, scallions, tomatoes.

Pineapple Fried Rice 20
chicken, prawns, egg, carrots, peas, onions, scallions, tomatoes, resin, cashew nuts and pineapple served in pineapple shell.

STIR FRIED NOODLES

Choice of Tofu and Mixed Veggies / Chicken / Pork	16
Sirloin Steak / Prawns	18
Combination Seafood	20

Pad See-Ew
stir-fried flat rice noodle, egg, broccoli, Chinese broccoli with black sweet soy sauce.

Pad Kee Mao
stir-fried flat rice noodle, chili, green beans, onions, bell peppers and sweet basil.

Pad Thai
stir-fried small rice noodle, egg, tofu, crushed peanut and bean sprouts.

Guay Tiew Lord 18
sautéed minced chicken, prawns, calamari, tofu, dried shrimps and crab sticks with onions, bean sprout, in sweet black soy sauce over flat rice noodle.

SIDE ORDERS

Cucumber Salad and Crushed Peanut 3.00
Peanut Sauce 4.50
Jasmine Rice 2.00
Brown Rice 2.50
Coconut Rice 4.00
Sticky Rice 3.00
Fried Egg 2.50