



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.	

Mieng Salmon

cups of lettuce, each filled with bits of seared salmon, shallot, cashew nuts and ginger topped with garlic & chili lime sauce.

Grilled Eggplant Salad

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

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

lightly battered your choice of chicken or prawns, sautéed with roasted cashew nuts, roasted chili, onions and bell peppers.

Okra Basil & Tofu

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 grazed 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, cauliflower, 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, cauliflower, zucchini, asparagus, bell peppers and sweet basil.		
Green Curry		
eggplants, green beans, bamboo shoots, broccoli, cauliflower, zucchini, asparagus, bell peppers and sweet basil.		
Yellow Curry		
onions, carrots, potatoes, broccoli, cauliflower, zucchini, asparagus and bell peppers.		
Pumpkin Curry		
bamboo shoots, pumpkin, broccoli, cauliflower, zucchini, asparagus, bell peppers and sweet basil.		
Roasted Duck Curry	21	
Chinese roasted duck, pineapples, bamboo shoots, broccoli, cauliflower, 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.		

Please indicate the degree of food spiciness desired. All items contain or may contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. Food or drink from outside is not allowed. 18% gratuity will be applied for parties of 6 or more. Menu and prices are subject to be changed without notice.

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

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