



APPETIZERS

Crispy Tofu	12
served with peanut sauce.	
Crispy Rolls	13
glass noodles, black mushrooms, cabbage, taro and carrots served with plum sauce.	
Taro & Corn Fritters	13
a blend of taro, sweet corn, carrots and tofu flavored with kaffir lime leaves and red curry paste. served with crushed peanut in sweet chili cucumber relish.	
Fresh Summer Rolls	16
minced chicken, prawns, egg, tofu, bean sprouts, lettuce and vermicelli wrapped & served with homemade sauce with crushed peanut.	
Crazy Bags	13
minced chicken, mint leaves, scallions, shallot, cilantro, chili and lime juice in wonton wraps served with plum sauce.	
Chicken Satay	15
grilled marinated chicken on skewers, served with peanut sauce and fresh cucumber relish.	
Golden Calamari	16
lightly battered calamari, breaded, golden-fried and served with sweet & sour sauce.	
Chicken Wings	15
Siamese spiced crispy chicken wings tossed with crushed peanut and sweet chili sauce.	
Green Curry Roti	13
Indian bread served with green curry and eggplant.	
Crab Rangoon Rings	14
crab meat & cream cheese wrapped in wonton skins served with honey mustard.	
Crab Rolls	16
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	16
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	17
grilled chicken satay, crispy tofu, premium mixed greens, cucumber and tomatoes with peanut sauce.	
Larb	16
choice of minced chicken, pork or beef, mint leaves, scallions, shallot, cilantro and chili and tossed in lime dressing.	
Papaya Salad	15
mortar-pounded shredded green papaya, carrots, tomatoes, green bean, dry shrimps, chili, garlic, and crushed peanut in lime dressing.	
Beef Waterfall Salad	21
grilled USDA Choice sirloin steak, mint leaves, scallion, shallot, cilantro and chili tossed in lime dressing.	
Roasted Duck Salad	22
diced roasted duck seasoned with Thai herbs and chili in lime dressing.	
Barbeque Pork Salad	20
grilled marinated pork, cucumbers, tomatoes, roasted chili and Thai herbs in lime dressing.	

Miang Salmon	21
cups of lettuce, each filled with bits of seared salmon, shallot, cashew nuts and ginger topped with garlic & chili lime sauce.	
Grilled Eggplant Salad	21
grilled eggplants, minced chicken, prawns, mint leaves, scallion and cilantro in spicy dressing.	

SOUPS

CHOICE OF Tofu and Mixed Veggies or Chicken	12 / 18
Prawns or Salmon	13 / 19
Combination Seafood	14 / 22

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	19
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	19
Prawns	21
Beef Sirloin	22
Crispy Pork Belly	23
Combination Seafood	24

Spicy Sweet Basil	
fresh sweet basil & chili, garlic, onions and bell peppers. (ground chicken, ground pork, and ground Angus beef available)	
Spicy Eggplant	
eggplant, sweet basil chili, garlic and bell peppers. (ground chicken, ground pork, and ground Angus beef available)	
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	19 / 23
lightly battered your choice of chicken or prawns, sautéed with roasted cashew nuts, roasted chili, onions and bell peppers.	
Okra Basil & Tofu	22
silken tofu topped with okra, mushroom, water chestnuts, corns, bell peppers, onions and sweet basil with roasted chili sauce.	

FROM GRILL

Honey Pork	20
grilled marinated pork, honey glazed served with sweet & sour sauce.	
Moo Ping	20
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	22
traditional Thai style grilled marinated sirloin steak bedding on mixed greens served with spicy sauce on the side.	
Lemongrass Lamb	33
grilled marinated rack of lamb served with papaya salad.	
Chili Rib Eye	34
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 34

grilled diced USDA Choice rib eye steak, broccoli, string beans and asparagus with garlic and pepper sauce.

FROM SEA

Garlic Basa 21

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

Sweet and Sour Basa 21

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

Sweet Chili Basa 21

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 23

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 26

seared Atlantic salmon, broccoli and green beans dressed with thick red curry sauce and kaffir lime leaves.

Chili Jam Tamarind Salmon 26

seared Atlantic salmon accompanied by grilled asparagus, green beans and baby carrots grazed with mild chili jam tamarind.

Tamarind Prawns 27

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

Pad Ped Seafood 26

sautéed seafood with fresh chili, onions, bell peppers, sweet basil and roasted chili jam.

Tangy Seabass 36

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

CURRIES

CHOICE OF Tofu and Mixed Veggies Chicken Pork	20
Prawns	22
Beef Sirloin	23
Combination Seafood	25

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 25

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

Massaman Beef Curry 25

Tender braised boneless beef shanks and sirloins, onions, and potatoes in a rich, slightly sweet and lightly tangy coconut curry infused with red curry paste and Indian fragrant spices.

FRIED RICES

CHOICE OF Tofu and Mixed Veggies Chicken Pork	19
Prawns	21
Beef Sirloin	22
Crispy Pork Belly	23
Combination Seafood	24

Thai Fried Rice

egg, carrots, peas, onions, scallions, tomatoes.

Crab Fried Rice 25

fresh lump crab meat, egg, carrots, peas, onions, scallions.

Roasted Duck Fried Rice 24

egg, carrots, peas, onions, scallions, tomatoes.

Railroad Fried Rice 22

egg, minced chicken, prawns, Chinese Broccoli, onions, scallions, chili and sweet basil.

Fried Chicken over Fried Rice 22

battered chicken breasts, egg, onions, scallions and tomatoes with sweet and sour dipping sauce.

Salmon Fried Rice 23

egg, carrots, peas, onions, scallions, tomatoes.

Pineapple Fried Rice 24

chicken, prawns, egg, carrots, peas, onions, scallions, tomatoes, yellow curry powder, raisins, cashew nuts and pineapple served in pineapple shell.

NOODLES

CHOICE OF Tofu and Mixed Veggies Chicken Pork	19
Prawns	21
Beef Sirloin	22
Crispy Pork Belly	23
Combination Seafood	24

Pad See-Ew

wok-fried flat rice noodle, egg, broccoli, Chinese broccoli with black sweet soy sauce.

Pad Kee Mao

wok-fried flat rice noodle, chili, green beans, onions, bell peppers and sweet basil. (ground chicken, ground pork, and ground Angus beef available)

Pad Thai

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

Guay Tiew Lord 22

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

Khao Soy 23

Northern-styled egg noodle curry with seared skin-on chicken thighs. Garnished with pickled mustard greens, red onions, lime wedge, fried shallot and crispy noodles.

Shana Noodle Soup 23

flat rice noodle with fried wonton, sliced pork, minced chicken, fish, and bean sprout with loaded crushed peanut and chili powder in spicy & sour broth.

SIDE ORDERS

Cucumber Salad and Crushed Peanut	5.00
Peanut Sauce	5.00
Steamed Mixed Veggies	5.00
Fried Egg	3.00

Jasmine Rice	2.50
Brown Rice	3.50
Coconut Rice	4.50
Sticky Rice	4.00