

Lunch Specials

Served Monday thru Friday from 11:00am to 2:30pm (Last seat 2:15pm)
Soup of the day, Salad, Steam rice (brown rice add \$1.00)
Your choice of Chicken, Pork, Beef, Tofu or Veggies
(add Meat +\$2.00 Shrimp or Seafood +\$4.00)

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L1. YELLOW CURRY

Choice of meat with potatoes & onion

15.50
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L2. GREEN CURRY

Choice of meat w/ zucchini, eggplant, bell pepper & basil

15.50
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L3. RED CURRY

Choice of meat w/ bamboo shoot, bell pepper & basil

15.50
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L4. PAD KRA-PRAW

Sauteed ground meat w/ chili, garlic, onion, bell pepper & basil

15.50
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L5. PAD KRA-TIAM

Sauteed choice of meat w/ pepper & garlic

15.50
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L6. PAD PRIK-KHING

Sauteed choice of meat w/ green bean, bell pepper in prik-khing chili sauce

15.50
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L7. PAD MA-KHUE

Sauteed ground meat w/ eggplant, chili, garlic, onion, bell pepper & basil

15.50
- L8. MANGO

Sauteed choice of meat w/ fresh mango, garlic, and bell pepper

15.50
- L9. LEMONGRASS

Sauteed choice of meat w/ lemongrass, onion and garlic

15.50
- L10. CASHEW

Sautéed Choice of Meat w/ cashew, celery, garlic, bell pepper & onion

15.50



Starters

1. CHICKEN SATAY (4 skewer)

Served w/ peanut sauce, wheat toast & cucumber salad

12.50
2. DEEP FRIED TOFU

8.50
3. DEEP FRIED CALAMARI

13.00
4. POT STICKERS (6)

9.50
5. CRISPY EGG ROLLS (3)

Shrimp, chicken served w/ nuoc mam

9.50
- 5A. VEGAN EGG ROLLS (3)

Taro & mixed veggie served w/ sweet chili sauce

9.50
6. FRESH SPRING ROLLS

Traditional Shrimp & pork roll served w/ house hoisin sauce topped w/ peanut

7.50 (2)

14.00 (4)
- 6A. AVOCADO SPRING ROLL

Fresh avocado, shrimp, lettuce, mint & cilantro served w/ house hoisin sauce topped w/ peanut.

7.50 (2)

14.00 (4)
7. TOFU SPRING ROLLS

Served w/ house hoisin sauce and crushed peanut

7.50 (2)

14.00 (4)
- 7A. ROTI CANAI

Roti bread served w/ yellow curry & cucumber salad

10.50
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7B. RED CHILI HOT WINGS (6)

Deep-fried light batter chicken wings topped w/ sweet chili garlic sauce & crispy basil

13.50
- 7C. FRIED CHICKEN WINGS (6) with FISH SAUCE

Deep-fried light batter chicken wings with fish sauce

13.50
- 7D. PINK SALT & PEPPER CHICKEN WINGS (6)

Deep-fried light batter chicken wings with salt, pepper, onion & jalapeño

13.50
- 7F. TOM YUM CHICKEN WINGS (6)

Deep-fried light batter chicken wings topped with fried lemongrass

13.50




Salads

-  **8. PAPAYA SALAD** 14.50
(add salted crab \$1.50, add grilled shrimps(2) \$3.00)
Shredded fresh green papaya, dried shrimp, green bean, cherry tomatoes, chili & peanut mixed w/ lime juice dressing
-  **9. SEAFOOD SALAD** 18.00
Combination seafood, celery, tomatoes, cilantro, mint leaves, red onion, chili tossed in a lime juice dressing
-  **9A. LARB (chicken, pork or beef)** 16.50
Ground meat, roasted rice powder, chili, red onion, cilantro & mint leaves tossed in a lime juice dressing
-  **9B. HERBAL LETTUCE WRAP** 16.50
Minced pork, or chicken, crispy rice, ginger, red onion, green onion, cilantro, dry chili & peanuts tossed in a special lime dressing
-  **9C. MANGO SALAD** 15.50
(add grilled shrimps (2) \$3.00)
Shredded mango, red onion, green onion, cilantro, chili, mint, cashaw nut with lime juice dressing



Soups

- | | Chicken | Shrimp | Seafood |
|--|---------|--------|---------|
|  10. TOM YUM (32oz) 15.00 17.00 19.00
Hot & sour soup w/ mushroom, babycorn, red onion, tomatoes, galanga & lemongrass | | | |
| 11. TOM KHA (32oz) 15.00 17.00 19.00
Coconut milk soup w/ mushroom, babycorn, red onion, galanga & lemongrass | | | |

Noodle Soup

All Pho are cooked in our traditional broth recipe
(add meat +\$2.00, shrimp or seafood +\$4.00)

Served w/ fresh bean sprouts, basil leaves, jalapenos & lime

- 16. PHO DAC BIET** 17.00
Combo w/ rare steak, well-done brisket, flank, tendon, tripe & beef ball
- 17. PHO** 16.00
Choice of meat (3 Items) rare steak, well-done brisket, flank, tendon, tripe or beef ball
- 18. PHO GA** 16.00
Chicken rice noodle soup
- 19. SEAFOOD COMBINATION** 18.00
Shrimps, squids, fish ball w/ rice noodle or egg noodle
- 20. VEGAN NOODLE SOUP** 16.00
Fresh tofu & mixed veggie in vegetarian broth

Vermicelli (Bun)

Rice vermicelli served w/ fresh shredded lettuce, bean sprouts, cucumber & mint leaves topped w/ roasted peanuts and in house fish sauce
(add meat +\$3.00, shrimp (3) +\$4.00)

- 22. B.B.Q. PORK** 15.50
- 23. B.B.Q. CHICKEN** 15.50
- 25. B.B.Q. PORK & EGG ROLL** 17.00
- 26. GRILLED SHRIMP & B.B.Q. PORK** 18.00
- 26A. HEALTHY FISH BUN** 18.00
Grilled Basa Fillet

Please indicates spiciness (Mild, Medium, Hot)

Stir Fried Noodle

Your choice of chicken, pork, beef, tofu or veggie
(add meat +\$2.00, shrimp or seafood +\$4.00)
(100% vegetarian available upon request)

27. PAD THAI 17.00

Rice stick noodle w/ prawns, chicken, egg, dried shrimps, tofu, chive & bean sprout topped w/peanut

28. PAD SEE EW 16.00

Flat rice noodle w/ egg, broccoli & Chinese broccoli

29. PAD KEE MAO (DRUNKEN NOODLE) 16.00

Flat rice noodle w/ egg, onion, bell pepper, tomatoes, basil & chili

30. RAD NA 16.00

Flat rice noodle w/ broccoli & Chinese broccoli in soy bean gravy sauce

30A. SPICY CRAB NOODLE 19.50

Rice stick noodle w/ crabmeat, egg, garlic, green onion & chili.



Fried Rice

Your choice of chicken, pork, beef, tofu or veggie
(add meat +\$2.00, shrimp or seafood +\$4.00)
(100% vegetarian available upon request)

31. THAI FRIED RICE 16.00

Fried rice w/ egg, tomatoes & onion

32. SPICY FRIED RICE 16.00

Fried rice w/ egg, chili, bell peppers, garlic, onion & basil

33. PINEAPPLE FRIED RICE 17.50

Fried rice w/ egg, prawn, chicken, pineapple, raisin, cashew nut, onion, pea & carrot

33A. CRAB FRIED RICE 19.50

Fried rice w/ crabmeat, eggs, asparagus, onions & cilantro

33B. SALTED FISH FRIED RICE 19.50

Fried rice w/ egg, salted fish, chicken, asparagus, green onions



Rice Plates

Sub Brown Rice add \$1.00, French Rice add \$1.00, Garlic noodle add \$3.00
(add meat +\$3.00, shrimp (3) +\$4.00)

34. B.B.Q. PORK OVER RICE 15.50

36. B.B.Q. CHICKEN OVER RICE 15.50

38. B.B.Q. KOREAN BEEF RIB OVER RICE 18.00

39. B.B.Q. JUMBO PRAWNS(7) OVER RICE 18.00

40. B.B.Q. COMBO W/ FRENCH RICE 18.50

Choice of pork, chicken or Korean beef w/ shrimp & crispy egg roll

40A. CUBE STEAK W/ FRENCH RICE 18.50

Sautéed cube steak w/garlic, black pepper, onion & bell pepper



Please indicates spiciness (Mild, Medium, Hot)

42



45



47



48



49



59



60






61



Thai Curries

Your choice of chicken, pork, beef, tofu or veggie (sub fish fillet add \$2.00)
(add meat +\$2.00, shrimp or seafood +\$4.00) (100% vegetarian available upon request)

-  **41. PANANG CURRY** **18.00**
Served w/ bell pepper & basil
- 42. YELLOW CURRY** **18.00**
Served w/ potatoes & onion
-  **43. GREEN CURRY** **18.00**
Served w/ zucchini, eggplant, bell peppers & basil
-  **44. RED CURRY** **18.00**
Served w/ bamboo shoot, bell pepper & basil

A La Carte

Your choice of chicken, pork, beef, tofu or veggie (sub fish fillet add \$2.00)
(add meat +\$2.00, shrimp or seafood +\$4.00) (100% vegetarian available upon request)

-  **45. PAD KRA-PRAO** **18.00**
Sauteed choice of ground meat w/ basil, chili, garlic, onion & bell pepper
- 46. PAD KRA-TIAM** **18.00**
Sauteed choice of meat w/ garlic & pepper
-  **47. PAD PRIK-KHING** **18.00**
Sauteed choice of meat w/ green bean & bell pepper in a prik khing chili sauce
-  **48. PAD MA-KHUE** **18.00**
Sauteed choice of ground meat w/ eggplant, chili, garlic, onion, bell pepper & basil
-  **49. CHOO CHEE FISH FILLET** **19.00**
Steam basa fillet in red curry, topped w/ crispy basil
-  **50. CHOO CHEE TOFU** **18.00**
Red curry w/ tofu topped w/ crispy basil
- 51. MIXED VEGGIE** **18.00**
Sauteed choice of meat w/ garlic and oyster sauce
- 52. GINGER** **18.00**
Sauteed choice of meat w/ ginger, onion and garlic
- 53. MANGO** **18.00**
Sauteed choice of meat w/ mango, garlic and bell pepper
- 54. LEMONGRASS** **18.00**
Sauteed choice of meat w/ lemongrass, onion and garlic
- 55. CUBE STEAK** **20.50**
Sauteed cube steak w/ garlic, black pepper, onion and bell pepper
- 56. PRA RAM** **18.00**
Steam slice meat, mixed veggie topped w/peanut sauce
-  **57. PAD-PHED** **18.00**
Sautéed choice of meat w/ bamboo shoot, bell pepper, young peppercorn, basil in red curry paste
- 58. CASHEW** **18.00**
Sautéed choice of meat w/ cashew nut, celery, bell pepper & onion.
- 59. OKRA** **18.00**
Sautéed Whole Okra, bell pepper in xo shrimp paste
-  **60. PINK SALT & PEPPER BASA FISH FILLETS** **21.00**
Deep-fried light batter basa fish fillet sautéed with onion & jalapeño
-  **61. PINK SALT & PEPPER PORK CHOPS** **18.00**
Deep-fried light batter pork chops sautéed with onion & jalapeño
-  **62. PINK SALT & PEPPER TOFU** **16.00**
Deep-fried light batter Tofu wok toss with onion & jalapeño

Chef's Specials

C1. FUSION COMBO 19.00
Fresh spring rolls, crispy egg rolls, deep fried calamari and chicken satay


C2. HALF MOON CREPE 16.00
Traditional crepe w/ shrimps, pork, bean sprouts served w/ green leave lettuce, mint and cilantro

 **C3. RED CHILI FRIED FISH**

	M	L
	23.00	26.00

Deep fried whole trout topped w/ Chili garlic sauce

 **C4. MANGO SALMON** 23.00
Grilled salmon served w/ Thai style mango salad

 **C5. MANGO FRIED FISH**

	M	L
	23.00	26.00

Deep fried butterfly cut whole trout served Thai style mango salad

 **C6. CLASSIC PUMPKIN CURRY** 20.00
Shrimps, chicken, pumpkins, bell peppers, and basil in red curry

C10. GARLIC JUMBO PRAWNS (10) 23.00
Sautéed jumbo prawns w/ garlic, onion, salt & pepper

C11.TAMARIND PRAWNS (10) 23.00
Sautéed jumbo prawns w/ Tamarind sauce

C12. HONEY WASABI WALNUT PRAWNS (14) 23.00
Light battered prawns w/ honey crunchy walnut toss in wasabi mayo.

 **C13. SIZZLING SEAFOOD DELUXE** 23.00
Sautéed Combo seafood w/ bamboo shoots, bell pepper young peppercorn & basils in red curry paste

C14.TAMARIND FISH FILLET 23.00
Deep fried light battered fish fillet sautee w/ tamarine sauce & crispy basil



Side Orders

Peanut Sauce (4oz)	4.00
Cucumber Salad	4.00
Steam Rice	2.00
Brown Rice	3.00
Sticky Rice	3.00
GARLIC NOODLE (Mi Toi)	8.00

Beer

Singha Beer (Thai)	7.00
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Beverages

Vietnamese Coffee w/ Condense milk (Ice or Hot)	5.50
Thai Ice Tea	5.00
Fresh Lemonade	5.00
Fresh lemon juice w/club soda	5.00
Young Coconut Juice	5.00
Soft Drink (Coke, Diet Coke, Sprite)	3.50
Thai Hot Tea	2.00

Red Vines

	Glass	Bottle
Cabernet Sauvignon	9.00	20.00
(Rich, Ripe, and Jammy!)		

White Vines

	Glass	Bottle
Chardonnay	9.00	20.00
(Nicely balance, Crisp & Refreshing w/ Pear, Lemon & Apple notes)		

Pearl Drink

Thai Ice Tea/Pearl	6.00
Honeydew/Pearl	6.00
Taro/Pearl	6.00
Green Tea/Pearl	6.00
Mocha/Pearl	6.00

Real Fruit Smoothie

Strawberry/Pearl	8.00
Mango/Pearl	8.00
Avocado/Pearl	8.00

dessert

Ice Cream (Mango, Green Tea, Vanilla)	6.50
Fried Banana W/ Ice Cream	8.50
Green Tea Sweet Sticky Rice w/Ice Cream	9.00

Roti Dessert (Served w/ice cream, banana topped w/chocolate	9.50
Green Tea Sweet Sticky Rice w/ Mango	9.50

