



Tapas

LIME GARLIC EDAMAME 5

Sautéed with house lime garlic sauce

SEA WINGS (4) 5

Marinated Thai style chicken wing in Chef's special sauce.

POT STICKER (4) 5

Pan-fried or steamed minted chicken dumpling

CASHEW SHRIMP 6

Deep fried shrimp & cashew nuts tossed in house spicy mayo sauce

PLA MANOW 4

Broiled tilapia with fresh lime garlic sauce

3 FLAVOR CALAMARI 6.5

Deep fried; tossed in sweet caramelized sauce

BKK SPARE RIBs 6.5

Homemade Bangkok style garlic blend & herbs marinated spareribs

HOY TALAY 5.5

Steamed black mussels with lemongrass & onion, basils celery served chili lime sauce

SEA TACOs (2) 5

Served with cucumber, radish, cilantro, alfalfa sprout: choice of

GARLIC BEEF

SATAY CHICKEN

SALTED & PEPPER

Sautéed with house sauce, jalapeno

CALAMARI 6.5

SHRIMP 6

KHAO SOI 10

Traditional northern-style egg noodles in a golden curry topped with crispy noodles, red onions, fried shallots and chicken

CHINESE BROCCOLI 4

Stir-fried Chinese broccoli in a light oyster sauce with garlic

APPETIZERS

1. Vegetable Spring Roll (3)	3.25
Golden fried spring rolls stuffed with glass noodle and assorted minced vegetables, served dipping sauce	
2. Fresh Summer Roll (3)	4.95
Shrimp&Chicken, basil leave, carrot, lettuce and vermicelli, served with creamy peanut sauce	
3. Fried Tofu (12)	4.95
Golden battered fried tofu, served with crushed peanuts in a sweet chili dipping sauce	
4. Fried Krab Cheese (5)	4.95
Wonton wrapper stuffed with imitation crab meat, a blend of cheese and fried to perfection, served with a sweet plum dipping sauce	
5. Chicken Satay (5)	6.95
Marinated chicken in house special style served with a signature peanut sauce and cucumber salad	
6. Tulip Dumpling (4)	5.95
Steamed minced shrimp & chicken, sweet corn and cilantro wrapped in wonton skin topped with roasted garlic, served with a soy vinaigrette sauce	
7. Mee Grob	6.95
Thai special crispy rice noodles and shrimp tossed in a sweet and sour tamarind sauce, topped with roasted cashew nuts, kaffir lime leaves, scallions, cilantro and bean sprouts	
8. Soft Shell Crab (1)	6.95
Lightly battered jumbo crab and fried to perfection, served with a sweet chili sauce	
9. Coconut Shrimp (5)	6.95
Shrimp battered and hand-dipped in coconut flakes, then fried to a golden brown, served with a sweet chili dipping sauce	
10. Firecracker (5)	6.95
Crispy blanketed of marinated shrimp and minced chicken, served with a sweet chili dipping sauce	
11. Calamari	6.95
Lightly battered and fried to golden .	
12. South East Asia Golden Fritters	10.95
Vegetable Spring Rolls, Fried Tofu, Fried Krab Cheeses and Firecrackers, served with both sweet chili dipping sauce and plum dipping sauce	
Seaweed Salad	4.95
Salted or Spicy Edamame	4.95

BEVERAGE

Thai Iced Tea	2.75
Thai Iced Coffee	2.75
Coke Diet Coke Sprite Lemonade *	2.65
Sweetened Raspberry Iced Tea *	2.65
Sweetened Green Iced Tea *	2.65
Unsweetened Iced Tea *	1.95
Apple Juice*	2.45
Cranberry Juice*	2.45
Coconut Juice	3.95
Hot Jasmine Tea *	1.95
Hot Green Tea *	2.45
Hot Ginger Tea *	2.45
Sparkling Water	2.50

* Refillable

SALADS

- 13. Cucumber Salad** 3.95
Chilled cucumbers, tomato, red onions, scallion and carrots with sweet tangy Thai dressing
- 14. Thai Salad** 5.95
fresh garden green, tomatoes, cucumbers, onions and carrot on the bed of iceberg and romaine lettuce, served with house special light peanut sauce dressing
- 15. Green Papaya Salad** 5.95
with Shrimp 7.95
Shredded green papaya tossed with tomatoes, string beans, carrots, and peanut in an exotic Thai spicy lime juice dressing, garnished with cabbage and lettuce
- 16. Larb** 8.95
Minced CHICKEN or PORK seasoned with herbs, roasted rice powder, red onions, scallions, cilantro, hot pepper, and tossed in Thai North-Eastern country style lime juice dressing
- 17. Nam Sod** 8.95
Minced CHICKEN or PORK, fresh julienne ginger, red onions, roasted cashew nuts, scallions, cilantro and hot pepper tossed in a house special lime juice dressing
- 18. Water Fall Beef [Nua Num Tok]** 10.95
Sliced grilled steak tossed red onions, roasted rice powder, scallions, cilantro, and hot pepper in Thai North-Eastern country style lime juice dressing
- 19. Beef Salad [Yum Nua]** 10.95
Sliced grilled steak, cucumbers, tomatoes, red onions, scallions, cilantro, and hot pepper, toss a spicy lime juice dressing
- 20. Seafood Salad** 11.95
Shrimp, squid and scallops tossed with tomatoes, cucumber, red onions, scallions, cilantro and fresh chili in a house special lime juice dressing
- 21. Yum Woon Sen** 11.95
Shrimp, squid and scallops tossed with glass noodle, cloud ear mushrooms, red onions, scallion cilantro and fresh chili in a spicy lime juice dressing

SOUPS

- 22. Thai Lemongrass Soup [Tom Yum]**
With Tofu, Vegetable or Chicken 3.5 | Shrimp or Seafood 3.95
A savory sour soup with fresh mushrooms, onion, celery, scallions, cilantro, traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice
- 23. Thai Coconut Milk Soup [Tom Kha]**
With Tofu, Vegetable or Chicken 3.5 | Shrimp or Seafood 3.95
A distinct flavor of Southern Thailand's coconut soup with fresh mushrooms, red bell pepper, scallions, cilantro, seasoned with galanga, lemongrass and lime juice
- 24. Basil Seafood Soup [Potak]** 4.95
The combination of shrimp, scallops, squid, mussels, sweet basil, lemongrass, fresh mushrooms red onions, tomatoes, scallions, cilantro, chili and lime juice in a special Thai herb broth
- 25. Wonton Soup** 3.25
Wonton wrapper stuffed with minced chicken and Thai herb, snow pea, carrot, cabbage, scallion and cilantro in a tasty clear broth topped with roasted garlic
- 26. Mixed Vegetables and Tofu Soup** 3.25
Fresh tofu, broccoli, cabbage, snow pea, carrots, cilantro and scallions in a clear vegetable broth topped with roasted garlic

H O U S E W I N E	BANZAI	5.95	B E E R	SINGHA	3.95
	PLUM WINE	5.95		CHANG	3.95
	MERLOT	5.95		HEINEKEN	3.95
	CABERNET	5.95		CORONA	3.95
	PINOT NOIR	5.95		KIRIN LIGHT	3.95
	CHARDONNAY	5.95		SOPPORO	3.95
			MICHELOB ULTRA	2.95	
			BUD LIGHT	2.95	
			S A K E	ASIAN PEAR SAKE	11
				COCONUT LEMONGRASS SAKE	11
				SPARKLING SAKE	13
				HOT SAKE	5.95

Chicken, Beef, Pork, Tofu or Vegetable
Shrimp, Seafood or Combo of Chicken, Beef and Pork

9.95
11.95

NOODLE DISHES

27. Phad Thai

Traditional Thai dish sautéed thin rice noodles with egg, bean sprouts and scallions

28. Phad See U

Wide flat rice noodles sautéed with egg, fresh mushrooms, broccoli and carrots in a sweet soy sauce

29. Spicy Basil Noodles
[Drunken Noodles]

Wide flat rice noodles sautéed in a spicy chili sauce with onions, sweet basil, fresh mushroom, bell peppers and scallions

30. Lad Nah

wide flat rice noodles with broccoli, carrots, fresh mushroom in Thai gravy sauce

31. Lad Nah Mee Krob

Crispy egg noodle with broccoli, carrots, and mushrooms in Thai gravy sauce

32. Thai Noodle Soup

Simmered thin rice noodles with broccoli, carrot, snow pea, beansprouts, scallions and cilantro in light broth, topped with roasted garlic

FRIED RICE

33. Thai Fried Rice

Traditional Thai fried rice with egg, peas, broccoli, scallions, tomatoes, carrots and onions with light brown sauce

34. Pineapple Fried Rice

Fried jasmine rice with Hawaiian pineapples, peas, onions, scallions and cilantro garnished with roasted cashew nuts

35. Spicy Basil Fried Rice

Fried rice drunken man's style, jasmine rice stir-fried in a spicy chili sauce with onions, sweet basil, bell peppers and scallions

CURRY DISHES

36. Red Curry

Served with Jasmine rice

Thai spices blended in a hot chili paste with bamboo shoots, sweet basil, eggplant and bell peppers, simmered in coconut milk

37. Green Curry

Thai spices blended in a green chili paste with bamboo shoots, sweet basil, eggplants, peas and bell peppers, simmered in coconut milk

38. Panang Curry

Thai herbs and spices blended in a mild chili paste with sweet basil, snow pea, mushrooms, bell peppers and kaffir lime leaves, simmered in coconut milk

39. Yellow Curry

Thai spices blended in a yellow curry paste with potatoes, carrots, peas and onions, simmered in coconut milk

40. Massaman Curry

Southern Thai spices blended in a chili paste with potato, carrot, onion and scallions, simmered in coconut milk and topped with roasted peanuts

SAUTÉED DISHES

41. Spicy Thai Basil

Served with Jasmine rice

Sautéed sweet basil, chili, onions, scallions, bell peppers in Thai spicy sauce

42. Spicy Eggplant

Sautéed eggplant, sweet basil, chili, onions, scallions, and bell peppers in an exotic Thai spicy sauce

43. Chili Jam

Sautéed onions, scallions, carrots, and bell peppers in a Thai chili paste sauce

44. Spicy Crispy String Bean

Sautéed string beans, bell peppers and a hint of kaffir lime leaves in a spicy herbal sauce

45. Ginger

Sautéed fresh ginger with cloud ear mushrooms, onions, scallions, carrots, and bell peppers in savory sauce

46. Cashew Nut

Sautéed roasted cashew nuts with onions, carrots, scallions, bell peppers, in a house special sauce

47. Broccoli Delight

Sautéed broccoli with fresh mushrooms, onions, and carrots, in brown sauce

48. Mixed Vegetables

Sautéed of fresh garden vegetables including cabbage, broccoli, carrot, snow pea mushrooms, in a house special brown sauce

49. Phad Woon Sen

Sautéed of glass noodles in light brown sauce with egg, tomatoes, celery, carrots, onions, scallions, and cilantro

50. Garlic and Pepper

Sautéed choice of your meat with fresh garlic & black pepper served on the bed of steamed cabbage garnished with vegetable

51. Sweet and Sour

Sautéed of pineapples, tomatoes, onions, cucumber, scallions, and carrots in a house special sweet and sour sauce

52. Pepper Steak

Sautéed choice of your meat with fresh mushrooms, carrots, onions, and bell peppers in a savory sauce

53. Triple Flavor Sauce

Lightly battered and fried to perfection, topped with sautéed chopped onions and bell pepper in a hot & zesty chili sauce and garnished with steamed vegetables

54. Praram Dish

Sautéed choice of your meat in house special peanut sauce served on the bed of steamed cabbage garnished with vegetable

HOUSE SPECIALS

- 55. South East Asia Phad Thai** 11.95
House specialty Phad Thai sautéed thin rice noodles with shrimp and chicken, eggs, beansprouts and scallions in a house special sauce
- 56. South East Asia Fried Rice** 13.95
House specialty Fried Rice with the combination of shellfish; shrimp, squid, scallops, and mussels with Thai spicy herbs including a touch of galanga, lemongrass, kaffir lime leaves, bell peppers, onion and sweet basil
- 57. Herbal Tea-Smoked Chicken** 10.95
Grilled Half Chicken marinated in Thai North-Eastern style served with sweet chili dipping sauce on the side
- 58. Tiger Tear Steak** 12.95
North-Eastern Thai style grilled marinated steak prepared in a hot sizzling plate with our own roasted red onions, bell peppers, and fresh mushroom served with both Thai spicy chili sauce and sweet teriyaki sauce on the side
- 60. Panang Duck** 13.95
Crispy boneless duck with a Thai herbs and spices blended in mild chili paste with sweet basil, snow pea, mushrooms, bell peppers, and a touch of kaffir lime leaves simmered in coconut milk
- 61. Pineapple Duck Curry** 13.95
Crispy boneless duck with pineapple, tomato, sweet basil, bamboo, bell pepper and eggplant in red curry cream sauce
- 62. Crispy Duck Salad** 13.95
Crispy boneless duck, tomatoes, cucumbers, red onions, scallions and topped with cilantro, tossed in an authentic Thai chili paste and lime juice
- 63. Ginger Duck** 13.95
Crispy boneless duck prepared in a hot sizzling plate with fresh ginger, carrots, cloud ear mushroom, onions, scallion and bell peppers in house brown sauce
- 64. Spicy Basil Duck** 13.95
Crispy boneless duck in a hot sizzling plate with sweet basil, chili, onions, scallions and bell peppers in an exotic Thai spicy sauce
- 65. Choo Chee** 15.95
Golden fried choice of SHRIMP or SCALLOPS topped with a hint of Thai herbs and spices blended in mild choo chee chili paste with kaffir lime leaves and bell peppers
- 66. Smokey Pot** 15.95
Marinated shrimp and chicken, glass noodles, fresh ginger, scallions, celery, cilantro in Thai herbs and spices, smoked and cooked in a pot
- 67. Soft Shell Crab Yellow Curry** 16.95
A golden fried Soft Shell Crab topped with potatoes, carrots, peas, and onions in mild yellow curry cream sauce
- 68. Pattaya Paradise** 15.95
Marinated of shrimp, squid, scallops, and mussels pan fried with broccoli and carrots in house special garlic and black pepper sauce
- 69. Phuket Fantasia** 15.95
A party of shellfish; lightly battered of shrimp, squid, scallops, and mussels topped with spicy tangy garlic chili sauce garnished with vegetable
- 70. Sizzling Lava** 15.95
A bay of shellfish; shrimp, squid, scallops, and mussels sautéed with onions, scallions, carrots and bell peppers in a Thai chili paste sauce, served in a hot sizzling plate
- 71. Volcano Basil** 15.95
A fresh shellfish from the sea; shrimp, squid, scallop and mussel sautéed with sweet basil, chili, onion, scallion and bell pepper in an exotic Thai spicy basil sauce, served in a hot sizzling plate
- 72. Similan Island** 15.95
Shrimp, squid, scallops, and mussels sautéed with eggplants, string beans, sweet basil, and bell peppers in spicy curry cream sauce
- 73. South East Asia Seafood** 15.95
Shrimp, squid, scallops, and mussels fried to golden brown and sautéed with sweet basil, galanga lemon grass, kaffir lime leaves, chili, onions, and bell peppers in house special savory sauce

FISH SPECIALS

Served with Jasmine rice

Whole Snapper	(Market Price)
Filet: Tilapia	15.95
Salmon	16.95
Grouper	17.95

Choices of preparing filet fish: pan-fried, steamed or deep fried

74. Ginger Fish	Golden fried or steamed Fish topped with ginger, onions, carrots, bell pepper, scallion, and cloud ear mushrooms in brown sauce
75. Pineapple Curry Fish	Golden fried Fish topped with bamboo shoot, sweet basil, pineapple, eggplant and bell peppers in red curry cream sauce
76. Sweet and Sour Fish	Golden fried Fish topped with pineapples, tomatoes, cucumber, onions, carrot, and scallions in a house special sweet and sour sauce
77. Triple Flavor Sauce Fish	Golden fried Fish topped with sautéed chopped onion, bell pepper in a spicy and sweet tangy sauce garnished with vegetables
78. Garlic Chili Fish	Golden fried Fish accompanied with sautéed fresh garlic & chili, chopped onion and bell pepper topped with spicy and savory sauce
79. Lemon Fish	A touch of a house special garlic lime sauce
80. Basil Fish	Golden fried Fish with sweet basil, onions, scallions and bell peppers in an exotic Thai garlic sauce

VEGETARIAN DISHES Most of dishes can be made vegetarian or assorted tofu and a variety of vegetables upon request

SIDE ORDERS	Jasmine Rice	1.00
	Jasmine Brown Rice	2.00
	Steamed Rice Noodle	2.00
	Sticky Rice	2.00
	Extra Chicken, Beef, Pork or Tofu	3.00
	Extra Shrimp or Seafood	3.50
	Peanut Sauce	1.00
	Bowl of Entree Sauce	3.00
Bowl of Steamed Vegetables	3.00	
DESSERTS	Thai Donuts	4.95
	Ice Cream - Mango, Coconut, Green Tea or Vanilla	4.95
	Coconut Ice Cream with Sweet Sticky Rice	5.95
	Fried Ice Cream	5.95
	Fried Banana	4.25
	Banana A La Mode	5.95
	Tempura Cheese Cake with Ice Cream	5.95
Mango with Sweet Sticky Rice (Seasonal)	6.50	

IMPORTANT

PRICE AND INGREDIENTS ARE SUBJECTED TO CHANGE WITHOUT NOTICE

NOT ALL INGREDIENTS SPECIFIED & IF YOU ARE ALLERGIC TO CERTAIN FOODS, PLEASE ADVISE US IN ADVANCE

ALL DISHES ARE MADE TO ORDER AND CAN BE PREPARED MILD, MEDIUM, AMERICAN HOT, OR THAI HOT

18% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE

THESE MENU ITEMS ARE COOKED TO THE LEVEL OF DONENESS YOU REQUEST

CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Special

SALMON PAD THAI 14.95
Pan-fried salmon on top of sauteed rice noodle with beansprout, scallion

UDON SPICY BASIL 10
sautéed choice of your meat, sweet basil, onion, bell pepper in Thai spicy sauce
Add Shrimps \$2

UDON SEE U 10
sautéed choice of your meat with egg, fresh mushrooms, broccoli and carrots in a sweet soy sauce
Add Shrimps \$2

FRIED BROWN RICE Choice of Meats 10
Wok -fried brown rice with crispy tofu and mixed vegetable: broccoli, snow pea, baby corn, green onion, mushroom, yellow onion

Chef's signature

KNIGHT OF THE SEA 16.95
Crispy soft shell crab sautéed with onions, scallions and bell peppers in thai basil garlic-chili sauce

Red Thunder Fish 10
Sautéed a grouper filet with garlic and house tamarind chili sauce

Pineapple Fried Rice 12
Fried jasmine rice with shrimp, chicken, egg, Hawaiian pineapples, onions, scallions, cashew nuts

DRINKS

	Glass	Bottle
Me'nage a' Trois [Moscato]	7	25
Me'nage a' Trois [Red Blend]	7	25
Copper Ridge [Pinot Grigio]	6	
Lychee Thai Tea asian popular fruit mixed in tea	3	
Cha Ma Now Like Arnold Palmer tea but thai style	3	

SWEETS

Mango with sweet sticky rice (seasonal) 6.5