Д	APPETIZER A1 A6	A13
A1.	Vegetarian Spring Rolls (5) (Por Pia Tod) Vegetarian roll wrapped in a wheat paper, stuffed with cabbage, glass noodle, i onions, carrot. Served with Thai sweet & sour sauce.	
A2.	Shrimp Spring Rolls (2 Big roll) (Por Pia Kung Tod)	
A3 .	Vegetarian Cold Rolls (6) (Por Pia Sod Pak)	
A4.	Chicken Cold Rolls (6) (Por Pia Sod Gai)	\$ 7.95 vrapped in
A 5.	Deep Fried Shrimps (8) Deep fried tiger shrimp & sour sauce. (Goong Tod) dipped in a Thai batter served with	
A 6.	Deep Fried Calamari (Pla Muk Tod)	\$ 9.95 · &
A7.	Crispy Wonton (12) (Kiew Tod)	\$ 7.95 sweet
A8.	Deep Fried Tofu (Tao Hu Tod)	\$ 6.95
A11.	c) Tiger Shrimp (8)	5 12.95 5 14.95 5 7.95
A12.	. Veggie Plate Platter	\$11.95 zet & sour
A13.	. Thai Plate Platter	\$16.95 Ils served
A15.	. Thai Rolls Platter	\$16.95 mp Spring
A16.	. Thai Shrimp Chip (Khao Krieb Goong) Puffy Thai Shrimp Chip served with Thai Peanut Sauce.	\$ 4.95
A18.	. Fish Cake (10) (Tod Mun Pla)	\$ 7.95

Mashed Fish mixed with long bean, kaffir lime leaves and red curry paste. Served with

Thai sweet & sour sauce with grounded peanut.

SOUP









S1. Coconut Soup (Tom Kha)



Coconut milk, lemongrass, galangal, kaffir lime leaves, lemon juice, white mushroom, carrot, sprinkled with fresh chopped coriander.

Your Choice of:

	<u>tor one</u>	TOP TWO
a) Vegetarian	\$ 4.95	\$ 7.95
b) Chicken	\$ 4.95	\$ 7.95
c) Shrimp	\$ 5.95	\$ 9.95

S2. Lemongrass Soup (Tom Yum)



Lemongrass, galangal, kaffir lime leaves, lemon juice, white mushroom, carrot, chili, sprinkled with fresh chopped coriander.

Your Choice of:	for one	for two
a) Vegetarian	\$ 4.95	\$ 7.95
b) Chicken	\$ 4.95	\$ 7.95
c) Shrimp	\$ 5.95	\$ 9.95
d) Seafood	\$ 5.95	\$ 9.95

53. Thai Spicy Beef Soup

Sliced tender beef with bean sprouts, Thai basil leaves, carrot, chili, sprinkled with fresh chopped green onion & coriander and fried garlic.

Your Choice of :	for one	<u>for two</u>
	¢ 5 05	¢ 0 05

S4. Wonton Soup (Kiew Nam)

Chicken Wonton in a clear chicken broth with bok choy, coriander root, carrot, sprinkled with green onion and fried garlic.

Your Choice of:	for one	for two
	\$ 4.95	\$ 7.95

S5. Hot 'N' Sour Soup



Tofu, bamboo shoots, black mushroom, egg, sprinkled with fried red onion.

Your Choice of:	for one	for two
	\$ 4 95	\$ 7 95

NOODLE SOUP







NS1. Thai Rice Noodles Soup (GuayTiew TomYum)



Rice noodle, lemongrass soup, chili, bean sprout, carrot, sprinkled with grounded peanut, fresh chopped coriander & green onion and fried garlic. Your Choice of:

a)	Vegetarian (Mixed vegetable)	\$11.95
b)	Chicken	\$11.95
	Seafood (Shrimp, Calamari, Mussel)	\$14.95

NS2. Thai Rice Noodles Beef Soup (GuayTiew Nuer) / \$12.95



Rice noodle soup with tender sliced beef, Thai basil leaves, bean sprout, carrot, chilli, sprinkled with fresh chopped coriander & green onion, and fried garlic.

c) Chicken

d) Seafood (Shrimp, Calamari and Mussel)

\$12.95

\$14.95

N5.	Stir fried Glass Noodle (Pad Woon Sen) Glass noodle stir fried with egg, green onion, carrot, broccoli, white onion, to mushroom and garlic. Your Choice of:	mato, black
	a) Vegetarian (Tofu, mixed vegetable and Egg)	\$11.95
	b) Regular (Chicken, Shrimp and Egg)	. \$12.95
N6.	Soya sauce Rice Noodle (Pad See-Ew) Big flat rice noodle stir fried with Chinese broccoli, carrot, egg, black soya sauc and garlic. Your Choice of:	e
	a) Vegetarian (Tofu,Mixed vegetable and Egg)	\$11.95
	b) Beef and Egg	
	c) Chicken and Egg	\$12.95
R	ICE R2 R3 R9 R10	
R1.	Tofu & Vegetable Fried Rice (Khao Pad Pak) Thai fried rice with tofu, egg, broccoli, baby corn, carrot, snow pea, bok choy, new white mushroom, shiitake mushroom and garlic.	\$ 11.95 apa,
R2.	Chicken Fried Rice (Khao Pad Gai)	\$ 12.95
R3.	Thai fried rice with tiger shrimp, egg, corn, carrot, green pea and garlic.	
R4.	Basil Seafood Fried Rice (Khao Pad Kra Prao Talay) Thai fried rice with tiger shrimp, squid, mussel, baby corn, sweet pepper, white long bean, carrot, chili, Thai basil leaves and garlic.	
R5.	Pineapple Fried Rice (Khao Pad SupPaRod) Thai fried rice with pineapple, chicken breast, tiger shrimp, egg, green on cashew nut and garlic.	ion, carrot,
R6.	Rice topped with Basil Shrimp (Khao Rad Kra Prao Goong) Steamed rice topped with tiger shrimp, sweet pepper, Thai basil leaves, long corn, carrot, white onion, chili and garlic.	bean, baby
R7.	Steamed rice topped with chicken, sweet pepper, Thai basil leaves, long bean, carrot, white onion, chili and garlic.	
R8.		\$ 1.95
	Sticky rice with peanut sauce (Khao Niew)	\$ 2.50
R10.	Coconut rice (Khao Mun)	\$ 2.50
R11.	Egg Fried Rice (Khao Pad Khai)	\$ 8.95
	Thai fried Rice with egg, corn, carrot, green pea and garlic.	

BEEF

B1.	Spicy Beef (Neur Pad Prik Kang)
	Ki a chai, buby corn, long bean, sweet pepper, carror and that busin leaves.
B2.	Beef in Oyster Sauce (Neur Nam Mun Hoi)
B3.	Sliced tender beef with garlic, chili, white onion, long bean, baby corn, carrot,
	sweet pepper and Thai basil leaves.
B4.	Marinated Grilled Beef (Neur Yang) \$13.95
	Sliced tender beef marinated with Thai special sauce, garlic, pepper powder. Grilled with sweet pepper, broccoli and white onion garnished with pickle carrot, served with Thai grilled beef sauce.
B5.	Red Curry Beef (Kang Dang Neur) \$14.95
DJ .	Sliced tender beef in Thai red curry with Thai basil leaves, coconut milk, green pea, carrot and bamboo shoot.
D4	Peanut curry beef (Panang Nuer) \$14.95
B6.	Sliced tender beef in coconut peanut curry sauce, long bean, carrot, broccoli and shredded kaffir lime leaf.
B7.	Ginger Beef (Neur Pad Khing)
B8.	Cashew Nut Beef (Neur Pad Med.Ma.Muang Him.Ma.Pan) \$13.95 Sliced tender beef with cashew nut, sweet pepper, broccoli, carrot and white onion.
C	HICKEN C2 C7 C8
C 1.	Cashew Nut Chicken (Gai Pad Med.Ma.Muang Him.Ma.Pan) \$12.95 Sliced Chicken breast with cashew nut, sweet pepper, broccoli, carrot and white onion.
C2.	Sliced Chicken breast with fresh mango, cashew nut, sweet pepper, broccoli, carrot and white onion.
<i>C</i> 3.	Basil Chicken (Pad Kra Prao Gai) \$12.95
0 3.	Sliced Chicken breast, garlic, chili, white onion, long bean, baby corn, carrot, sweet pepper and Thai basil leaves.
C4.	Ginger Chicken (Gai Pad Khing)\$12.95
- 1.	Sliced Chicken breast with shredded ainear carrot broccoli black mushroom white and

Sliced Chicken breast with shredded ginger, carrot, broccoli, black mushroom, white and

green onion.

<i>C</i> 5.	Spicy Lemongrass Chicken (Gai Pad Ta.Krai) Sliced Chicken breast, fresh sliced lemongrass, garlic, coriander root, carrot, sweet pepper, broccoli, red and white onion, roasted cashew nut and chili.	\$13.95
C 6.	MasSaMun Curry Chicken (Kang Mas.Sa.Mun Gai) Sliced Chicken breast in Tamarin Curry, potato, white onion, carrot sprinkled wi fresh chopped green onion, peanut and fried red onion.	\$13.95 th
C7 .	Green Curry Chicken (Kang Kiew Waan Gai) Sliced Chicken breast in Thai green curry with Thai basil leaves, coconut milk, carrot and bamboo shoot.	\$12.95 green pea,
<i>C</i> 8.	Red Curry Chicken with Pineapple'n'Lychee (Kang Dang Gai) Sliced Chicken breast in Thai red curry with Thai basil leaves, coconut milk, carrot, bamboo shoot, pineapple and lychee.	\$13.95 green pea,
<i>C</i> 9.	Peanut Curry Chicken (Panang Gai) Sliced Chicken breast in coconut peanut curry sauce, long bean, carrot, broccoli shredded kaffir lime leaf.	\$13.95 and
<i>C</i> 10.	Jungle Curry Chicken (Kang Pa Gai)No coconut milk	\$12.95 ung pepper
C11.	Sweet 'N' Sour Chicken (Praew Waan Gai) Sliced Chicken breast stir fried with pineapple, cucumber, tomato, sweet pepper white onion, carrot and green onion.	\$12.95 7,
C12.	Spicy Chicken (Gai Pad Prik Kang) Sliced Chicken breast stir fried in Thai spicy sauce with bamboo shoot, young pekra chai, baby corn, long bean, sweet pepper, carrot and Thai basil leaves.	\$12.95 epper corn,
<i>C</i> 13.	Yellow Curry Chicken (Kang Lueng Gai) Sliced Chicken breast in Yellow curry, potato, tomato, white onion, carrot with green onion and fried red onion.	
S	EAFOOD SF1 SF7 SF8 SF8	6
SF1.	Garlic Shrimps or Squid (Goong Kra Tiem or Pla Muk Kra Tiem)	
SF2.	Cashew Nut Shrimp (Goong Pad Med.Ma.Muang Him.Ma.Pan) Tiger Shrimp, cashew nut, sweet pepper, broccoli, carrot and white onion.	\$15.95
SF3.	Basil Shrimp or Squid (Pad Kra Prao Goong or Pad Kra Prao Pla Muk)	
SF5.	Sweet 'N' Sour Shrimp (Praew Waan Goong) Tiger Shrimp stir fried with pineapple, cucumber, tomato, broccoli, sweet per onion, carrot, garlic and green onion.	
SF6.	Shrimp with Glass noodle (Goong Oap Tum Yum) Tiger Shrimp steamed in butter, white wine, and Tom yum sauce with glared pepper, Thai basil leaves, coriander, lemon juice.	

SF7.	Red Curry Shrimp with Pineapple/Lychee (Kang Dang Goong) Tiger Shrimp in Thai red curry with Thai basil leaves, coconut milk, green pea, bamboo shoot, pineapple and lychee.	15.95 carrot,
SF8.	Peanut Curry Shrimp (Panang Goong) Tiger Shrimp in coconut peanut curry sauce, long bean, carrot, broccoli and sh kaffir lime leaf.	\$15.95 redded
SF9.	Basil Seafood (Pad Kra Prao Talay) Tiger Shrimp, squid, mussel, eggplant, bamboo shoot, long bean, carrot, white onion pepper, kra chai, Thai basil leaves, young pepper corn, baby corn, garlic and chili.	\$15.95 , sweet
	Green Curry Seafood (Kang Kiew Waan Ta.Lay)	
SF13	B.Salmon, Tilapia or Basa Fish with Thai Spicy sauce (Pla Rad Prik Kang)	bamboo
SF14	I.Salmon, Tilapia or Basa Fish with Garlic Sauce (Pla Rad Kra Tiem)	\$18.95 , green
SF16	Deep fried fish topped with sweet & sour sauce, white & green onion, carrot, sweet pineapple, cucumber, tomato.	
SF17	7. Salmon, Tilapia, or Basa Fish with Basil sauce (Pla Rad Kra Prao)	
SF18	3.Spicy Shrimp (Goong Pad Prik Kang) Tiger Shrimp stir fried in Thai spicy sauce with bamboo shoot, young pepper corn, k baby corn, long bean, sweet pepper, carrot and Thai basil leaves.	5.95 ra chai,
SF19	9. Spicy Squid (Pla Muk Pad Prik Kang)	
V	'EGETABLE V2 V4 V7 V7	
V1.	Mixed Vegetable (Pad Pak Ruam) Stir fried broccoli, baby corn, carrot, snow pea, bok choy, napa, white mushroom chili and shiitake mushroom.	\$10.95 , garlic,
V2.	Basil Eggplant Thai Style (Pad Makeur) Stir fried Chinese eggplant with tofu, garlic, chili, white onion, long bean, baby corn sweet pepper and Thai basil leaves.	\$10.95 , carrot,
V4.	Chinese Broccoli (Pad Ka.Na) Stir fried Chinese broccoli, carrot, chili, garlic, and shiitake mushroom.	\$10.95
V5.	Tofu with Broccoli (Pad Tao-Huu Broccoli)	\$10.95

V6. Sweet 'N' Sour Tofu (Praew Waan Tao-Huu)	\$10.95
Stir fried tofu with pineapple, cucumber, carrot, sweet pepper, tomato, whi	•
onion.	
V7. Red Curry Vegetable (Kang Dang Pak) Thai Red curry with tofu, broccoli, carrot, white mushroom, baby corn, napo bamboo shoot and Thai basil leaves.	\$10.95 oa, bok choy,
V8A. Cashew nut Tofu & Mixed Veggie (Pak Pad Med.Ma.Muang Him.Ma.Pan). Stir fried tofu, broccoli, carrot, white onion, sweet pepper, snow pea, baby conapa, white mushroom and cashew nut.	\$10.95 rn, bok choy,
V8B. Mango Tofu & Mixed Veggie	\$11.95 ow pea, baby
V9. Ginger Mixed Vegetable with Tofu (Tao-Huu & Pak Pad Khing)	\$10.95 K choy, napa,
V10. Basil Tofu & mixed veggie (Tao-Huu Pad Kra Prao) Stir fried tofu with broccoli, carrot, white onion, sweet pepper, long bear snow pea, bok choy, napa, white mushroom, basil leaves, garlic and chili.	\$10.95 n, baby corn,
V11. Peanut curry Vegetable (Panang Pak) Coconut peanut curry sauce with tofu, broccoli, baby corn, carrot, snow penapa, white mushroom, long bean and shredded kaffir lime leaf.	
DESSERTS DS	
D3. Ice Cream (Coconut, Mango, Green Tea, Vanilla, Chocolate)	\$3.95
D4. Coconut Sticky Rice with Ripe Mango (Khao Niew Ma Maung)	. \$7.95
or Coconut Sticky Rice with Ice cream (Choice of Ice Cream; Coconut, Mango, Green Tea, Vanilla, Chocolate)	\$7.95
D5. Sticky Rice stuffed with Banana (Khao Tom Mutt)	\$4.95
D7. Coconut cream with Taro Pearl (Bua Loy Peuak)	\$4.95
D8. Deep Fried Banana with Ice Cream Topped & Local Honey (Kluay Tod) (Choice of Ice Cream ; Coconut, Mango, Green Tea, Vanilla, Chocolate)	. \$7.95
= No wheat = Contain Peanut = V	'egetarian
) = A littlebit spicy) = Mild - Medium)) = M	Nedium
))) = Medium - Hot))) = Hot	









BEVERAGES

Soft Drinks

Coke / Diet Coke / Sprite / Grape pop / Fanta	\$ 1.50
Pepsi / Diet Pepsi / Root Beer	\$ 1.50
Orange / Ginger Ale / Cream Soda	\$ 1.50
Club Soda / Tonic Water	\$ 1.50
Nestle Spring Water (500 ml)	\$ 1.50
Lemon Iced Tea	\$ 2.00
San Pellegrino Lemon or Orange (330 ml)	\$ 2.50
San Pellegrino (Original 750 ml)	\$ 4.50
Perrier (500 ml)	\$ 3.25

Bubble Tea

<u>Include Toppings</u>; Tapioca Pearl / Mango Pearl / Lychee Pearl / Blueberry Pearl / Rainbow Jelly

Milk Tea:

♦ Mango	Lychee	Strawberry	♦ Papaya	\$ 4.95
♦ Coconut	♦ Taro	Honeydew	Watermelon	\$ 4.95
♦ Hong Kong Tea ♦ Matcha Green Tea		\$ 4.95		
♦Thai Iced	Milk Tea	♦Thai Iced co	ffee	\$ 4.95

No Dairy option :

♦ Mango Lychee	♦Guava ♦Orange	\$ 4.95
◆Pineapple ◆Apple	♦ Cranberry	\$ 4.95
♦ Coconut juice (from	Thailand)	\$ 4.95
Thai Sparking Soda	(Sala Favour)	\$ 4.95



Juice

⊹ Mango	♦ Lychee ♦ Guava	♦Orange	\$ 3.95
❖Pineapple	Cranberry	♦ Apple	\$ 3.95
♦ Coconut j	uice (from Thailand)		\$ 3.95

Milkshake

⋄ Mango	*Sinawbenny	* Dunana (Made	from real f	ruii)	p 5.50
For Juice	and Milkshake, Y	ou may add Topp	ings		\$ 1.00
Choice of	; Tapioca Pearl	/ Mango Pearl / L	ychee Pearl	/ Blueberry Pear	l / Rainbow Jelly

Hot Drink

Coffee		Tea	
Coffee (refillable)	\$ 2.25	Jasmine Tea	\$ 1.75
Espresso (Freshly brew)	\$ 2.50	Green Tea	\$ 1.75
Latte (Freshly brew)	\$ 3.99	Ginger Tea	\$ 2.00
Cappucino (Freshly brew)	\$ 3.99	Black Tea	\$ 2.00
		Chrysanthemum Tea	\$ 2.00