

APPETIZERS

Spring Rolls	\$5.95
Deep-fried mini spring rolls stuffed with bean threads noodles and mixed vegetables. Served with sweet and sour sauce.	
Summer Rolls	\$6.95
Steamed prawns, beansprouts, lettuce, basil, carrot and mints rolled up in steamed transparent rice paper. Served with sweet & sour sauce and ground peanuts.	
Prawn Rolls	\$6.95
Deep fried prawns rolled up in wonton parcels, served with sweet and sour sauce.	
Crab Rangoon	\$6.95
Crab meat and cream cheese wrapped in wonton parcels and deep- fried. Served with sweet and sour dipping sauce.	
Satay Chicken	\$7.95
Marinated with coconut milk, Thai herbs and spices, then charcoal-grilled and served with our homemade peanut sauce and cucumber salad. (4 skewers)	
Tod Mun (Fish Cake)	\$6.95
Fish cake, green beans and Thai basil. Deep-fried and served with sweet cucumber sauce.	
Ham and Cheese Rolls	\$6.95
Ham and cheese rolled up in wonton parcels. Deep-fried served with spicy aioli sauce.	
Potstickers	\$6.95
Fried homemade dumplings stuffed with ground pork and served with soy-vinegar sauce.	
Green Beans	\$6.50
Fresh green beans stir-fried with ginger-garlic sauce.	
Fried Tofu	\$5.95
Deep fried soft tofu until the golden brown, served with sweet & sour sauce and ground peanuts.	
Chicken Lettuce Wrap	\$8.95
Ground chicken, water chestnuts, shiitake mushrooms, fresh ginger, garlic and scallions. Served with a lettuce wedge.	

SOUPS

Tom Yum	Cup \$5.50/ Bowl \$9.50
Hot and sour soup with clear broth, mushrooms, galangal, lemongrass, and Thai chili paste. Choice of chicken or tofu. <i>(For Cup, prawns add \$1.00 extra)</i> <i>(For Bowl, prawns add\$2.00 and Seafood add\$3.00 extra)</i>	
Tom Kah	Cup \$5.95 / Bowl \$9.95
Hot and sour soup with coconut milk broth, mushrooms, galangal, lemongrass and chili paste. Choice of chicken or tofu. <i>(For Cup, prawns add \$1.00 extra)</i> <i>(For Bowl, prawns add\$2.00 extra and Seafood add\$3.00 extra)</i>	
Wonton Soup	\$8.50
Wontons stuffed with ground pork in clear broth, baby bok choy, green onion, cilantro and a touch of sesame oil.	

SALADS

Thai Salad	\$8.50
Fresh green leaf lettuce, tofu, tomatoes, bean sprouts, carrots, hard-boiled egg. Served with peanut sauce.	
Larb	\$9.50
Ground chicken breast in a mixture of lime juice dressing, ground roasted rice, chili, green onions, cilantro and mints.	
Nam - Tok	\$10.50
Tender slices of beef in a mixture of lime juice dressing, ground roasted rice, chili, onions, cilantro and mints.	
Yum Neau	\$10.50
Charcoal grilled beef, cucumber, onions, tomatoes, lemon grass, and lettuce in Thai chili paste dressing.	
Yum Seafood	\$12.50
Combination of seafood, lettuce, lemon grass, onions, tomatoes, cucumber and celery in Thai chili paste dressing.	
Plah Goong	\$11.95
Grilled prawns with lime juice dressing, lettuce, lemon grass, lime leaves, red onions, mints and cilantro.	
Yum Pla Trout	\$13.95
Deep fried fresh whole filet trout, fresh mango (seasonal), onions, carrots, cashew nuts and cilantro in lime juice dressing.	
Papaya Salad	\$10.95
Fresh shredded papaya, cherry tomatoes, garlic, green beans, peanuts, Thai chili and a slice of cabbage.	

FISHES & SEAFOOD

Phad Talay	\$13.95
Stir-fried seafood with Thai chili paste, green beans, onions, carrots, mushrooms, baby corns, bell peppers, lemon grass, celery and sweet basil.	
Trout Lard Prik	\$13.95
Deep fried whole trout and topped with spicy chili sauce.	
Prawns Casserole with Noodles	\$12.95
Prawns, vermicelli noodles, fresh ginger, bacon, cilantro and white pepper.	

ENTRÉES

Chicken, Pork or Tofu \$10.95

Beef or Prawns \$12.95

Seafood \$13.95

Garlic

Lots of garlic, ground white pepper, fried garlic and fresh cilantro on bed of steamed broccoli and carrot.

Ginger

Fresh cut ginger, onions, green onion bell peppers, mushroom and baby corn.

Cashew Nuts

Stir-fried mushroom, onions, carrot, bell peppers, green onion, mushroom, celery, chili paste and cashew nuts.

Sweet and Sour

Our homemade sauce, cucumbers, onions, tomatoes, carrot, bell peppers and pineapple.

Prikkhing

Stir-fried greenbeans, sweet basils, bell peppers with ginger curry paste and kaffir lime leaves.

Payaram

Stir fried marinated your choice of meat with herb and spices in homemade sauce, green beans, onions, carrots, bell peppers and Thai basil.

Orange Sauce

Stir fried your choice of meat with fresh orange, carrots, onions, green onion and broccoli

Mixed Vegetables

Stir fried assorted vegetables with your choice of meat.

Rama

Steamed your choice of meat on topped of wok-fried spinach. Topped with peanut sauce.

Thai Basil

Thai basil, green beans, mushroom and bell peppers with your choice of meat.

Phong Ka-Ree

Your choice of meat with curry powder, egg, onions, carrots, mushroom, celery, bell peppers and topped with fresh cilantro.

Eggplant with Basil

Sauteed eggplants with your choice of meat, bell peppers and sweet basils.

Mongolian Beef

Sliced beef stir-fried with onions and carrots in a savory ginger soy sauce. Served over crispy fried noodles and topped with scallions and toasted sesame seeds.

BARBEQUE

Pork

Marinated pork is grilled and served with our spicy lime dipping sauce.

\$10.95

CURRIES

Chicken, Pork or Tofu \$10.95

Beef or Prawns \$12.95

Duck or Seafood \$13.95

Red Curry

Red curry paste, coconut milk, bamboo shoots, bell peppers and sweet basil.

Green Curry

Green curry paste, coconut milk, eggplants, bell pepper and sweet basil.

Yellow Curry

Yellow curry paste, coconut milk, potatoes, and onions.

Panang Curry

Panang curry paste, coconut milk, bell peppers, lime leaves and sweet basil

Massamun Curry

Massamun curry paste, coconut milk, sweet potatoes, onions and peanuts.

Pineapple Curry

Red curry, coconut milk, pineapples, bell peppers and sweet basil.

Roast Duck Curry

Red curry and coconut milk with tender roasted duck meat, pineapple, cherry tomatoes, bell peppers, and sweet basils.

NOODLES

Chicken, Pork or Tofu \$10.95

Beef or Prawns \$12.95

Seafood \$13.95

Phad Thai

Stir-fried rice noodles (or transparent Vermicelli noodles) with your choice of meat, homemade tamarind sauce, eggs, green onions, fresh beans sprouts, and ground peanuts.

Phad See Ew

Stir-fried wide rice noodles with eggs, broccoli and soy sauce.

Rad Na

Stir-fried wide rice noodles, topped Thai-style gravy sauce and broccoli.

Phad Kee Mao

Stir-fried wide rice noodles with egg, bamboo shoots, green beans, onions, bell peppers, tomatoes, carrots and sweet basils.

Rama Noodles

Steamed rice noodles and mixed vegetables, topped with peanut sauce.

Guay Tiew Tom Yum

Rice Noodles, bean sprouts, green onions, cilantro and ground peanuts in hot and sour broth.

Ba Mee Hang

Egg Noodles, bean sprouts, green leaf lettuce, green onions, fried garlic, ground peanuts and cilantro.

Ba Mee Naam

Egg Noodles, bean sprouts, green onions, fried garlic and cilantro in a clear broth.

Ba Mee Krob Rad Na

Crispy egg noodles topped with your choice of meat in Thai style gravy sauce, mushrooms, bell peppers, green onions, and bamboo shoots.

RICE DISHES

Chicken, Pork or Tofu \$10.95

Beef or Prawns \$12.95

Crab meat or Seafood \$13.95

Thai Fried Rice

Wok-fried Jasmine rice with egg, onions and tomatoes.

Pineapple Fried Rice

Wok-fried Jasmine rice, green onions pineapples, carrots, cilantro and curry powder.

Thai Herb Fried Rice

Wok-fried Jasmine rice with egg, carrot, lemongrass, lime leaves and onions.

Thai Basil Fried Rice

Wok-fried Jasmine rice with egg, green beans, onions, bell peppers, and Thai basil.

Crab Fried Rice

Wok-fried Jasmine rice with crab meat, egg, onions and topped with cilantro.

SIDE ORDERS

Steamed Jasmine Rice	\$1.50
Brown Rice	\$2.00
Sticky Rice	\$2.50
Peanut Sauce	\$2.50
Steamed Noodles	\$2.50
Steamed Vegetables	\$2.50
Cucumber Salad	\$2.50
Extra meat, vegetable or tofu	\$2.00
Extra prawns or seafood	\$3.00

DESSERTS

Coconut Ice Cream	\$3.50
Homemade coconut ice cream	
Black Sticky Rice	\$3.50
Sweet rice pudding topped with coconut milk	
Sweet Mangoes and Sticky Rice (Seasonal)	\$7.95
Sweet mangoes served with sticky rice topped with a dollop of coconut cream	

BEVERAGES

Soda	\$2.00
<i>(Coke, Diet Coke, Sprite, Root Beer, Lemonade, Dr. Pepper)</i>	
Regular Iced Tea	\$2.00
Thai Iced Tea	\$3.00
Thai Iced Coffee	\$3.00
San Pellegrino Sparkling Water	\$2.50
Hot Tea <i>(Jasmine tea or Green tea)</i>	\$2.00

WHITE WINES

	Glass / Bottle
CHARDONNAY, Chateau Ste. Michelle 'Mimi' (Columbia Valley)	
\$9.00 / \$32.00	
REISLING, Chateau Ste. Michelle (Columbia Valley)	\$7.00 / \$24.00
PINOR GRIGIO, Bertani Velante (Italy)	\$8.00 / \$28.00
SAUVIGNON BLANC, Markham (Napa Valley)	\$9.00 / \$32.00

RED WINES

	Glass / Bottle
MERLOT, 14 Hands (Columbia Valley)	\$7.50 / \$26.00
CABERNET SAUVIGNON, Avalon (Sonoma County)	\$7.00 / \$24.00
RED BLEND, Notebook (Columbia Valley)	\$8.50 / \$32.00
PINOR NOIR, Mark West (Sonoma County)	\$8.00 / \$28.00

BEERS & HARD CIDER

Singha (Thailand)	\$4.00
Chang (Thailand)	\$4.00
Redhook ESB	\$4.00
Bud Light	\$3.50
Pyramid Hefeweizen	\$4.00
Heineken	\$4.00
Deschutes Inversion IPA	\$4.00
Angry Orchard Hard Cider	\$4.00