

LUNCH MENU

Served Monday to Friday from 10:30 am to 2:30 pm

Special Lunch Combination

All combinations come with Phad Thai Noodles and steamed Thai jasmine rice.
(additional 50 cents for brown rice)

Please choose one of the following items below with your choice of:

Chicken, Pork or Tofu \$10.95

Beef or Prawns \$11.95

Combo 1: Cashew Nuts

Thai chili paste, onions, bell peppers, green onion, mushroom and cashew nuts.

Combo 2: Rama

Stir-fried fresh spinach with your choice of meat and topped with peanut sauce.

Combo 3: Red Curry

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

Combo 4: Green Curry

Green curry paste, coconut milk, eggplants, bell peppers, and sweet basils.

Combo 5: Panang Curry

Panang curry paste, coconut milk, bell peppers, kaffir lime leaves, and sweet basils.

Combo 6: Yellow Curry

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

Combo 7: Mussamun Curry

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

Combo 8: Thai Basil

Thai Basil, green beans, mushrooms, onions and bell peppers.

Combo 9: Ginger

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

Combo 10 : Sweet and Sour

Our sweet and sour sauce made with fresh pineapple, cucumbers, onions, tomatoes, bell peppers, carrot and pineapple.

Combo 11: Mixed Vegetable

Stir-fried mixed vegetables with your choice of meat.

Combo 12 : Garlic

Stir-fried your choice of meat with garlic sauce on bed of steamed broccoli and carrots.

(No substitutions or modifications)

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Appetizers

Spring Rolls	\$5.95
Deep-fried mini spring rolls stuffed with bean threads noodles and mixed vegetables. Served with sweet and sour sauce.	
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 plum sauce.	
Tod Mun (Fish Cake)	\$6.95
Fresh fish cake, green beans and Thai basil. Deep-fried and served with sweet chili cucumber sauce.	
Ham and Cheese Rolls	\$6.50
Ham and cheese rolled up in wonton parcels. Deep-fried served with spicy aioli dipping sauce.	
Potstickers	\$6.95
Fried homemade dumpling stuffed with ground pork and served with soy-vinegar sauce.	
Green Beans	\$6.50
Sautéed fresh green beans with ginger-garlic sauce.	
Fried Tofu	\$5.95
Deep fried firm 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 lettuce wedge.	

Soups

Tom Yum	Cup \$5.50 / Bowl \$9.50
Hot and sour soup with clear broth, mushrooms, galangal, lemongrass, 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, and lemongrass. 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>	
Wonton Soup	Bowl \$8.50
Wontons stuffed with ground pork in delicious clear broth, 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 in a mixture of lime juice dressing, chili, ground roasted rice green onions and mints.	
Nam – Tok	\$10.50
Tender slices of beef in a mixture of lime juice dressing, ground roasted rice, chili, onions and mints.	
Yum Neau	\$10.50
Charcoal grilled beef, cucumber, onions, tomatoes, lemon grass and lettuce in Thai chili paste dressing.	
Yum Seafood	\$11.95
Combination of seafood, lettuce, lemon grass, onions, tomatoes, cucumber and celery in Thai chili paste dressing.	
Plah Goong	\$10.95
Grilled prawns, lettuce, lemon grass, lime leaves, onions, mints and cilantro.	

Entrées

Serve with a scoop of steamed Thai jasmine rice
(additional 50 cents for brown rice)
Chicken, Pork or Tofu \$9.95
Beef or Prawns \$10.95, Seafood \$13.95

Cashew Nuts	Thai chili paste, yellow onions, bell peppers, green onion, mushroom, celery and cashew nuts.
Thai Basil	Thai Basil, green beans, mushrooms, and bell peppers.
Rama	Stir-fried fresh spinach with your choice of meat and topped with peanut sauce.
Mixed Vegetables	Stir-fried mixed vegetables with your choice of meat.
Garlic	Stir-fried your choice of meat with garlic sauce, pepper and fresh cilantro on bed of steamed broccoli and carrot.
Ginger	Fresh ginger, onions, green onion bell peppers, mushroom and baby corn.
Sweet and Sour	Our homemade sauce, cucumbers, onions, tomatoes, carrot, bell peppers and fresh pineapple.
Prikkhing	Stir-fried green beans, bell peppers, and sweet basil with ginger curry paste.
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 sauce.
Served over crispy fried noodles and topped with scallions and toasted sesame seeds.

Curries

Serve with a scoop of steamed Thai jasmine rice
(additional 50 cents for brown rice)

Chicken, Pork or Tofu \$9.95
Beef or Prawns \$10.95, 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 peppers, and sweet basils.

Panang Curry

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

Mussamun Curry

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

Yellow Curry

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

Pineapple Curry

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

Noodles

Chicken, Pork or Tofu \$9.95
Beef or Prawns \$10.95, Seafood \$13.95

Phad Thai

Stir-fried rice noodles with tamarind sauce, egg, green onions, fresh bean sprouts, and grounded peanuts.

Phad See Ew

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

Phad Kee Mao

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

Rad Na

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

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

Fried-Rice

Chicken, Pork or Tofu \$9.95
Beef or Prawns \$10.95, Seafood \$13.95
Crab meat \$13.95

Thai Fried Rice

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

Pineapple Fried Rice

Wok-fried Jasmine rice with egg, onions, pineapples, carrots, cilantro and a touch of curry powder.

Thai Herb Fried Rice

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

Thai Basil Fried Rice

Wok-fried 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	\$2.50
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	\$3.00

Desserts

Coconut Ice Cream	\$3.50
Coconut Ice Cream topped with ground peanut	
Black Sticky Rice	\$3.50
Sweet rice pudding topped with coconut milk	
Sweet Mangoes and Sticky Rice (Seasonal)	\$7.95
Sweet mangoes served with sweet 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