

DINNER

Starters

- 1. Satay Chicken..... 8.95**
BBQ Skewers of chicken served with peanut sauce & cucumber salad.
- 2. Thai pot stickers 8.95**
Deep fried dumplings filled with chicken and mixed vegetables.
Served with house plum sauce.
- 3. Vegetable rolls 8.95**
Deep fried egg rolls filled vegetables, taro roots and silver noodles.
Served with sweet & sour sauce.
- 4. Imperial rolls 8.95**
Deep fried egg rolls stuffed with marinated shrimps, pork and silver noodles. Served with sweet & sour sauce.
- 6. Golden tofu 8.95**
Deep fried tofu with sweet & sour sauce, cashew nuts and crispy basil.
- 5. Spicy wings 10.95**
Deep fried chicken wings with fresh chili, garlic and crispy basil.
- 7. Lettuce wrap (Nam Sod) 10.95**
Ground pork with lime juice, ginger, peanuts, onions, crispy chili and lettuce.
- 8. Prawn tempura 12.95**
Deep fried prawns served with sweet & sour sauce.
- 9. Prawn bacon 12.95**
Deep fried marinated prawns wrapped with bacon. Served with sweet & sour sauce.

Soups

- 10. Coconut milk soup (Tom Kha)Small 5.95 Large 12.95**
Soup with bamboo shoots and Galanga. Choice of chicken, vegetables or prawns (add \$3).
- 11. Spicy and sour soup (Tom Yum)Small 5.95 Large 12.95**
Soup with mushrooms, tomatoes and lemongrass. Choice of chicken, vegetables or prawns (add \$3).
- 12. Seafood soupSmall 8.95 Large 15.95**
Soup with combination of seafood, lemongrass and fresh chili.

Salads

- 13. Cucumber salad..... 5.95**
Sliced fresh cucumber, shallots, carrots, raisins, topped with homemade dressing.
- 14. House salad..... 8.95**
Garden vegetables with homemade dressing.
- 15. Beef salad..... 12.95**
Spicy beef salad with chili, onions, mint leaves and lime juice.
- 16. Papaya salad 10.95**
Shredded green papaya mixed with carrots, tomatoes, ground peanuts.
- 17. Mango salad..... 12.95**
Shredded green mango with onions, cashew nuts, prawns, lime juice.
- 18. Seafood salad..... 15.95**
Prawns, calamari, sea scallops, mussels with green salad, ginger, onions, mint leaves and lime juice.

Entrees

- Choice of chicken, beef, pork or tofu (prawns add \$3, seafood add \$4).
Rice extra.
- 19. Garlic 12.95**
Sautéed garlic, peppers and vegetables.
 - 20. Ginger 12.95**
Sautéed garlic, fresh ginger, onions and bell peppers.
 - 21. Basil 12.95**
Sautéed crushed garlic, fresh chili, bell peppers and sweet basil.
 - 22. Eggplant 12.95**
Sautéed Japanese eggplant, fresh garlic, chili, black bean sauce and sweet basil.
 - 23. Mixed vegetables 12.95**
Sautéed seasonal mixed vegetables in black bean sauce.
 - 24. Cashew nuts 12.95**
Sautéed fresh garlic with cashew nuts, onions and crispy chili.
 - 25. Beef with oyster sauce 12.95**
Sautéed beef, broccoli, garlic, oyster sauce.

- 26. Duck Basil 19.95**
Sautéed crushed garlic, fresh chili, bell peppers and sweet basil.
- 27. BBQ pork or chicken 12.95**
Grilled pork or chicken with garlic and bell peppers. Served with sweet & sour sauce.
- 28. Two friends 17.95**
Pork and prawns sautéed with chili sauce, green onions, celery, crispy chili and cashew nuts.
- 29. Tilapia 3 flavors 17.95**
Deep fried whole Tilapia with fresh garlic, sweet & sour, spicy sauce.

Curries

Choice of chicken, beef, pork or tofu (prawns add \$3, seafood add \$4).
Rice extra.

- 30. Peanut curry 12.95**
Steamed spinach and broccoli topped with peanut curry sauce.
- 31. Green curry 12.95**
Homemade green curry paste simmered in coconut milk, bell peppers, bamboo shoots and sweet basil.
- 32. Yellow curry 12.95**
Homemade yellow curry paste with coconut milk, potatoes, carrots and onions.
- 33. Red curry 12.95**
Homemade red curry paste with coconut milk, bamboo shoots and sweet basil.
- 34. Panang curry..... 12.95**
Homemade Panang curry paste with coconut milk, bell peppers and zucchini.
- 35. Pumpkin curry..... 14.95**
Homemade red curry paste with coconut milk, pumpkin, bell peppers and sweet basil.
- 36. Duck curry 19.95**
Roasted duck in red curry sauce, pineapple, onions, bell peppers and sweet basil.

Noodle Plates and Fried Rice

Choice of chicken, beef, pork or tofu (prawns add \$3, seafood or duck add \$4).

37. Pad Thai 13.95

Rice noodles sautéed with chicken, egg, tofu, bean sprouts, green onions, topped with ground peanuts.

38. Chiang Mai noodle or Kao Soy..... 15.95

Steamed egg noodles, chicken, red curry sauce, red onion, green onions, carrots topped with crispy noodles.

39. Spicy fried rice..... 13.95

Fried rice with onions, fresh chili, bell peppers and basil.

40. Pineapple fried rice..... 13.95

Fried rice with curry powder, pineapple, raisins, onions, celery and cashew nuts.

41. Thai fried rice..... 13.95

Fried rice with eggs, onions and carrots.

42. Pad Kee Mao 13.95

Sautéed pad noodles with garlic, fresh chili, bean sprouts, tomatoes and basil.

43. Pad See Ew 13.95

Sautéed pad noodles with soy sauce, garlic, eggs and broccoli.

44. Peanut noodle..... 13.95

Steamed noodles, spinach, broccoli with peanut curry sauce.

Chef Creations.

Our signature dishes. Rice extra.

45. BBQ salmon 22.95

Marinated salmon fillet wrapped in banana leaves. Served with spicy green sauce.

46. Thai River salmon 19.95

Salmon fillet in red curry sauce with zucchini and basil.

47. Bangkok salmon 19.95

Salmon fillet with yellow curry, potatoes and onions.

48. Salmon ginger 19.95

Sautéed salmon fillet with ginger, onions and celery in black bean sauce.

49. BBQ lamb rack 22.95

Marinated and grilled lamb rack. Served with peanut sauce and spicy sauce.

50. Eggplant special 19.95

Sautéed eggplant, prawns and scallops with chili oil and onions.

53. Spicy prawns 17.95

Sautéed prawns, with fresh chili paste, lemongrass, bamboo shoots and sweet basil.

54. Spicy calamari 17.95

Sautéed calamari, with fresh chili paste, lemongrass, bamboo shoots and sweet basil.

55. Seafood combination 22.95

Sautéed prawns, scallops, calamari, mussels with fresh chili, green beans and basil.

56. Thai River scallops 22.95

Sautéed sea scallops with yellow curry, potatoes and onions.

57. Lamb curry 22.95

Lamb topped with reduced yellow curry sauce, potatoes and carrots.

Desserts

Coconut and pineapple ice cream 5.95

Sticky rice with mango 8.95

Fried banana with honey 5.95

Fried banana with coconut ice cream..... 8.95

Sides

Steamed rice 2.00

Brown rice 3.00

Coconut rice 3.00

Peanut sauce 2.00

Steamed seasonal vegetables 5.00

Beverages

Bottled water 2.00

Sparkling water 2.95

Thai ice tea /coffee..... 3.95

Regular ice tea with lemon 2.50

Hot tea 2.50

Soft drinks 2.50

Wines

White

Chateau St Jean, Chardonnay, California 8.00 30.00

Mezzacorona, Pinot Grigio, Italy 8.00 30.00

Nobilo, Sauvignon Blanc, New Zealand..... 8.00 30.00

Red

La Merika, Cabernet Sauvignon, Central Coast, CA 8.00 30.00

Maggio, Zinfandel, CA 9.00 34.00

Seghesio, Zinfandel, Sonoma County, CA 12.00 46.00

Castle Rock, Pinot Noir, Mendocino County, CA 8.00 30.00

Robert Mondavi, Merlot, Napa County, CA 9.00 34.00

Beer

Singha Thai Beer 5.00

Lagunitas IPA Local Beer 5.00

Ask us for vegetarian, vegan, gluten free and other options.

Let us know about food allergies and preferences.

18% gratuity will be added for parties of 6 or more.

We reserve the right to refuse anyone service.

Corkage fee \$15.